

SUMMER ROAST SUNDAYS

ROASTS

British bred roast beef sirloin 28
served with house-made gravy, Dutch carrots, broccolini, peas,
beef fat-roasted potatoes and Yorkshire pudding
*add pigs in blankets for an extra \$2

Roast Chicken 26
served with house-made gravy, Dutch carrots, broccolini, peas,
beef fat-roasted potatoes and Yorkshire pudding
*add pigs in blankets for an extra \$2

Roasted pumpkin with wild rice 22
served with house-made vegetable gravy, Dutch carrots, broccolini,
peas, roast potatoes and Yorkshire pudding (V)

Blue eye cod 28
Oven roasted fillet served with clams, pickeld samphire,
heirloom tomatoes and tarragon oil

Coronation chicken salad 20
steamed chicken breast with fresh mango, witlof, heirloom tomatoes,
toasted almonds and creme fraiche dressing

Avocado salad 18
Avocado, peas, poached egg, witlof, wild rice, dill and mandarin dressing

*Complimentary condiments available:
- gravy, hot English, Dijon, seeded mustard, horseradish, apple sauce

SIDES

Cauliflower and cheese 6

Cabbage and bacon 6

SPIRITED DESSERTS

Chocolate mousse 12
Served with hazelnut praline, Bacardi spiced rum sponge
and vanilla ice cream

Eton Mess 12
Served with strawberries, St. Germain elderflower mango,
chantilly cream, merignue and fairy floss

Doughnuts 12
House-made doughnuts served with gin chantilly cream
and strawberry jam

Cheese Board 22
Selection of cheeses with quince, lavosh and muscatels
*add two glasses of port for an additional \$18

Every Sunday from 12pm
Bookings available at www.thedukeofclarence.com