

# SIRDUKE

DINNER MENU  
FROM 5PM

## DRINKS

### COCKTAILS

<b>SANGRIA</b> Red wine, triple sec, orange, lemon, lime & maple	10
<b>PINEAPPLE SPRITZ</b> Malibu, pineapple, mint, lime & prosecco	11
<b>SUCKER PUNCH</b> Vodka, prosecco, orange, mango, passionfruit & lime	12
<b>COCONUT MOJITO</b> Dark rum, coconut water, lime & mint	14
<b>SUNSET SKIES</b> Blueberry infused gin, Chambord, lemon & soda	14
<b>MANGO MARGARITA</b> tequila, mango & lime, blended with ice	15
<b>DIRTY ESPRESSO</b> Vodka, Code Black espresso & coffee liqueur	16

### SODAS

<b>STRAWBERRY SMASH</b> Strawberries, mint, lemon, apple & soda	8
<b>PINE-A-LIME</b> Pineapple, lime & soda	
<b>OLD SCHOOL LEMONADE</b> Muddled lemon, fresh mint & soda	

## SHARING & GRAZING

<b>DIPS</b> V, VE, GFO Toasted focaccia served with hummus, smoked eggplant & roasted capsicum	14
<b>GRAZING BOARD</b> GFO Double cream camembert, gorgonzola, salami, marinated olives, quince paste & crisp sourdough	25
<b>STRACCIATELLA</b> V, GFO Creamy stracciatella cheese, confit tomatoes, pomegranates & fried basil served with crisp sourdough & basil oil	15
<b>CROQUETTES</b> V, GF Three crispy carrot and saganaki cheese croquettes served with labne	15
<b>CALAMARI</b> GF Crispy calamari tossed with toasted & smoked chillies served with citrus aioli	22
<b>LAMB CIGARS</b> Pulled lamb, pine nuts & spices wrapped in crispy pastry served with sumac labne	17

## PIZZA

<b>CHEESE</b> V, GFO Napoli, fior di latte, buffalo mozzarella, stracciatella & basil oil	19
<b>SALAMI</b> GFO Salami, napoli, fior di latte & fresh chilli	20
<b>CAPRICCIOSA</b> GFO Mushroom, smoked ham, napoli, olives & cheese	20
<b>MUSHROOM</b> VEO, GFO Mixed seasonal mushrooms, truffle oil, confit garlic, fior di latte, gorgonzola, truffle oil & crispy enoki	21
<b>CHICKEN</b> GFO Poached chicken breast, pesto, confit tomato, fior di latte, rocket & parmesan	23
<b>CHILLI PRAWN</b> GFO Spicy prawns, garlic oil, tomato, fresh chilli, fior di latte & rocket	25
<b>SALMON</b> GFO Smoked salmon, confit garlic, capers, red onion, dill & whipped feta	22
<b>PUMPKIN</b> VEO, GFO Pumpkin, pesto, red onion, cheese, stracciatella & basil oil	20

*Margherita & Hawaiian available upon request*

## SIDES

<b>ROCKET SALAD</b> GF Served with balsamic dressing and shaved parmesan	8
<b>GARDEN SALAD</b> VE House made seasonal garden salad	8
<b>FRIES</b> V, VEO, GF Shoestring fries laced with rosemary salt & served with garlic aioli	11

## BEER

<b>FURPHY REFRESHING ALE</b> Furphy, Geelong	8
<b>LANEWAY LAGER</b> Stomping Ground, Collingwood	
<b>TWO BIRDS PALE ALE</b> Two Birds, Spotswood	
<b>RASPBERRY SORBET FIZZER</b> Moon Dog, Abbotsford	
<b>KAIJU KRUSH</b> Kaiju, Dandenong South	
<b>GOLDEN AXE CIDER</b> Kaiju, Dandenong South	

## WINES

<b>PROSECCO</b> Swan Bay, Yarra Valley	8 / 30
<b>ROSE</b> Seville Hill, Yarra Valley	
<b>SAUVIGNON BLANC</b> Jack & Jill, Bellarine Peninsula	
<b>PINOT GRIS</b> Noisy Ritual, Brunswick	
<b>SHIRAZ</b> The Bend, Heathcote	
<b>PINOT NOIR</b> Preece, King Valley	

## MAINS

<b>PRAWN SPAGHETTINI</b> Australian prawns, confit tomato, chilli, preserved lemon, crispy capers & garlic crumb tossed with spaghetti pasta	29
<b>GNOCCHI</b> V Potato gnocchi, vodka sauce, torn mozzarella & basil	24
<b>PESTO CHICKEN</b> Rigatoni, sous vide chicken breast, hazelnut pesto, semi-sundried tomatoes & basil	26
<b>RISOTTO</b> V, VEO, GF Seasonal mushrooms, gorgonzola, truffle oil & crispy enoki	24
<b>STEAK</b> GF 300g grass fed scotch fillet served with red wine jus, crispy Tuscan kale & potato gratin	38
<b>PARMA</b> Crumbed breast schnitzel, napoli, mozzarella, torn mozzarella & crispy basil served with fries & salad	25
<b>HERB CRUSTED SALMON</b> GFO Herb crusted Atlantic salmon served with baby carrots, roasted fennel & cauliflower puree	32
<b>FANCY CHEESE BURGER</b> GFO House-made beef brisket patty, cheddar, caramelised onion, pickles, lettuce, tomato & truffle mayo in a milk bun served with fries	23
<b>ROASTED PUMPKIN SALAD</b> V, VEO, GF Marinated and roasted pumpkin, crispy chickpeas, rocket, roasted Spanish onion, semi-sundried tomatoes, candied walnuts & balsamic dressing on whipped feta	22
<b>CHICKEN SALAD</b> GF Marinated chicken tenders, shaved brussels sprouts & kale, beetroot, pomegranates, toasted almonds, salted ricotta & crispy oregano with a honey, chilli, lime and garlic dressing	24

## DESSERTS

<b>LEMON TART</b>	10
<b>STICKY DATE PUDDING</b>	10
<b>MIXED BERRY CHEESECAKE</b> GF	10
<b>CHOCOLATE MOUSSE</b>	10
<b>CHOC TOPS</b>	8
Hazelnut Gelato	
Coconut & Strawberry VE	

\* 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

\* Service charge of 10% on weekends & 15% on public holidays applies.  
No split bills during peak service.

GF - GLUTEN FREE  
V - VEGETARIAN  
VE - VEGAN  
O - OPTIONAL

ORDER VIA  
QR CODE

