



Please order & pay at the bar

ROOFTOP SNACKS

Designed to share with your mates over a cocktail or brew. All snacks come with a minimum of 4 pieces

Crisps & dip 9

spiced hummus, sumac & sweet potato crisps V GF DF

Mini prawn tostadas 16

corn salsa, avo, coriander GF DF

Salmon ceviche 18

betel leaf, yuzu, kewpie, wasabi sesame GF DF

Smoky eggplant baba 15

nuts, seeds, garlic & chilli flatbread V

Shepherd's pie nibblers 15

HP ketchup

Finger lickin' rooftop chicken 14

sticky & spicy coating, celery, blue cheese sauce

Lygon Street style lasagne croquettes 14

garlic breadcrumb, aioli

Salt & pepper calamari 13

pink pepper, chilli, aioli

Sweet potato fries 9

tasty salt, pesto mayo V

Old school crinkle cut chips 10

aioli V DF

SHARE PLATES

Cheese plate 32

chef's selection of cheeses made by some local Victorian legends, cheddar, brie, blue, fig paste, grapes, pecans, flatbreads & sourdough V

Charcuterie plate 30

San Daniele prosciutto, calabrese hot salami, Castlemaine bresaola, Mt. Zero olives, pickles, mustard, toasted sourdough

Raw salmon bowl 22

edamame, kimchi, wakami, brown rice, crispy rice crackers, wasabi mayo DF GF

Crispy egg noodle salad 21

spring onions, bean sprouts, carrot, red peppers, tofu, Japanese omlette, green papaya, peanuts, crispy lotus root with a nam jim dressing DF, V

add chicken or calamari 4

Superfood bean & grain salad 22

Mint, zucchini, feta, broad beans, red onion, chickpeas and pomegranate molasses dressing GF, DF, V

add chicken or calamari 4

All bowls can be made vegetarian or vegan

& BOWLS & POKES

ROOFTOP MAINS

We can do gluten free buns with all burgers.

The Duchess parma 19

crinkle cut chips, slaw, Dijon dressing

The Duke parma 26

crinkle cut chips, slaw, Dijon dressing

The 1853 classic cheeseburger 22

Victorian beef, cheddar, burger sauce, pickles, lettuce, tomato

The Flinders double cheeseburger 25

double of the classic cheeseburger!

The Warney pork burger 24

smoked pulled pork, apple slaw, cheddar, pickles, smoky BBQ sauce

The Duke chicken parma burger 23

lettuce, mayo, pickles

AC/DC Lane grilled chicken burger 23

bacon, cheddar, slaw, blue cheese mayo

'The Whale' ale battered barra burger 23

tartare, butter lettuce, pickled onions

The O.G street style hot dog 18

beef frank, sauerkraut, hawthorn pale ale onions, mustard

So Melbourne hipster hot dog 18

mac 'n' cheese hot dog, buffalo sauce, mustard, boozy beer onions V

V = Vegetarian GF = Gluten Free DF = Dairy Free

@thedukemelbourne #thedukerooftop

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BEER

TAP BEER

	Sch.	Pint
<i>Hawthorn Pale Ale</i>	10	13
<i>Panhead Pale Ale</i>	10	13
<i>Furphy</i>	10	12.5
<i>Koscuiszko</i>	10	13
<i>Heineken</i>	10.5	13.5
<i>Orchard Crush Apple Cider</i>	10	13
<i>Little Creatures IPA</i>	11	14
<i>White Rabbit Dark Ale</i>	10	13
<i>White Rabbit White Ale</i>	10	13

BOTTLE BEER

<i>Corona</i>	11
<i>O'Brien Lager Gluten Free</i>	11
<i>Stone & Wood Pacific Ale</i>	11
<i>Hawthorn Pale Ale</i>	10.5
<i>Hawthorn Golden Ale</i>	10.5
<i>Heineken</i>	12
<i>James Boag's Light</i>	7
<i>Peroni</i>	11

COCKTAILS

Aperol spritz aperol, prosecco, soda & orange	15	Cinnamon sour cinnamon whiskey, butterscotch schnapps, lemon juice, egg white, cinnamon	18
Winter ginger Lemon, honey syrup, ginger liqueur, scotch, candied ginger	18	Release the Kraken kraken rum, ginger liqueur, fresh chilli, dry ginger	18
Cafe a la Mexicana anejo tequila, chilli liqueur, cold drip coffee, kahlua, cream, coffee beans, chilli flakes	18	The Duke espresso martini vodka, kahlua, Licor 43, cold drip coffee	20
Spellbound smash bourbon, sugar, orange bitters, lemon, blackberries, thyme	18	Whiskey sour bourbon whiskey, egg white, lemon juice & sugar	20
Tequila honeysuckle tequila, honey, lemon juice & bitters	18	Negroni campari, sweet vermouth, gin, orange bitters	18
Fireside grey goose vodka, maple syrup, grapefruit juice, salt, rosemary	18	Martini gin/vodka, dry vermouth	20
		Old fashioned bourbon whickey, sugar, bitters	20

WINE

SPARKLING

	150ml	250ml
<i>Domain Chandon</i>	12.5	
<i>La Zona Prosecco</i>	11	

WHITE

<i>Wild One Moscato</i> King Valley, VIC	11	17
<i>Chrismont La Zona Pinot Grigio</i> King Valley, VIC	11	17
<i>La Linda Riesling</i> Clare Valley, SA	11	17
<i>Summer Poppy Pinot Gris</i> Marlborough, NZ	11	17
<i>Kindred Spirits Sauvignon Blanc</i> Marlborough, NZ	11	17
<i>Guilty by Association Chardonnay</i> Adelaide Hills, SA	11	17

ROSÉ

<i>La Vieille Ferme</i> Orange, FR	11	17
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RED

<i>Punt Road Pinot Noir</i> Yarra Valley, VIC	12	20
<i>Altacena Tempranillo</i> Castilla, ES	11	17
<i>Chaffey Bros Synonymous Shiraz</i> Barossa, SA	12.5	18.5
<i>Wirra Wirra Church Block Cabernet Sauvignon</i> McLaren Vale, SA	12.5	18.5
<i>Drake Shiraz</i> Heathcote, VIC	11	17
<i>Redbank Long Paddock Merlot</i> King Valley, VIC	11	17

SPARKLING

<i>La Zona Prosecco</i> King Valley, VIC	55
<i>Domaine Chandon Brut</i> Yarra Valley, VIC	60
<i>Moët & Chandon Imperial Brut NV</i> Epernay, FR	125
<i>Veuve Clicquot NV</i> Reims, FR	140

WHITE BOTTLE

<i>Summer Poppy Pinot Gris</i> Marlborough, NZ	55
<i>Chrismont La Zona Pinot Grigio</i> King Valley, VIC	55
<i>Kindred Spirits Sauvignon Blanc</i> Marlborough, NZ	55
<i>Nautilus Sauvignon Blanc</i> Marlborough, NZ	60
<i>The Lane Chardonnay 'Block 3'</i> Adelaide Hills, SA	80
<i>Guilty By Association Chardonnay</i> Adelaide Hills, SA	55

RED BOTTLE

<i>Punt Road Pinot Noir</i> Yarra Valley, VIC	60
<i>Stonier Pinot Noir</i> Mornington Peninsula, VIC	75
<i>Altacena Tempranillo</i> Castilla, ES	55
<i>Pachamama Shiraz</i> Heathcote, VIC	60
<i>Drake Shiraz</i> Heathcote, VIC	55
<i>Chaffey Bros. Shiraz Synonymous</i> Barossa Valley, SA	55
<i>Redbank The Long Paddock Merlot</i> King Valley, VIC	55
<i>Wirra Wirra Church Block Cabernet Sauvignon</i> McLaren Vale, SA	60