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

**British bred roast beef sirloin**
Served with house-made gravy, Dutch carrots, broccolini, peas, beef fat roasted potatoes and Yorkshire pudding
*add pig in blankets for an extra $3

**Roast pork belly**
Served with house-made gravy, Dutch carrots, broccolini, peas, beef fat roasted potatoes, Yorkshire pudding and apple sauce
*add pig in blankets for an extra $3

**Roast leg of lamb**
Served with house-made gravy, Dutch carrots, broccolini, peas, beef fat roasted potatoes, Yorkshire pudding and mint sauce
*add pig in blankets for an extra $3

**Roasted pumpkin with wild rice**
Served with house-made vegetable gravy, Dutch carrots, broccolini, peas, olive oil roasted potatoes and Yorkshire pudding (V)

**Roasted cod fillet**
Served with clams, pickled samphire, heirloom cherry tomatoes and kipfler potatoes
*Complimentary condiments available: gravy, hot English, Dijon, seeded mustard, horseradish, apple sauce, mint sauce

**Warm Sweet Potato Salad**
Served with black quinoa, pickled shallots, Heirloom cherry tomatoes, witlof and citrus vinaigrette
(Add chicken $6)

**Roasted Beetroot Salad**
Served with goats cheese, candied macadamia nuts, witlof and apple cider vinaigrette

**SIDES / EXTRAS**
- Cauliflower and cheese
- Honey Roasted Parsnips
- Beef Fat Roasted potatoes
- Extra Yorkshire pudding

**SPIRITED DESSERTS**

**Sticky Date Pudding**
Served with golden syrup ice cream and Dewars whisky butterscotch sauce

**Rhubarb and Ginger Crumble**
Served with Bacardi Fuego custard

**Strawberries and Cream**
with white chocolate and Bombay dry gin

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