

# SIR DUKE

BREAKFAST / BRUNCH  
UNTIL 3:00 PM

## BREAKFAST

**FRUIT TOAST (VEO)** 7  
ORGANIC FRUIT TOAST SERVED WITH RASPBERRY JAM + BUTTER

**THE AUSSIE DREAM (GFO / V / VEO)** 16  
SEASONAL CRUSHED AVOCADO, CRUMBLLED FETA, LIME, HOUSE NUTTY DUKKAH ON WHOLEGRAIN TOAST  
ADD: POACHED EGGS 4

**BENNY BOY (GF)** 19  
SOUTHERN STYLE PULLED PORK, POACHED EGGS, BOURBON + THYME INFUSED HOLLANDAISE + SLICED APPLES ON HASH

**BREAKFAST SALAD (GF / V / VEO)** 16  
POACHED EGGS, GRILLED BROCCOLINI, KALE, SPINACH, AVOCADO, SEASONAL TOMATOES, EDAMAME, ALMONDS, PEPITAS, POMEGRANATE, BLACK SESAME + E.V.O

**SMITTEN FOR SHROOMS (GFO/V/VEO)** 16  
SLOW COOKED HERBED MUSHROOMS IN JUS ON ORGANIC SOURDOUGH WITH ROCKET + GOAT'S FETA  
ADD: POACHED EGGS 4

**CHILLI SCRAMBLED EGGS (GFO / V)** 14  
SCRAMBLED EGGS, RED CHILLI, SPRING ONION, CHEDDAR + HOUSE CHILLI SAUCE ON TOAST  
ADD: DOUBLE SMOKED BACON 5

**EGGS ON TOAST (GFO / V)** 11  
LITTLE BERTHA FREE RANGE EGGS POACHED / FRIED / SCRAMBLED WITH ZEALLY BAY ORGANIC SOURDOUGH TOAST

## ADD ONS \$5 EACH

POTATO HASH (GF)	DOUBLE SMOKED BACON
CRUSHED AVOCADO	CHORIZO
GRILLED HALLOUMI	SMOKED SALMON
BUTTON MUSHROOMS	SLOW COOKED PULLED PORK
SAUTÉED GREENS	GOAT'S FETA

## BREAKFAST BUNS

**DUKE'S BREAKY BUN (GFO)** 14  
EGG, DOUBLE SMOKED BACON, SMOKED CHEDDAR + TOMATO RELISH IN A TOASTED BUN

**KIMCHI BUN (GFO)** 15  
SCRAMBLED EGGS, CHILLI, SPRING ONION, CHEESE, KIMCHI, BACON + CRISPY SHALLOTS

**VEGGIE BUN (GFO)** 15  
FRIED EGGS, HALLOUMI, SAUTEED KALE, TOMATO + SUNDRIED TOMATO MAYO IN A BUN

## SANDWICHES

**CUBANO (GFO)** 16  
14HR SLOW COOKED PULLED PORK, SMOKED LEG HAM, CHEESE, PICKLES + DIJONNAISE IN TOASTED SOURDOUGH

**CHEEKY CHICK (GFO)** 16  
POACHED CHICKEN BREAST, MAYO, CHIVES, ROCKET + AVOCADO IN TOASTED SOURDOUGH

**SMASHED FALAFEL SANDWICH (V / VEO)** 15  
SMASHED FALAFEL, CARAMALISED ONION, PICKLES, BEETROOT HUMMUS + ROCKET IN TOASTED SOURDOUGH

## SIDE OF FAT FRIES (V / VE)

## BRUNCH BOOZE

**MIMOSA** 9  
PROSECCO, ORANGE, MANGO + PASSIONFRUIT

**BELLINI** 11  
PROSECCO, PEACH SCHNAPPS, ORANGE, MANGO + PASSIONFRUIT

**DIRTY ESPRESSO** 14  
ESPRESSO, VODKA + COLD BREW COFFEE LIQUEUR

**BLOODY MARY** 12  
VODKA, DRY VERMOUTH + DUKE'S BLOODY MARY MIX

**BEERS** 7  
FURPHY/PALE ALE/PILSNER/AMBER ALE/IPA/SOUR/LAGER/CIDER

**WINES** 7/30  
PINOT NOIR/SHIRAZ/PINOT GRIGIO/SAUVIGNON BLANC/ROSE

SIR DUKE REQUESTS ALL PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR SERVER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS; HOWEVER, WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.

## JUICES

**FRESHLY SQUEEZED** ORANGE / GREEN APPLE 7

**VACAY** COLD-PRESSED ORANGE, MANGO + PASSIONFRUIT 7

**THE HULK** PINEAPPLE, CELERY, APPLE, KALE, MINT, LEMON + GINGER 7

## SHAKES + SMOOTHIES

**CHOC BROWNIE** 10  
BROWNIES, CHOCOLATE SAUCE, MILK + ICE CREAM

**BANANA SPLIT** 10  
BANANA, MILK, ICE CREAM, CHOC SAUCE, CREAM + PEANUTS

**CREME BRULEE** 10  
CAMEL, CONDENSED MILK, CINNAMON, MILK + ICE CREAM

**FUNKY CHUNKY** 12  
ALMOND MILK, BANANA, DATES, PEANUT BUTTER + CACAO

**MAN-GOES COCO** 12  
MANGO, COCONUT MILK, LIME + HONEY

**PINK ELIXIR** 12  
BERRIES, BANANA, COCONUT WATER, HONEY + CHIA SEEDS

**MATCHA MADNESS** 12  
MATCHA, PINEAPPLE, OAT MILK, HONEY + CHIA SEEDS

## SODAS

**STRAWBERRY COOLER** 8  
STRAWBERRIES, MINT, LEMON, APPLE + SODA

**GINGER LIMEADE** 7  
LIME, GINGER SYRUP + SODA

**OLD SCHOOL LEMONADE** 7  
LEMON, MINT + SODA

## COFFEE / CHOCOLATE / TEA

**COFFEE** 4/5.5

**ICED LATTE / ICE BLACK** 5

**ICED COFFEE / CHOCOLATE / CHAI** (ICE CREAM+ CREAM) 7.5

**HOT CHOCOLATE** 4/5.5

**CHAI** WET LEAVES OR POWDER 5

**MATCHA / GOLDEN (TURMERIC)** 5/6.5

**ORGANIC TEA** BREAKFAST/EARL GREY/GREEN/CHAI/CHAMOMILE/MINT 5

A SERVICE SURCHARGE OF 10% APPLIES ON WEEKENDS AND 15% ON PUBLIC HOLIDAYS.

GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN  
GFO - GLUTEN FREE OPTION | VO - VEGETARIAN OPTION  
VEO - VEGAN OPTION

TURN OVER FOR LUNCH / DINNER →

# SIR DUKE

LUNCH / DINNER  
FROM 11:30 AM

## SNACKS

\$14 EACH

### CRISPY CHICKEN TENDERS

FIVE CRISPY CHICKEN TENDERS SERVED WITH BLUE CHEESE SAUCE

### MAC + CHEESE CROQUETTES (V)

FOUR FRIED CHEESY MACARONI BALLS SERVED WITH SIR DUKE'S SPECIAL SAUCE

### HALLOUMI CHIPS (V)

CRISPY HALLOUMI CHIPS COATED WITH NUTTY DUKKAH, LABNE, MINT + POMEGRANTE

### NACHOS (GF / V / VEO)

CORN CHIPS TOPPED WITH MELTED CHEESE, GUACAMOLE, SALSA, SOUR CREAM + JALAPENOS  
ADD: CHILLI BEEF (\$6)

### FAT FRIES (V / VE)

10

### SWEET POTATO FRIES (GF / V / VE)

12

## BURGERS

\$19 EACH

### THE O.G BURGER (GFO)

WAGYU BEEF, SMOKED CHEDDAR, PICKLES, TOMATO RELISH + MUSTARD IN A BUN WITH FAT FRIES

### BIRD IS THE WORD

CRISPY CHICKEN TENDERS, SLAW + SIR DUKE SAUCE IN A BUN WITH FAT FRIES

### PULLED PORK BURGER (GFO)

BBQ PULLED PORK, KIMCHI, CRISPY SHALLOTS + ASIAN HERBS IN A BUN WITH FAT FRIES

## LUNCH / DINNER

\$19 EACH

### WARM THAI CHICKEN SALAD (GFO)

MARINATED CHICKEN BREAST, CUCUMBER, CAPSICUM, CARROTS, RED ONION, BEAN SPROUTS, LETTUCE, CORIANDER, PEANUTS, MINT, SPICY COCONUT + LIME DRESSING.

### EL CHAPO (GF / V / VEO)

BURRITO BOWL WITH SPICED RICE, TOMATO CORN SALSA, BLACK BEANS, CHEESE, GUACAMOLE, SOUR CREAM + TORTILLA CHIPS

ADD: GRILLED CHICKEN / CHILLI BEEF / PULLED PORK (\$6)

### MUSHROOM RISOTTO (GF / V / VEO)

BUTTON MUSHROOMS COOKED IN A MUSHROOM REDUCTION, SERVED WITH CRUMBLD GOAT'S FETA

ADD: GRILLED CHICKEN (\$6)

### THE DUKE'S PARMA

CRUMBED CHICKEN BREAST, NAPOLI, MOZZARELLA, BOCCONCINI, BASIL WITH FAT FRIES + SEASONAL SALAD

### SPAGHETTI BOLOGNAISE

HOUSE MADE WAGYU BOLOGNESE TOSSED WITH SPAGHETTI + TOPPED WITH PARMESAN

### PENANG CHICKEN CURRY (GF)

POACHED CHICKEN BREAST COOKED IN A RICH PENANG STYLE CURRY SERVED WITH AROMATIC RICE + ROTI

### FISH + CHIPS

CRISPY SEASONED ROCKLING FILLET SERVED WITH FAT FRIES + HOUSE SLAW

## DESSERT

\$10 EACH

### STICKY DATE PUDDING

STICKY DATE PUDDING SERVED WITH WARM BUTTERSCOTCH SAUCE + CREAM

### APPLE CRUMBLE (GF)

STEWED APPLES, RAISINS + RUM TOPPED WITH CRISPY COCONUT CRUMBLE + CREAM

### HOT FUDGE BROWNIE (GF)

RICH CHOCOLATE BROWNIE TOPPED WITH HOUSE MADE CHOCOLATE SAUCE + VANILLA ICE CREAM

## COCKTAILS

\$12 EACH

### SUNSET SKIES

BLUEBERRY GIN, CHAMBORD, LEMON, POMEGRANTE + SODA

### DIRTY ESPRESSO

ESPRESSO, VODKA + COLD BREW COFFEE LIQUEUR

### SPICY TOMMY

TEQUILA, JALAPENO, LEMON, LIME + AGAVE

### CARRIBEAN QUEEN

SPICED RUM, GINGER ALE, LIME + MINT

### SUCKER PUNCH

VODKA, PROSECCO, ORANGE, MANGO, PASSIONFRUIT + LIME

## BEER

\$7 EACH

FURPHY GEELONG, 375ML CAN

THE HEART PALE ALE FOOTSCRAY, 375ML CAN

THE DAMNED PILSNER FOOTSCRAY, 375ML CAN

TWO BIRDS SUNSET ALE SPOTSWOOD, 330ML BOTTLE

HOP STOMPER IPA COLLINGWOOD, 355ML CAN

GUAVA SMASH SOUR COLLINGWOOD, 355ML CAN

KUNG FOO LAGER MOORABBIN, 330ML BOTTLE

LITTLE APPLE CIDER MOORABBIN, 330ML CAN

## WINE

\$7 EACH

### MULLED WINE

RED WINE, BRANDY, MAPLE, CITRUS, GINGER + SPICES

PINOT NOIR HEATHCOTE

SHIRAZ HEALTHCOTE

PINOT GRIGIO YARRA VALLEY

SAUVIGNON BLANC BELLARINE PENINSULA

ROSE YARRA VALLEY

MOSCATO NORTHERN VICTORIA

PROSECCO YARRA VALLEY

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