

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