

## SMALL PLATES

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

**Buffalo mozzarella salad 13**  
cherry tomato, basil pesto, balsamic,  
charred flat bread (V, GFO)

**Lygon Street style lasagne croquettes 14**  
garlic breadcrumb, aioli

**Lemon pepper fried white bait 14**  
chipotle mayo & lemon

## BAR BITES

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

**Parsnip, beetroot and carrot fries 14**  
pesto mayo

**Salt & pepper calamari 14**  
chilli, aioli (DF)

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

**Old school crinkle cut chips 10**  
aioli (V, DF)

**5 hour braised beef brisket & cheddar mini pies 15**  
ketchup

## GRAZING

**Cheese plate 32**  
chef's selection of cheeses made by some local Victorian legends, cheddar, brie, blue, fig chutney, grapes, lavosh, 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, American cheese, burger sauce, pickles, lettuce, tomato

**The double cheeseburger 25**  
double of the classic cheeseburger!

**Club sandwich 23**  
char grilled chicken breast, bacon, cheese, smashed avocado, cos, pesto mayo, tomato

**Pork burger 24**  
smoked pulled pork, coleslaw, American cheese, pickles, smoky BBQ sauce

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

**Barraumndi Burger 23**  
tartare, cos lettuce, tomato, pickled onions

**Char grilled salt grass Flinders Island lamb burger 24**  
cos, tomato, beetroot relish, tzatziki

Gluten free burgers buns available upon request

ALL SERVED IN A SOFT MILK BUN WITH OLD SCHOOL CRINKLE CUT CHIPS

## MAINS

**Twice cooked pork belly 27**  
wilted bok choy, fragrant brown rice and a katsu curry sauce

**Seafood & chicken paella 28**  
saffron rice, tomato, green peas, squid, king prawn, clams, mussels, lemon (GFO, DFO)

**Pan fried parmesan agnolotti 26**  
wild mushrooms, green peas, crispy sage, hazelnut crumbs, truffle cream sauce (V)

**Roasted baby beetroot & pumpkin salad 20**  
Persian feta, chard, broad beans, crispy kale, almonds, pomegranate, raspberry & white balsamic dressing (V, VGO)  
**Add chicken/calamari 4**  
**Add pork belly 6**

**Raw salmon bowl 22**  
edamame, kimchi, wakami, brown rice, crispy rice crackers, wasabi mayo (DF, GF)

**Spicy soba noodles salad 21**  
bean sprouts, coriander, chilli, carrot, wombok, wasabi peas, sesame, crispy shallots with a soy & sweet chilli dressing (VG)  
**Add chicken/calamari 4**  
**Add pork belly 6**

**250g Great Southern porterhouse 29**  
**300g Great Southern scotch fillet 34**  
served with chips, remoulade, red wine jus, green peppercorn jus or truffle mushroom cream sauce



## SIDES

**Chilli & garlic broccolini (GF, V) 10**

**Parsnip, beetroot and carrot fries w/pesto mayo (DF) 14**

**Buttered mash (GF, V) 10**

**Wilted bok choy with sesame 10**

**Garden salad 10**

A 0.72% surcharge will be applied to all purchases made with American Express, Mastercard and Visa.



## CLASSICS

**Petite parma 19**  
crinkle cut chips, garden salad, Dijon dressing

**The Duke parma 26**  
crinkle cut chips, garden salad, Dijon dressing

**Vegan parma 24**  
crumbed tomato-polenta-croquette, eggplant 'ham', napoli, vegan cheese, chips, garden salad (VG)

**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)

**Panko crumbed pork schnitzel 26**  
mash, winter greens, truffle mushroom cream sauce



**Rhubarb bread and butter pudding 12**  
with cinnamon custard

**White & dark chocolate raspberry ripple 12**  
ice cream sandwich

**Honey and ginger panna cotta 12**  
with honey comb blueberry compote (GF)

**Victorian cheese platter 32**  
cheddar, brie, blue, fig chutney, grapes, lavosh and toasted sour dough

## DESSERT



DF - Dairy free, GF - Gluten free, GFO - Gluten free option  
V - Vegetarian, VG - Vegan, VGO - Vegan option



# WINE

## SPARKLING

		120ml	btl
Domaine Chandon Brut	Yarra Valley, VIC	13	62.5
Edge of the World Sparkling	SE Australia	10	50
La Zona Prosecco	King Valley, VIC	11.5	57.5

## WHITE

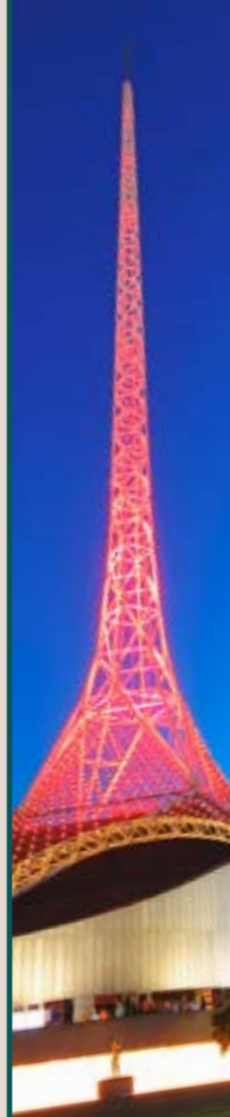
		150ml	250ml	btl
Edge of the World Sauvignon Blanc	SE Australia	10	16	50
Kindred Spirits Sauvignon Blanc	Marlborough, NZ	11.5	18	57.5
Guilty By Association Chardonnay	Adelaide Hills, SA	11.5	18	57.5
La Zona Pinot Grigio	King Valley, VIC	11.5	17.5	57.5
Summer Poppy Pinot Gris	Marlborough, NZ	11.5	18	57.5
La Linda Riesling	Clare Valley, SA	11.5	18	57.5
Wild One Moscato	King Valley, VIC	11.5	18	57.5

## ROSÉ

		150ml	250ml	btl
La Vieille Ferme	France	11.5	18	57.5
Edge of the world	SE Australia	10	16	50

## RED

		150ml	250ml	btl
Edge of the World Shiraz Cabernet	SE Australia	10	16	50
Palliser Estate 'Pencarrow' Pinot Noir	Martinborough, NZ	12.5	18	57.5
Redbank 'The Long Paddock' Merlot	King Valley, VIC	11.5	18	57.5
Altacena Tempranillo	Castilla, Spain	11.5	18	57.5
Drake Shiraz	Heathcote, VIC	11.5	18	57.5
Chaffey Bros. Synonymous Shiraz	Barossa Valley, SA	12.5	19.5	62.5
Mawson's 'Far Eastern' Cabernet Sauvignon	Limestone Coast, SA	12	18	60
Nunc Pinot Noir	Yarra Valley, VIC	12.5	19	62.5



# ON TAP

## BEER

	Sch.	Pint
Boags Draught	10.5	12.5
Furphy	10.5	13
Hahn Super Dry	10.5	13
Kirin	12.5	14
Heineken	11.5	14
Heineken 3 Mid Strength	10.5	11
James Squire Swindler Tropical Ale	10.5	13.5
James Squire Chancer Golden Ale	10.5	13.5
James Squire 150 Lashes	10.5	13.5
Kosciusko Pale Ale	10.5	13.5
Panhead Quick-change XPA	11.5	14
Little Creatures Pale Ale	10.5	13.5
Little Creatures Bright	10.5	13.5
Little Creatures IPA	12	14.5
Little Creatures Dog Days Summer Beer	10.5	13.5
Hawthorn Pale Ale	10.5	13.5
Hawthorn Aussie Ale	10.5	13.5
White Rabbit White	11.5	14
White Rabbit Dark	10.5	13.5
Guinness	10.5	13
Hawkers XPA	11.5	14
Byron Bay Hazy One Pale Lager	11.5	14

## CIDER

	Sch.	Pint
James Squire Orchard Crush	10.5	13.5



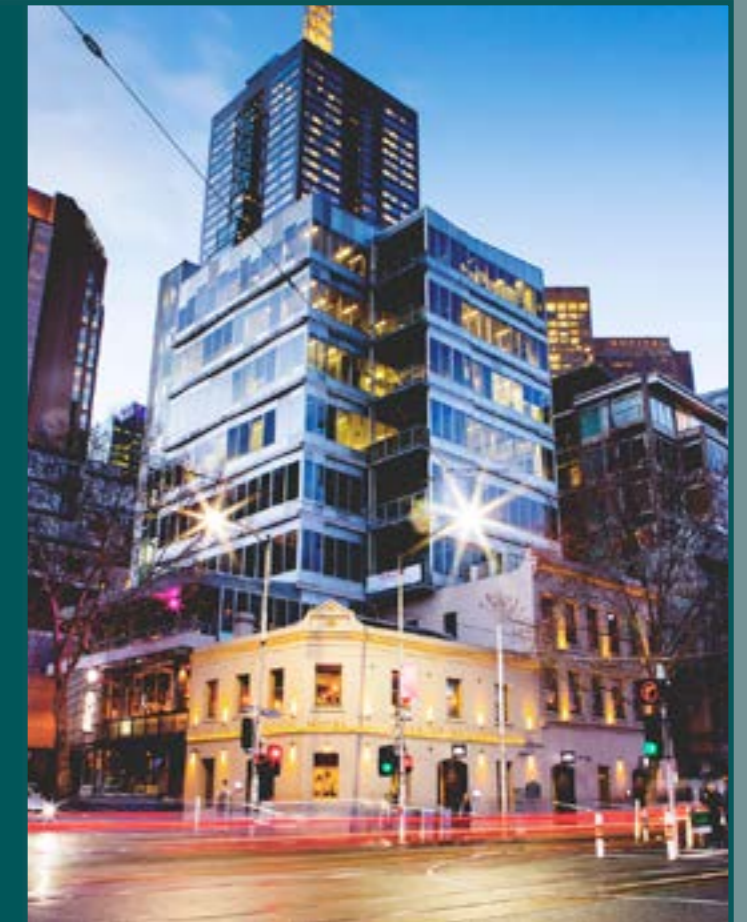
# BOTTLED

## BOTTLED BEER

James Boags Premium Light	8
James Boags Premium	10
Corona	11
Heineken	12
Stone & Wood Pacific Ale	11
Peroni	11
O'Brien Gluten Free Pale Ale	11

## BOTTLED CIDER

Somersby Apple	11
Somersby Pear	11



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# COCKTAILS

<b>Aperol Spritz</b> Aperol, Prosecco, orange, soda	16	<b>Long Island Iced Tea</b> Skyy Vodka, Bacardi, Bombay London Dry Gin, Espolon Blanco Tequila, Cointreau, lime, coke	25
<b>Bloody Mary</b> Skyy Vodka, tomato juice, lemon, Worcester sauce, hot sauce, salt, pepper	15	<b>Margarita</b> Espolon Blanco, Cointreau, lemon, salt	20
<b>Cosmopolitan</b> Vodka, Cointreau, cranberry, lime	20	<b>Mojito</b> Bacardi, lime, mint, sugar, soda	20
<b>Espresso Martini</b> Skyy Vodka, Kahlua, Little Drippa Coffee	20	<b>Negroni</b> Bombay Dry, Campari & Antica Formula garnished with an orange rind.	20
<b>French Martini</b> Skyy Vodka, Chambord, pineapple	20		