

Duke of Gloucester

Restaurant Table D'hôte Christmas Menu

Starters / Tapas Bowls

- Corn Nuggets (v) - tossed in garlic butter*
- 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 - a single crumbed beef schnitzel, fries, slaw & a side of gravy*
- Battered Fish & Chips - premium hoki fillets, fries, slaw, tartare, & lemon wedges*
- 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*
- Pan Seared Gurnard - over crushed garlic gourmet potatoes, with a creamy white wine cherry tomato spinach sauce*

Desserts

- Pavlova with Cream, Ice Cream & Passionfruit*
- Christmas Steam Pudding with Brandy Sauce, Cream & Ice Cream*
- Crème Brûlée with Cream & Ice Cream*
- 2 Course \$50 per person / 3 Course \$55 per person*

Extras

- Garlic Bread \$10 / Baked Pull Apart Loaf with dips \$17*

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