

FROM THE KITCHEN OF



CAN WE INTEREST YOU
IN SOME PUKKA TUKKA?

GET SOCIAL

GET THE LATEST UPDATES

LIKE US ON



/THEDUKEPERTH



GRAZING BEST FOR SHARING

Garlic & herb bread (4pcs) V Add cheese 2	10
Chilli salt squid , malt vinegar mayo	14
Mussels , yellow curry, coriander & spring onion GF	19
Glamorgan croquettes , mustard aioli V	16
Korean spiced chicken wings , gochujang chilli sauce, sesame GF	18
Crispy cauliflower , buffalo sauce GF, V, VEO	16
Beef shin soft taco , burnt tomato sauce, avocado, feta, aioli VEO	18
Grilled chorizo , Turkish bread, olives, feta, dukkah, pickled chilli, evoo, balsamic	25

LETTUCE EAT SALADS



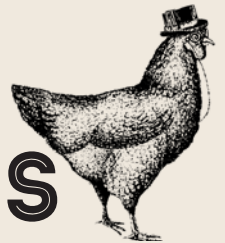
Bacon , confit potato, peas, rocket, hazelnut dressing, 62-degree egg GF	22
Charred spiced butternut , hummus, pickled chilli, lime roasted macadamia, goats cheese, lime yoghurt GF, V, VEO	21
Organic quinoa , tomato, cucumber, onion, avocado, feta GF, V, VEO	20
Caesar salad , cos lettuce, bacon, parmesan, croutons, shaved egg, caesar dressing GFO, VO	17
Add grilled chicken GF 6	
Add grilled chorizo 6	
Add garlic & lemon prawns GF 8	
Add sweet potato falafel GF 5	

MAINS



Cajun chicken , oxtail mac & cheese, spring onions, burnt ketchup	30
Paella , prawns, fish, squid, mussels, chorizo, peppers, tomato, saffron rice, smoked paprika GF	34
Confit pork belly , celeriac puree, duchess potato, peas, black pudding, scallops, jus GFO	36
Lamb shoulder ragu , root vegetable, red wine, pappardelle, spinach, parmesan	29
Beef cheek wellington , whipped potato, 3 hour roasted carrot, jus	40
Pumpkin gnocchi , charred pumpkin, porcini cream, cavolo nero, capers, goats cheese V, VEO	26
Add grilled scallops 10	
Chefs curry of the day GF VO VEO	?

PUB CLASSICS



Pirate Life beer battered fish & chips , garden salad, malt vinegar mayo GFO Add curry sauce 2	25
Bangers , thick pork cumberland sausages, whipped potato, burnt onions, jus	25
Steak & stout pie , whipped potato, broccolini	27
Chicken schnitzel , chips, garden salad, chicken gravy	26
OR make me a parmy	

The Duke makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. If you have a food allergy or dietary requirement, please let a member of our staff know when you are placing an order so we can assist with the most suitable options. The Duke will not assume any liability for adverse reactions to food consumed, or items that one may come in contact with at Duke.





DAILY SPECIALS

MONDAY

BURGER NIGHT

\$15

CHOICE OF 3 BURGERS • ALL DAY • PLUS KIDS MEALS \$5 FROM 5PM

TUESDAY

PARMY NIGHT

\$16

CHOICE OF 3 PARMYS CHIPS & SALAD • ALL DAY

WEDNESDAY

STEAK NIGHT

\$ 17

250G PORTERHOUSE • CHIPS & SALAD • ALL DAY
UPGRADE TO A T-BONE \$22

THURSDAY

RIB NIGHT

\$18

ALL DAY

SUNDAY

PLATED ROAST WITH ALL THE TRIMMINGS \$25

AVAILABLE 11:30 - 9PM • EXTRA MEATS \$5 • KIDS \$15

V vegetarian GF gluten free GFO gluten free option



VO vegetarian option VEO vegan option