



BAR BITES

Trio of dips 14
with charred flatbread (V, GFO)

Sweet potato wedges 13
with pesto mayo (V, DF)

Salt & pepper calamari 14
chilli, aioli (DF)

Chargrilled tandoori chicken skewers 15 (GF)
raita, bombay spice

Old school crinkle cut chips 10
aioli V DF

Mini chicken, leek & bacon pies 16
honey mustard

SMALL PLATES

Grilled saganaki 15
smoked chorizo, honey,
oregano, toasted sourdough (GFO)

Buffalo mozzarella salad 13
cherry tomato, shallots, balsamic,
charred flat bread (V, GFO)

Lygon Street style lasagne croquettes 14
garlic breadcrumb, aioli

Bluefin tuna ceviche 17
guacamole, mango, coriander,
red onion & chilli salsa (GF, DF)

GRAZING

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

BURGERS & DOGS

The Duke cheeseburger 22
Victorian beef, cheddar, burger
sauce, pickles, lettuce, tomato

The double cheeseburger 25
double of the classic cheeseburger!

Club sandwich 23
club sandwich with char grilled
chicken, breast, bacon, cheese, smashed
avocado, cos, pesto mayo

The Warney pork burger 24
smoked pulled pork, apple slaw, cheddar,
pickles, smoky BBQ sauce (Pork contains gluten)

The hipster mac 'n' cheese hot dog 20
buffalo sauce, mustard, boozy beer onions (V)

'The Whale' ale battered barra burger 23
tartare, butter lettuce, pickled onions

The Duke dog 22
classic hot dog with beef frank, sauerkraut, pickles,
Hawthorn pale ale onions, frenchies mustard

**All served in a soft milk bun with old school crinkle cut chips*



MAINS

Confit duck leg 28

white bean, roast tomato &
Toulouse sausage ragout, green beans,
red wine jus (GF, DF)

Seafood & chicken paella 28

saffron rice, tomato, green peas,
squid, king prawn, clams, mussels,
lemon (GF, DF)

Moroccan grain salad 22

Beetroot, cauliflower, ancient grains,
candied walnuts, rocket, chickpeas, haloumi,
chermoula dressing (GF, V, VGO)

Add chicken or calamari 4

Pan fried parmesan agnolotti 26

wild mushrooms, green peas, crispy sage,
hazelnut crumbs, truffle cream sauce (V)

Raw salmon bowl 22

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

Classic caesar salad 22

maple bacon, gem leaves, soft boiled
egg, white anchovies, parmesan,
tarragon caesar dressing (GFO, DFO)

Add chicken or Calamari 4

250g Darling Downs porterhouse 29

300g Darling Downs scotch fillet 34

Served with chips, remoulade red wine jus, green
peppercorn jus, truffle mushroom cream sauce

CLASSICS

The Duchess parma 19

crinkle cut chips, slaw, Dijon dressing

The Duke parma 26

crinkle cut chips, slaw, Dijon dressing

The Vegan parma 24

crumbed tomato-polenta-croquette,
eggplant 'ham', napoli, vegan cheese,
chips, garden salad (V)

Larmagiana 31

Crumbed chicken schnitzel,
topped with ham, cheese, Napoli
and lasagne, chips, salad

Pie of the day 27

served with thyme mash,
broccolini, red wine jus

Beer Batter fish & chips 27

mushy peas and tartare (DF)

SIDES

Chilli & garlic broccolini (GF, V) 10

**Sweet potato wedges,
pesto mayo (VG, GF) 13**

Buttered mash (GF, V) 10

**White bean, toulouse sausage
& roast tomato ragout (GF,DF) 10**

Garden salad 10