

Duke of Gloucester

Restaurant Table D'hôte Christmas Menu

Starters / Tapas Bowls

- Battered Gherkins (v) - served with aioli*
- 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 (gfo) - coated in an almond crust with a lemon caper sauce, accompanied with mediterranean vegetables*

Desserts

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

2 Course \$40 per person / 3 Course \$50 per person

Extras

Garlic Bread \$9 / Pull Apart Baked Bread Loaf with dips \$16

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