

THE
DUKE
OF DURAL

**BISTRO
MENU**

Menu

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



STARTERS / TO SHARE

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

DANCING DUMPLINGS BY JINJA	20
Choice of Prawn or Chicken steamed dumplings served with soy chilli and shallot	
CRISPY PORK & PRAWN (GF)	27
Coated in a sweet chilli jam sticky sauce	

CALAMARI (GF)	20
Flash fried squid, chilli & shallot, served with lemon & aioli	

500G OVEN ROASTED CHICKEN WINGS (DF)	21
Fire and Brimstone Chicken rub with smokey BBQ Buffalo dipping sauce	

ASIAN TASTING PLATE	21
Tempura prawns, spring rolls, calamari, sesame & lime aioli	

CHICKEN SAN CHOY BOW	24
Three lettuce cups, chilli, garlic, peanuts & crispy rice noodles	



Salads and Bowls

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) 24

Baked sweet potato with sumac & sesame, avocado, feta, rocket, sunflower seeds, pepitas & house dressing

CRISPY BEEF SALAD (GF) 29

Chilli jam, fried shallots, sesame, tossed salad leaves, tomatoes, cucumber & spanish onion

STEAK BOWL (GF) 33

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

CINNAMON DUSTED CHURROS (3) 17

Served with chocolate dipping sauce & strawberries

MIXED BERRY MERINGUE (GF) 17

Meringue, double cream & mixed berry compote

STICKY DATE PUDDING 18

Butterscotch sauce & vanilla ice-cream

PREMIUM GELATO (GF/DF) 6.5

Raspberry Sorbet 1 scoop

PREMIUM GELATO (GF) 6.5

Macadamia & Salted Caramel 1 scoop

PREMIUM GELATO (GF) 6.5

Chocolate 1 scoop

VANILLA ICE CREAM (GF) 3.5

1 scoop

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BURGERS

SOUTHERN FRIED CHICKEN BURGER 28

Buttermilk chicken breast, crisp iceberg, chipotle mayo, sweet & spicy pickles on a milk bun served with fries

SMOKEY BBQ BEEF & BACON BURGER 28

Smashed brisket pattie 140g, American cheese, spanish onion, smokey BBQ sauce, sweet & spicy pickles, on a milk bun served with fries

★ MOMENTO BURGER 29

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**



GF - GLUTEN FREE / V - VEGETARIAN / VG+ - VEGAN AVAILABLE / N - CONTAINS NUTS

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

★ Momento Signature Dish

MAIN EVENT

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SCHNITZEL	29	VEGETARIAN PESTO LINGUINI (V, N)	27
Chicken breast crumbed in our signature herbed breadcrumb, served with fries & side salad		Creamy basil pesto, mushroom, semi dried tomatoes & parmesan	
CHICKEN PARMIGIANA	30	SLOW BRAISED BEEF SHIN RIGATONI	32
Chicken Breast Schnitzel topped with Napolitana sauce & fior di latte mozzarella, served with fries & side salad		Parmesan, bocconcini & basil	
SLOW BRAISED LAMB SHANK	34	GARLIC PRAWN LINGUINI	38
Paris style mash served with rosemary infused jus		Creamy garlic pink sauce & baby spinach	
PORK COTOLETTA	38	CRUMBED FISH & CHIPS	33
Parmesan & herb crumbed pork cutlet, pan-fried in sage & confit garlic butter, served with potato mash & side salad		Served with house made tartare sauce, salad & lemon	



Sides

GARDEN SALAD (GF)	7.5	SWEET POTATO FRIES	S 13
Mixed leaves, tomato, cucumber, Spanish onions, Dijon & white balsamic dressing		Aioli	L 17
MASH POTATO (GF)	8.5	BATTERED ONION RINGS	S 13
Paris style		Aioli	L 17
STEAK FRIES (GF, DF)	S 9.5	JOSPER ROASTED BROCCOLINI	15
Sea salt & aioli	L 14	Café de Paris butter, crispy baby capers	
SEASONAL STEAMED VEGETABLES	10.5	JOSPER ROASTED CARROTS	15
Extra virgin olive oil & sea salt		Za'atar, sesame, honey & feta	
CRISPY CHAT POTATOES	10.5	PITA BREAD	6
Confit garlic & rosemary butter		Drizzled with extra virgin olive oil, za'atar	
SAUCES - ALL 3.5			
Garlic and red wine jus (GF) / Pepper (GF) / Mushroom (GF) / Garlic aioli (GF) / Chipotle mayo (GF) / Chimichurri (GF) / Hot chilli (GF)			

The JOSPER 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) 38

Served with fries & choice of sauce

FLANK STEAK - 300G (GF) 41

Served with fries & choice of sauce

SCOTCH FILLET GRAIN FED - 300G (GF) 50

Served with fries & choice of sauce



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ROASTED PORCHETTA (GF, DF) 39

Infused with fennel seeds, thyme, garlic & lemon zest, served with roasted pumpkin, greens, apple sauce & jus

MISO TASMANIAN SALMON (DF) 39

Warm buckwheat noodles, sesame miso dressing & roasted broccolini

**FIRE ROASTED CHARCOAL
PORTUGUESE CHICKEN** 35

½ chicken, chimichurri, garlic dip, grilled flatbread & side salad

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.