

Duke of Gloucester

Restaurant Table D'hôte Christmas Menu

Starters / Tapas Bowls

- Crispy Coating Cauliflower Bites (v & g/f) - 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, broccoli, capsicum,
Red onion, 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*
*Pork Belly - sous-vide pork belly, kumara pumpkin mash with a hint of ginger, apple
cider jus, baby beans & crackle brittle*
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