

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

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.



MAINS

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

WINE

SPARKLING

		120ml	btl
Domaine Chandon Brut	Yarra Valley, VIC	13	62.5
La Zona Prosecco	King Valley, VIC	11.5	57.5

WHITE

		150ml	250ml	btl
Kindred Spirits Sauvignon Blanc	Marlborough, NZ	11.5	18	57.5
Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA	13	21	65.5
Ladies Who Shoot Their Lunch Chardonnay	Adelaide Hills, SA	13	22	65.5
Christmont 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

RED

		150ml	250ml	btl
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
Punt Road Pinot Noir	Martinborough, NZ	12.5	21	62.5
Wirra Wirra Church Block	McLaren Vale, SA	13	21.5	65



ON TAP

BEER

	Sch.	Pint
Furphy	10.5	13
Kirin	12.5	14
Heineken	11.5	14.5
Kosciusko Pale Ale	10.5	13.5
Panhead Quick-change XPA	11.5	14
Little Creatures IPA	12	14.5
Hawthorn Pale Ale	10.5	13.5
White Rabbit White	11.5	14
White Rabbit Dark	10.5	13.5

CIDER

	Sch.	Pint
James Squire Orchard Crush	10.5	13.5



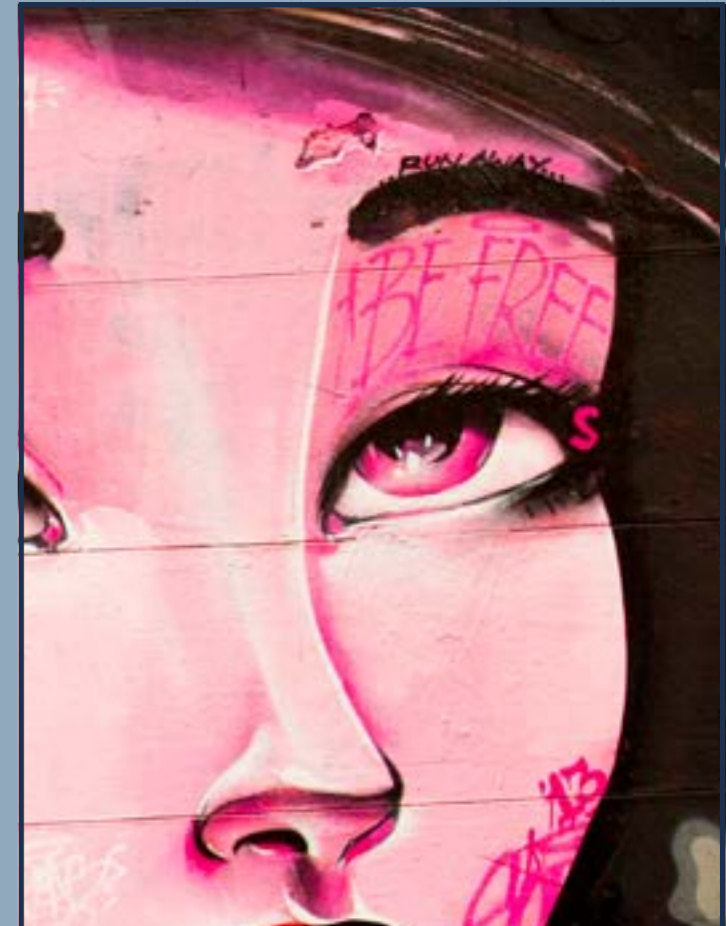
BOTTLED

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

ESCAPE WINTER

Pulp Fiction 19
Skyy vodka, St. Germaine Elderflower liqueur, passionfruit pulp & lime juice

Golden Hour 20
Aperol, Cointreau, pineapple juice, lemon juice, sugar syrup, aromatic bitters

Wizz Fizz Flip 18
Sloe Gin, lemon juice, strawberry syrup, whole egg

Drunk Sailor 20
Sailor Jerry Spiced rum, lemon juice, pineapple juice, passionfruit pulp, egg white, aromatic bitters

Morita 20
Espolon Blanco tequila, lime juice, blackberry syrup

EMBRACE WINTER

European Breakfast 20
Skyy vodka, Frangelico, Baileys, Licor 43

Toronto 20
Buffalo Trace bourbon, Antica Formula, maple syrup, aromatic bitters

Stormy Night 20
Goslings Black rum, Domaine de Canton ginger liqueur, lime ginger beer

Randy 18
St. Remy apricot brandy, lemon juice, sugar syrup, egg white, aromatic bitters

The Cure 18
Buffalo Trace bourbon, Aperol, Montenegro Amaro, lemon juice, raw sugar, blackberries