

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 pigs 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 pigs 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, pickeld samphire,
heirloom cherry tomatoes and kipfler potatoes

*Complimentary condiments available:

- gravy, hot English, Dijon, seeded mustard, horseradish, apple sauce, mint sauce

Warm sweet potato, quinoa, pickled shallots, heirloom cherry tomatoes
and watercress salad 19
(Add chicken \$6)

Beetroot, goats cheese and candied macadamia nuts salad 19

SIDES/EXTRA'S

Cauliflower and cheese 7
Honey Roasted Parsnips 7
Beef Fat Roasted potatoes 7
Extra Yorkshire pudding 3

SPIRITED DESSERTS

Sticky Date Pudding 14
Served with golden syrup ice cream and Dewars whisky butterscotch sauce

Rhubarb and Ginger Crumble 14
Served with Bacardi Fuego custard

Strawberries and Cream 14
with white chocolate and Bombay dry gin

Every Sunday from 12pm
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