

THE
DUKE
OF DURAL



BISTRO MENU

Menu

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

GARLIC BREAD (V) garlic butter & parsley + add cheese 3	8.5
HUMMUS DIP & PITA BREAD (V, DF) drizzled with extra virgin olive oil & za'atar	15
BURRATA (V) grilled sourdough, cherry tomatoes, balsamic & olive oil	21



STARTERS / TO SHARE

DUCK SPRING ROLLS served with sweet chilli (4 pieces)	22	CRISPY PORK AND PRAWN coated in sweet chilli jam sticky sauce	27
PRAWN & GARLIC CHIVE DUMPLINGS served with chilli soy & sesame (4 pieces)	24	CHICKEN SAN CHOY BOW (N) three lettuce cups, chilli, garlic, peanuts & crispy rice noodles	24
A photograph of a bamboo steamer basket filled with dumplings, garnished with green onions and red chili. It is served on a plate with a small bowl of dipping sauce.		CRISPY CALAMARI (GF) green chilli sauce & japanese sprinkles	20
		NACHOS CON FRIJOLE (GF, V) corn chips, cheese, salsa fresca, guacamole, sour cream & jalapeno	22
		PULLED PORK NACHOS (GF) corn chips, cheese, salsa fresca, guacamole, sour cream & jalapeno	25
		TRUFFLE FRIES (V, VG*) parmesan	16
		BUFFALO WINGS (GF) celery & blue cheese mayo	20

V - VEGETARIAN / VE - VEGAN / GF - GLUTEN FREE / DF - DAIRY FREE
VE+ - 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.

Salads and Bowls

WARM SWEET POTATO & QUINOA SALAD (GF, V, VE+) 23

baked sweet potato with sumac & sesame, avocado, feta, rocket, sunflower seeds, pepita & house dressing

STEAK BOWL (GF) 33

flank steak 150g, crushed potato salad, heirloom tomatoes, rocket, roasted onion, feta & white balsamic dressing

CAESAR (GF+, V+) 25

cos, radicchio, avocado, bacon, anchovies, parmesan, caesar dressing, poached egg & croutons

Add chicken 5, salmon fillet 6

POKE (GF+, V+, VE+) 28

cabbage, avocado, edamame, pickled ginger, wakame, tonkatsu, furikake with a brown rice or lettuce base

Choice of tofu, citrus cured salmon or katsu chicken

add-ons

poached chicken 110g 7.5

grilled salmon 90g 11

half avocado 4.5

beef flank riverina angus 150g 14.5
(cooked medium)

Sides

JOSPER CARROTS & SNOWPEAS (V) 15

za'atar, sesame, honey & feta

JOSPER ROASTED POTATOES (V) 10

confit garlic & rosemary

GARDEN SALAD (V, VE, DF) 7.5

mixed leaves, tomato, cucumber, onions, dijon & white balsamic dressing

ROCKET LEAF & PARMESAN SALAD (V) 10.5

balsamic & olive oil dressing

SEASONAL STEAMED VEGETABLES (V, VE, DF) 10

extra virgin olive oil & sea salt

PARIS STYLE MASHED POTATO (V,GF) 8

FRIES 9

+ LARGE 14

sea salt & aoli

SWEET POTATO FRIES 13

+ LARGE 17

sea salt & aoli

SAUCES 3.5

garlic and red wine jus (GF, DF), pepper (GF), mushroom (GF), garlic aioli (GF, DF), chipotle mayo (GF, DF, chimichurri (V, GF, DF)

TWO HANDS

SOUTHERN FRIED CHICKEN BURGER 27

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

CHEESEBURGER 24

smashed brisket pattie 140g, american cheese, sweet & spicy pickles, spanish onion, american mustard, ketchup on a milk bun, served with fries

STEAK SANDWICH 28

rump steak, panini, beetroot relish, provolone, roasted peppers, caramelised onion, rocket, mustard mayo, served with fries

add-ons

upgrade fries to sweet potato fries 4

extra pattie 7.5

double cheese 3

add egg 2

add bacon 5.5





MAIN EVENT

HOUSE CRUMBED SCHNITZEL	29
side salad, fries & choice of sauce	
CHICKEN PARMIGIANA	32
schnitzel topped with napolitana sauce & fior di latte cheese, served with fries & side salad	
CRUMBED FISH & CHIPS	32
side salad, house tartare & lemon	
EGGPLANT PARMIGIANA	24
napoli sauce, halloumi, cheese, mixed leaf salad & fries	
LAMB RAGU PAPPARDELLE	30
slow braised lamb shoulder, tomato, red wine, rocket, parmesan & basil	
PAN FRIED BARRAMUNDI (GF)	32
humpty doo fillet, kipfler potatoes, green beans & salsa verde	
BANGERS & MASH (GF)	28
pork & rosemary sausages, mash, mushy peas & caramelised onion gravy	
BEEF & GUINNESS PIE	32
mash, mushy peas & gravy	
PRAWN CHILLI LINGUINI	30
tiger prawn, chilli, garlic, white wine, tomato & parsley	
RISOTTO	30
asparagus, broccoli, peas, soft herbs, mascarpone, parmesan, hazelnut	
Add chicken 6 , prawns 8	

GROUP SHARES

WHOLE LAMB SHOULDER	120
(2-4 people) served with roasted vegetables, damper rolls, chimichurri & gravy	
WHOLE SUCKLING PIG	1100
(10-12 people, pre-order 2 days) served with steamed seasonal vegetables, roasted pumpkin with tahini & pepita, roasted herb & garlic kipfler potatoes, cos lettuce, parmesan dressing, demi-glace gravy & bread rolls	

Desserts

STICKY DATE PUDDING	17
butterscotch sauce & ice-cream *May contain traces of nuts	
BOMBOLONE (V, N)	16
(3 pieces) cinnamon dusted mini doughnuts filled with chocolate & hazelnut, strawberries	
PREMIUM GELATO	6
(per scoop) rasberry sorbet (GF, DF) macadamia & salted caramel (N) chocolate	

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.



Steaks

Choose two sides:
fries, mash, mixed leaf
salad, chat potatoes and
seasonal vegetables

Choose a sauce:
garlic & red wine jus,
pepper, mushroom,
gravy or chimichurri

EYE FILLET (MB2+) 200G

52

RUMP (300G)

38

FLANK STEAK (250G)

38

TOMAHAWK (PER 100G)

16

size ranges from 1kg to 1.6kg

*Be sure to check out our
DRY AGED BLACKBOARD &
CHEF SPECIALS*

Fish

CHARCOAL ROASTED

TASMANIAN SALMON (GF)

37

blistered cherry tomatoes, roasted capsicum,
pomme purée & basil leaf butter

ROASTED WHOLE BABY SNAPPER (GF)

36

cherry tomatoes, chat potatoes & lemon

DRY AGED STEAKS

RIVERINA PREMIUM - PER 100G

Served with Josper roasted potatoes, salad & your choice of sauce

T-BONE

size range from 600g to 900g

18

SCOTCH FILLET

size ranges from 300g to 450g

19

RIBEYE (on the bone)

size range from 400g to 700g

19

SIRLOIN

size ranges from 250g to 350g

18

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.