

# SUMMER ROAST SUNDAYS

## ROASTS

**British bred roast beef sirloin** 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

**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](http://www.thedukeofclarence.com)