

Duke of Gloucester

Restaurant Table D'hôte Christmas Menu

Starters / Tapas Bowls

- Curry Puffs (v) - served with sweet thai chilli sauce*
Battered Fish Bites - served with tartare sauce
Salt & Pepper Squid - served with citrus aioli
Baked Camembert - studded with fresh rosemary & garlic
Chicken Tenders - secret in-house coating, served with sriracha mayo
Steamed Pork Dumplings - served with garlic aioli

Main Course

- Xmas Roast - Today's Roast with all the festive trimmings*
Vege Stack - gluten free rosti, sautéed mushrooms, capsicum, red spinach, beetroot hummus & brie
Beef Schnitzel - fresh crumbed beef schnitzel, served over beer battered fries
Salmon Fish Cakes (gfo) - a blend of regal salmon, crushed potatoes, cream cheese & dill, served with a side salad & alfresco dressing
Rustic Beef Cheek - braised for several hours, served in a bowl over rustic mash
Chicken Parmigiana - crumbed chicken breast topped with pomodoro sauce, grilled bacon & cheese, served with beer battered fries & a tossed lettuce, tomato, onion salad
Catch of the Day Meuniere (gfo) - oven baked in lemon juice, butter & parsley, served over seasoned mash

Desserts

- Pavlova with Cream, Ice Cream & Passionfruit*
Christmas Steam Pudding with Brandy Sauce, Cream & Ice Cream
Crème Brûlée with Cream & Ice Cream

2 Course \$39 per person / 3 Course \$49 per person

Extras

Garlic Bread \$9 / Pull Apart Baked Bread Loaf with dips \$14

Menus are subject to change without warning

With prior notice menus can be altered to suit your group's requirements

Christmas Function Menu - Duke Restaurant Dinner