

WINTER ROAST SUNDAYS

British bred roast beef sirloin 28
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 28
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 28
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 24
Served with house-made vegetable gravy, Dutch carrots, broccolini, peas, olive oil roasted potatoes and Yorkshire pudding (V)

Roasted cod fillet 29
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 19
Served with black quinoa, pickled shallots, Heirloom cherry tomatoes, witlof and citrus vinaigrette
(Add chicken \$6)

Roasted Beetroot Salad 19
Served with goats cheese, candied macadamia nuts, witlof and apple cider vinaigrette

SIDES / EXTRA'S

Cauliflower and cheese
Honey Roasted Parsnips
Beef Fat Roasted potatoes
Extra Yorkshire pudding

SPIRITED DESSERTS 14

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

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