

## ***The Duke of Gloucester Dinner Mains Set Menu***

### **A place to start**

**Salt & Pepper Squid** - pineapple cut squid with the duke's special coating, with citrus aioli

**Cheesy Jalapeño Poppers (v)** - jalapeno cheese bites

**Battered Fish Bites** - hand battered premium whiptail bites, served with tartare

**Pork n Prawn Wontons** - minced pork & prawns with chilli & coriander flavours, served with soy

**Baked Camembert (v)** - a whole camembert studded with fresh rosemary & garlic, served with crostini & plum sauce

### **Dinner Main Meals**

**The Duke Mega Burger** - beef patty, bacon, cheese, egg, battered onion rings, slaw & tomato relish

**Mexican Salad** mexican seasoned chicken over salad greens with tomatoes, smashed avocado, coriander, spring onions, cheese & broken corn chips with a peri peri dressing

**Vege Stack** - gluten free rosti, sautéed mushrooms, capsicum, red onion, spinach, beetroot hummus & brie

**Duke Roast of the Day** - Daily roast, roasties, steamed greens & gravy, served with a jug of cheese sauce (gluten & dairy free option available)

**Kiwi Classic Battered Fish & Chips** – Premium southern ocean deep sea whiptail fillets battered to order, served over beer battered fries with slaw, tartare sauce & lemon wedges

**Single Beef Schnitzel** - A single fresh crumbed beef schnitzel, served with beer battered fries, slaw & a jug of gravy

**Beef Cheek** - Braised for several hours, served in a bowl over rustic mash with Duke slaw & lashings of sauce deglazed from the braising pan

**Chicken Parmigiana** - Crumbed chicken breast topped with pomodoro sauce, grilled bacon & cheese, served with beer battered fries & a tossed lettuce, tomato, onion salad

**Pork Belly** sous-vide pork belly, kumara pumpkin mash with a hint of ginger, apple cider jus, baby beans & crackle brittle

**250g Scotch Steak** – Served with a basket of beer battered fries & Duke slaw

### **Desserts**

Served with cream & ice cream

**Kiwi Pavlova**

**Cheesecake**

**Chocolate Brownie** (*gf option available*)

Two Courses \$39 per person / Three Courses \$49.00 per person

Menu served in our Restaurant, minimum 20 guests

*Set Menu for Min 20 – 50*

*Larger Groups 50 - 100 Talk to Site Manager about our function room*

Menus change seasonally, this is just a guide