

Menu

THE DUKE OF DURAL

RM
REWARDME
SCAN TO BECOME
A MEMBER



GF - Gluten Free / V - Vegetarian / VG+ - Vegan Available

Members price / Visitors price

LIGHT MEALS



GARLIC BAGUETTE **V 7 / 8**

Garlic butter and parsley

SOUTHERN FRIED CAULIFLOWER FLORETS **GF, V 14 / 15**

Chipotle aioli

GRILLED FLATBREAD WITH HUMMUS & ZA'ATAR **V 13 / 14**

Drizzled with extra virgin olive oil,
mixed olives, sumac and sesame

SALT AND PEPPER CALAMARI **GF 16 / 18**

Japanese togadashi salt,
garlic aioli and lemon

CHICKEN SAN CHOY BOW **20 / 21**

Three lettuce cups, chilli, garlic, peanuts
and crispy rice noodles

CRISPY PORK & PRAWN **24 / 25**

Coated in a chilli sweet
soy sticky sauce

SALADS & BOWLS

WARM SWEET POTATO & QUINOA SALAD **GF, V 19 / 20**

Baked sweet potato with sumac and sesame, avocado, feta, rocket, sunflower seeds, pepitas and house dressing

GREEN BOWL **GF, V 17 / 19**

Zucchini noodles, kale, avocado, soft egg, Jospur roasted broccolini, tamari dressing and pepitas

STEAK BOWL **GF 28 / 30**

Riverina angus beef flank, crushed potato salad, heirloom tomatoes, rocket, roast spring onion, feta and white balsamic

HOUSE SALAD **GF, V 17 / 19**

Mixed leaves, avocado, cucumber, cherry tomato, Spanish onion, feta, olives and vinaigrette dressing

ADD PROTEIN

Poached Chicken 110g **7**

Grilled Salmon 100g **9**

Beef Flank Riverina Angus 150g cooked medium **14**

BURGERS

SOUTHERN FRIED CHICKEN BURGER **20 / 22**

Buttermilk chicken breast, crisp iceberg lettuce, chipotle mayo, sweet
and spicy pickles, on a toasted milk bun served with fries

THE DUKE SMASHED CHEESEBURGER **20 / 22**

Brisket Pattie, American cheese, sweet & spicy pickles, tomato sauce,
American mustard, battered onion rings, on a toasted milk bun served with fries



ADD ONS

Cheese **2** / Bacon **4** / Brisket Pattie **5**

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

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MAINS

HOUSE CRUMBED SCHNITZEL 24 / 25

Garden salad, fries and choice of sauce

CHICKEN PARMIGIANA 26 / 28

Signature house crumbed schnitzel topped with napolitana sauce and fior de latte, served with fries

PORTUGUESE FIRE ROASTED CHICKEN 28 / 30

Grilled flat bread, chimichurri, garlic dip and Mediterranean salad

CHARCOAL ROASTED SALMON GF 29 / 31

Roast capsicum, blistered cherry tomatoes and basil butter

ROASTED PORK KNUCKLE 900g GF 38 / 40

Expect 25-30min wait time.

Crispy skin pork knuckle served with mash potato, garlic and rosemary jus, apple compote and pickled cabbage

CHAR GRILLED T-BONE 300g 30 / 32

Rosemary salted fries or salad, with choice of sauce

RIVERINA ANGUS BEEF FLANK STEAK MB2+ 300g 36 / 38

Rosemary salted fries or salad with choice of sauce

WAGYU RUMP MB6+ 300g 44 / 45

Rosemary salted fries or salad with choice of sauce

SLOW BRAISED WAGYU RAGU 24 / 25

Pappardelle pasta, bocconcini and basil

VEGETARIAN PAPPARDELLE V 21 / 23

Josper roasted capsicum and heirloom tomatoes, olives, touch of chilli, rocket and parmesan

SIDES

WARM ITALIAN

SOURDOUGH ROSETTA ROLLS (2) 7 / 8

Truffled rosemary and olive butter

MEDITERRANEAN SALAD GF, V 7 / 8

Lettuce, cucumber, feta, olives, tomato, Spanish onion and vinaigrette dressing

ROSEMARY SALTED FRIES V

Small 8 / 9 - Large 11 / 13

with choice of sauce

SWEET POTATO FRIES V

Small 9 / 10 - Large 12 / 13

with garlic aioli

BATTERED ONION RINGS

Small 8 / 9 - Large 12 / 13

with garlic aioli

MASH POTATO GF 6 / 7

Creamy homestyle mash

STEAMED VEGETABLES GF 7 / 8

Broccoli, carrot, green beans, sea salt and olive oil

ROAST CAULIFLOWER & FARRO V 9 / 10

Vincotto, feta and cashews

SAUCE

ALL - 3 / ALL GF

Garlic & Rosemary Jus

Pepper

Mushroom

Garlic Aioli

Chipotle Mayo

Chimichurri

Hot Chilli

DESSERT

LIMONCELLO FILLED CANNOLI (2) 14 / 16

Crisp cannoli shell dipped in Belgium chocolate and pistachio, filled with **Bernie's Social Limoncello** custard cream

BOMBOLONE (3) 14 / 16

Italian doughnuts dusted in cinnamon sugar, filled with Dulce de Leche (*salted caramel*)

Vanilla Ice Cream 1 scoop 2 / 3

