THE DUKE

BISTRO MINISTRO



MEMBERS ENJOY 5% NOW & 5% LATER



Welcome to The Duke! Our premium pub menu features a live-fire Josper Oven, dry-aged steaks & seafood, fresh pasta & pub classics. Every dish from The Duke kitchen is prepared using fresh local produce & the finest quality ingredients.

Breads and Dips

FALAFEL PLATE (V) Pita, marinated green olives, feta, pickles, hummus dip & lemon	20
GRILLED PITA BREAD (V) Drizzled with extra virgin olive oil, za'atar & hummus dip	15
GARLIC BREAD (V) Garlic butter & parsley Add cheese 3	8.5
WARM ITALIAN SOURDOUGH ROSETTA ROLLS (2) Truffled rosemary & olive butter	8.5
PESTO MOZZARELLA BREAD Pesto & mozzarella	13



STARTERS / TO SHARE

Served with sweet chilli	17
PRAWN AND CHIVE SPRING ROLLS BY JINJA	17
Served with sweet chilli	



DANCING DUMPLINGS BY JINJA Choice of Prawn or Chicken steamed dumplings served with soy chilli and shallot	20
CRISPY PORK & PRAWN (GF) Coated in a sweet chilli jam sticky sauce	27
CALAMARI (GF) Flash fried squid, chilli & shallot, served with lemon & aioli	20
500G OVEN ROASTED CHICKEN WINGS (DF) Fire and Brimstone Chicken rub with smokey BBQ Buffalo dipping sauce	21
ASIAN TASTING PLATE Tempura prawns, spring rolls, calamari, sesame & lime aioli	21
CHICKEN SAN CHOY BOW	24

Three lettuce cups, chilli, garlic, peanuts & crispy rice noodles

Salads and Bouls

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WINTER SALAD BOWL (GF)	22
Roast pumpkin, spinach, feta, cucumber,	
cherry tomato, spanish onion, olives, pesto,	
pepitas & balsamic vinaigrette dressing	

SWEET POTATO & QUINOA SALAD (GF) Baked sweet potato with sumac & sesame, avocado, feta, rocket, sunflower seeds, pepitas & house dressing

29

33

CRISPY BEEF SALAD (GF)Chilli jam, fried shallots, sesame, tossed salad leaves, tomatoes, cucumber & spanish onion

STEAK BOWL (GF)Flank steak 150g, crushed potato salad, heirloom tomatoes, rocket, roasted onion, feta & white balsamic dressing

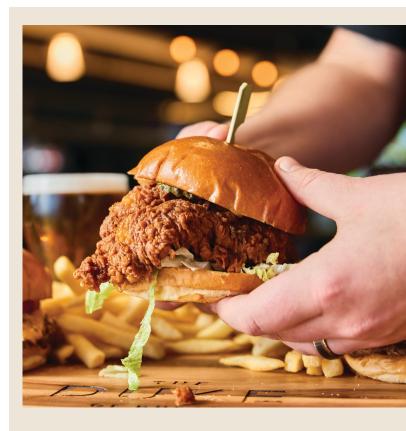
add-ons

Avocado - 1/2 **4.5**Poached chicken - 110g (GF) **7.5**Falafel - 6pcs (DF) **11**Grilled salmon - 90g (GF) **11**

Beef Flank Riverina Angus -150g (cooked medium) (GF) **14.5**

DESSERTS

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CINNAMON DUSTED CHURROS (3) Served with chocolate dipping sauce & strawberries	17
MIXED BERRY MERINGUE (GF) Meringue, double cream & mixed berry compote	17
STICKY DATE PUDDING Butterscotch sauce & vanilla ice-cream	18
PREMIUM GELATO (GF/DF) Raspberry Sorbet 1 scoop	6.5
PREMIUM GELATO (GF) Macadamia & Salted Caramel 1 scoop	6.5
PREMIUM GELATO (GF) Chocolate 1 scoop	6.5
VANILLA ICE CREAM (GF) 1 scoop	3.5



BURGERS

SOUTHERN FRIED CHICKEN BURGER Buttermilk chicken breast, crisp iceberg, chipotle mayo, sweet & spicy pickles on a milk bun served with fries	28
SMOKEY BBQ BEEF & BACON BURGER Smashed brisket pattie 140g, American cheese, spanish onion, smokey BBQ sauce, sweet & spicy pickles, on a milk bun served with fries	28
MOMENTO BURGER	29

MOMENTO BURGER
Smashed brisket pattie 140g, double cheese, lettuce, tomato, special sauce, sweet & spicy pickles, on a milk bun served with fries

burger add-ons

Double cheese **3**Upgrade to sweet potato fries **5.5**Upgrade to onion rings **5.5**Extra bacon **5.5**Double brisket pattie **7.5**



MAIN EVENT

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SCHNITZEL	29
Chicken breast crumbed in our signature herbed breadcrumb, served with fries & side salad	b
CHICKEN PARMIGIANA Chicken Breast Schnitzel topped with Napolitana sauce & fior di latte mozzarella, served with fries & side salad	30
SLOW BRAISED LAMB SHANK Paris style mash served with rosemary infused jus	34
PORK COTOLETTA Parmesan & herb crumbed pork cutlet, pan-fried in sage & confit garlic butter, served with potato mash & side salad	38

VEGETARIAN PESTO LINGUINI (V, N) Creamy basil pesto, mushroom, semi dried tomatoes & parmesan	27
SLOW BRAISED BEEF SHIN RIGATONI Parmesan, bocconcini & basil	32
GARLIC PRAWN LINGUINI Creamy garlic pink sauce & baby spinach	38
CRUMBED FISH & CHIPS Served with house made tartare sauce, salad & lemon	33



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GARDEN SALAD (GF) Mixed leaves, tomato, cucumber, Spanish onions, Dijon & white balsamic dressing	7.5	SWEET POTATO FRIES Aioli S	13 17
MASH POTATO (GF) Paris style	8.5	BATTERED ONION RINGS Aioli S	13 17
STEAK FRIES (GF, DF) Sea salt & aioli L	9.5 14	JOSPER ROASTED BROCCOLINI Café de Paris butter, crispy baby capers	15
SEASONAL STEAMED VEGETABLES Extra virgin olive oil & sea salt	10.5	JOSPER ROASTED CARROTS Za'atar, sesame, honey & feta	15
CRISPY CHAT POTATOES Confit garlic & rosemary butter	10.5	PITA BREAD Drizzled with extra virgin olive oil, za'atar	6

SAUCES - ALL 3.5

Josper Joseph Oven

The Josper Oven is fired exclusively with hot charcoal burning at 350° of intense heat, enhancing the flavour of every dish.

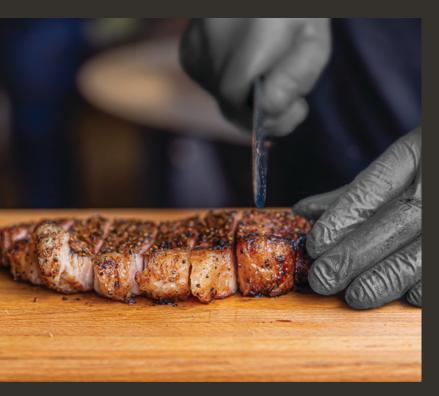
From succulent steaks & seafood, to perfectly charred vegetables, every bite is infused with smoke & fire. For the ultimate experience, combine your desired cut from our dry-aged blackboard with our Josper roasted sides.

CHAR-GRILLED T-BONE - 300G (GF) Served with fries & choice of sauce	38
FLANK STEAK - 300G (GF) Served with fries & choice of sauce	41
SCOTCH FILLET GRAIN FED - 300G (GF)	50



ROASTED PORCHETTA (GF, DF) Infused with fennel seeds, thyme, garlic & lemon zest, served with roasted pumpkin, greens, apple sauce & jus	39
MISO TASMANIAN SALMON (DF) Warm buckwheat noodles, sesame miso dressing & roasted broccolini	39
FIRE ROASTED CHARCOAL PORTUGUESE CHICKEN 1/2 chicken, chimichurri, garlic dip, grilled flatbread & side salad	35

Be sure to check out our DRY AGED BLACKBOARD & CHEF SPECIALS



OUR DRY-AGEING PROCESS

Our signature steaks are dry-aged for up to 28 days and cooked over live fire and charcoal. Dry-ageing improves the taste in two distinct ways.

During the process, moisture is expelled and redistributed, intensifying the flavour and tenderising the steak.