

BEER & CIDER

	VICTORIA	COCKTAILS	
THUNDER ROAD PACIFIC ALE BRUNSWICK	8	SUCKER PUNCH VODKA, SPARKLING WINE, MANGO, ORANGE, PASSIONFRUIT, LIME WITH CRUSHED ICE	16
GRIZZ AMERICAN AMBER ALE MOORABBIN	8	DIRTY ESPRESSO VODKA, KAHLUA, DOUBLE ESPRESSO AND SHAKEN	16
THUNDER ROAD PILSNER BRUNSWICK	8	LONDON SUNDAY PIMMS, LEMONADE, GINGER ALE, ORANGE, LEMON, STRAWBERRY, MINT, CUCUMBER WITH CRUSHED ICE	16
BICYCLE BEER BRUNSWICK EAST	9	MADAME FLEUR VODKA, FRAISE DES BOIS, STRAWBERRY, LIME, PASSIONFRUIT, SODA WITH CRUSHED ICE	16
RYE HARD IPA BRUNSWICK EAST	9	CARIBBEAN QUEEN SPICED RUM, LIME, MINT, GINGER ALE, SODA WITH CRUSHED ICE	16
TWO BIRDS GOLDEN ALE SPOTSWOOD	9	OLA SENIORITA ROSATO, BERRIES, RUM, CAMPARI, LEMON, SYRUP WITH CRUSHED ICE	16
O'BRIEN GLUTEN FREE PALE ALE WENDOUREE	9	SPRITZ APEROL, CHANDON BRUT NV, SODA, CRUSHED ICE AND ORANGE	14
LITTLE APPLE CIDER MOORABBIN	8		
WINE			
	VICTORIA		
JACK + JILL SAUVIGNON BLANC BELLARINE PENINSULA	8/32		
PUNT ROAD CHARDONNAY COLDSTREAM	8/32		
BUCKLEY'S PINOT GRIGIO GEELONG	9/36		
SHADOWFAX SHIRAZ WERRIBEE SOUTH	9/36		
FERRYMAN PINOT NOIR BELLARINE PENINSULA	8/32		
CHALMERS ROSATO HEATHCOTE	8/32		
MISTER FOX MOSCATO NORTHERN VICTORIA	8/32		
CHANDON BRUT NV YARRA VALLEY	10/40		

**\$12 COCKTAILS
AFTER 3PM EVERYDAY**

**\$6 WINE
EVERY WEDNESDAY**

**\$20 BEER BUCKET
ANY 4 BEERS AFTER 3PM SUNDAY**

SHAKES & MORE

ICED COFFEE or CHOCOLATE WITH CREAM AND ICE CREAM	7.5	SMOOTHIES	
CRÈME BRULEE CARAMEL, CONDENSED MILK, VANILLA, ICE CREAM, MILK, CINNAMON AND PANELA	9	FUNKY CHUNKY ALMOND MILK, DATES, PEANUT BUTTER, CACAO AND ICE	10
SNICKER PICKER CHOCOLATE, CARAMEL, PEANUT BUTTER, MILK, ICE CREAM	9	PINA COLADA COCONUT MILK, COCONUT, PINEAPPLE, CHIA SEEDS AND ICE	10
BERRY CHEESECAKE BERRIES, SHORTBREAD, CREAM CHEESE, ICE CREAM, MILK AND WHIPPED CREAM	9	PINK ELIXIR MIXED BERRIES, COCONUT WATER, CHIA SEEDS, AÇAÍ, ICE AND BEE POLLEN	10
SODAS		PB+J PEANUT BUTTER, RASPBERRIES, STRAWBERRIES, ICE AND ALMOND MILK	10
SIX BARREL COLA	5	COFFEE	BY CODE BLACK
OLD SCHOOL LEMONADE	5	SHORT	3.5
RASPBERRY	5	BLACK	4/5.5
LEMON LIME BITTERS	5	WHITE	4/5.5
KOMBUCHA	5	DECAF	4/5.5
STRAWBERRY COOLER STRAWBERRIES, MINT, LEMON, APPLE, CRUSHED ICE WITH SODA	8	ICED LATTE / ICED BLACK	5.5
VIOLET SKIES BLUEBERRIES, BLACKBERRIES, LIME, SYRUP, CRUSHED ICE WITH SODA	8	SOY / ALMOND / COCONUT	.5
CASABLANCA LEMON JUICE, MINT, ROSE SYRUP, CRUSHED ICE WITH SODA	8	CHOCOLATE	
GINGER LIMEADE LIME, GINGER, SYRUP, CRUSHED ICE WITH SODA	8	HOT CHOCOLATE	4/5.5
JUICES		BAILEYS HOT CHOCOLATE	11
OJ / APPLE	6	TEA	BY TEA DROP
KEEN FOR GREEN PINEAPPLE, CELERY, APPLE, KALE, LEMON, GINGER AND MINT	7	BREAKFAST / EARL GREY	5
VACAY ORANGE, MANGO AND PASSIONFRUIT	7	CHAI	5
		PEPPERMINT / CHAMOMILE	5
		HOUSE ICED TEA	6
		ELIXIRS	BY URBAN BLENDED
		CHAI LATTE	5
		GOLDEN LATTE	5
		MATCHA LATTE	5
		SOY / ALMOND / COCONUT	.5



BREAKFAST 7:30 AM - 3:00 PM

TOAST (V, VE, GFO) 7
SOURDOUGH / SEEDED / RYE / FRUIT / GLUTEN FREE
WITH CHOICE OF JAM, MARMALADE OR VEGEMITE

KIDS BACON N EGGS 9
SCRAMBLED EGGS ON TOAST WITH BACON

DUKE'S GRANOLA (V, GF) 10
SEEDS, NUTS, CRANBERRIES, POACHED PEAR, LABNEH AND DRIZZLED MAPLE

HOT CAKE (V) 17
FLUFFY HOT CAKE, STRAWBERRIES, POACHED PEAR, WHIPPED RICOTTA, DRIZZLED MAPLE,
CRUSHED HONEYCOMB, SEEDS, NUTS AND PERSIAN FAIRY FLOSS

THE AUSSIE DREAM (V, VE, GFO) 15
SEASONAL CRUSHED AVOCADO, LIME, HOUSE DUKKAH AND SEEDED TOAST
+ POACHED EGGS or MARINATED FETA 4

BREAKFAST SALAD (V, VEO, GF) 18
GRILLED BROCCOLINI, KALE, SPINACH, AVOCADO, BLACK BEANS, CHERRY TOMATO,
NUTS, SEEDS HERBS, E.V.O AND POACHED EGGS

BENNY BOY (GF) 18
SLOW COOKED PORK SHOULDER, POACHED EGGS, HOLLANDAISE
ON HOUSE MADE POTATO HASH

CHILLI SCRAMBLED EGGS (GFO) 14
SCRAMBLED EGGS, RED CHILLI, SPRING ONION, CHEDDAR AND TOAST
+ BACON 4

MORNING RECOVERY (GFO) 15
FRIED EGG, BACON, POTATO HASH, AGED CHEDDAR, LETTUCE AND TOMATO RELISH
IN A BRIOCHE BUN

MORNING MEAT FIX (GFO) 20
FRIED EGGS, BACON, CHEESE KRANSKY, PULLED PORK, POTATO HASH AND
TOMATO RELISH ON TOAST

HALOUMI + CARROT FRITTERS (V) 17
HALOUMI AND CARROT FRITTERS, LABNEH, WATERCRESS, PICKLED CUCUMBER
AND POACHED EGGS

SMITTEN FOR 'SHROOMS (V, GFO) 16
BUTTERY HERBED SEASONAL MUSHROOMS, MARINATED FETA, MICRO HERBS AND TOAST
+ POACHED EGGS 4

EGGS ON TOAST (V, GFO) 11
FREE RANGE EGGS POACHED / FRIED / SCRAMBLED WITH TOAST

EXTRAS 4
BACON / SMOKED SALMON / CHEESE KRANSKY / MIXED MUSHROOMS
AVOCADO / TOMATO / SAUTÉED GREENS / MARINATED FETA / SMOKED LEG HAM
POTATO HASH / HALOUMI + CARROT FRITTERS

MADE IN MOONEE PONDS

LUNCH 11:30 AM - 5:00 PM

CUBANO (GFO) 15
PULLED PORK, SMOKED LEG HAM, SWISS CHEESE, PICKLES, DIJON ON SOURDOUGH

REUBAN (GFO) 15
HOUSE CUT PASTRAMI, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING ON RYE

CHEEKY CHICK (GFO) 15
POACHED CHICKEN BREAST, MAYO, CHIVES, WATERCRESS, AVOCADO ON SOURDOUGH
+ ADD A SIDE OF FAT FRIES 5

WARM THAI CHICKEN SALAD (GF) 20
THAI MARINATED CHICKEN BREAST, CUCUMBER, CAPSICUM, PEANUTS, CARROTS, RED ONION,
BEAN SPROUTS, LETTUCE, CORIANDER, MINT IN A COCONUT AND LIME DRESSING

CHILLI CALAMARI SALAD 20
CRISPY CALAMARI AND SOBA NOODLES, PICKLED RED CABBAGE, CRISPY SHALLOTS
WITH FRESH LIME, MINT AND CORIANDER DRESSING

THE EL CHAPO (V, VEO, GF) 19
BURRITO BOWL WITH SPICED RICE, FRESH SALSA, BLACK BEANS, CHEESE, GUACAMOLE,
SOUR CREAM WITH TORTILLA CHIPS
+ GRILLED SALMON or MARINATED CHICKEN or CHILLI BEEF or GRILLED MUSHROOMS 5

FISH + CHIPS 20
CRISPY COATED ROCKLING, FAT FRIES, SLAW WITH HOUSE MADE CHUNKY TARTARE

STEAK SANDWICH 22
PORTERHOUSE STEAK, CARAMALISED ONIONS, BEETROOT RELISH, TOMATO AND LETTUCE ON
CHARRED SOURDOUGH SERVED WITH FAT FRIES

SIR DUKE'S PARMA 24
HERB AND PARMESAN CRUSTED CHICKEN BREAST SCHNITZEL, PASSATA, MOZZARELLA
BOCCONCINI, BASIL WITH FAT FRIES AND SEASONAL SALAD

BOWL OF FAT FRIES W AIOLI 10

BOWL OF SWEET POTATO FRIES W CHILLI AIOLI 12

SIR DUKE SLAW 7

SEASONAL SALAD 7

KIDS MEALS OPTIONS AVAILABLE 9

SIR DUKE REQUESTS ALL PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR
WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS; HOWEVER, WE CANNOT BE HELD
RESPONSIBLE FOR TRACES OF ALLERGENS.

SIRDUKE.COM.AU

BURGERS, BUNS + MORE 11:30 AM - LATE

ALL SERVED WITH FAT FRIES or SALAD

THE O.G. BURGER (GFO) 17
WAGYU BEEF, AGED CHEDDAR, PICKLES, TOMATO RELISH AND AIOLI

BURN BABY BURN (GFO) 19
WAGYU BEEF, CHEESE, BACON, JALAPENOS AND SIR DUKE SPECIAL SAUCE

FUNKY FISH 18
CRISPY COATED FISH FILLET, SLAW AND HOMEMADE TARTARE

TRUMP'S WALL (GFO) 19
GRILLED CHICKEN BREAST, GUACAMOLE, SOUR CREAM, LETTUCE AND FRESH SALSA

BIRD IS THE WORD 18
CRISPY CHICKEN BREAST, SLAW, RUSSIAN DRESSING IN A BRIOCHE BUN

PORK NO FORK (GFO) 19
SMOKEY BBQ PULLED PORK, KIMCHI SLAW AND AIOLI

MAGIC MUSHROOM BURGER 17
HERB AND PARMESAN CRUSTED MUSHROOM, TOMATO, PICKLED RED ONION, LETTUCE
AND BLUE CHEESE SAUCE

SHARE PLATES 3:00 PM - LATE

DIPS (V) 14
SWEET POTATO AND CASHEW, BEETROOT HUMMUS AND CREAMY SPINACH SERVED WITH
WARM TURKISH BREAD

NACHOS (V, GF) 15
CORN CHIPS, TOPPED WITH MELTED CHEESE, GUACAMOLE, FRESH SALSA, SOUR CREAM
AND JALAPENOS

CRISPY CHICKEN SATAY SKEWERS (3) 13
CHICKEN TENDERLOIN SKEWERS SERVED WITH A WARM SPICY PEANUT SAUCE

SALT AND PEPPER CALAMARI 14
LIGHTLY FRIED CALAMARI SERVED WITH NUOC CHAM SAUCE

THREE AMIGOS (GF, VEO) 18
3 SOFT CORN TORTILLAS FILLED WITH PICKLED RED CABBAGE, GUACAMOLE AND CHILLI AIOLI
WITH A CHOICE OF SPICY GRILLED SALMON or CHICKEN or GRILLED MUSHROOMS

V - VEGTARIAN / VE - VEGAN / GF - GLUTEN FREE
VO - VEGTARIAN OPTION / VEO - VEGAN OPTION / GFO - GLUTEN FREE OPTION

@SIRDUKECAFE

MAINS 5:00 PM - LATE

THAI GUY (GF) 23
CRISPY CHICKEN TENDERS ON A SALAD OF CABBAGE, PICKLED RADISH, SPRING ONION,
CORIANDER AND PEANUTS WITH A NUOC CHAM DRESSING TOPPED WITH HOMEMADE SATAY SAUCE

MUSHROOM RISOTTO (V, VEO, GF) 23
MEDELY OF MUSHROOMS COOKED IN HOUSE MADE MUSHROOM REDUCTION,
MICRO HERBS WITH CRUMBED GOATS CHEESE

PENANG CURRY (GFO) 23
POACHED CHICKEN BREAST IN A RICH PENANG STYLE CURRY WITH AROMATIC RICE
AND WARMED ROTI BREAD

PRAWN SPAGHETTI 28
SPAGHETTI, CHILLI, E.V.O, GARLIC, MARINATED CHERRY TOMATOES, PRAWNS, BASIL
AND MICRO HERBS

CHICKEN PENNE 23
TENDER CHICKEN BREAST, MUSHROOM AND SPINACH IN A CREAMY WHITE WINE SAUCE
TOPPED WITH A PARMESAN CRISP

SIR DUKE'S PARMA 24
HERB AND PARMESAN CRUSTED CHICKEN BREAST SCHNITZEL, PASSATA, MOZZARELLA
BOCCONCINI, BASIL WITH FAT FRIES AND SEASONAL SALAD

STEAK (GFO) 32
300G AUSTRALIAN PORTERHOUSE COOKED MEDIUM AND SLICED, TOPPED WITH CHIMICHURRI SALSA,
SIDE SERVE OF SPICY POTATO BRAVAS AND CHARRED CORN

SALMON 28
CRISPY SKIN SALMON ON A BED OF SAUTÉED KALE WITH A CREAMY DILL AND CAPER BAIRNAISE
SERVED WITH HONEY GLAZED OVEN ROASTED BEETROOT AND CHARRED CAULIFLOWER

DUKE'S DONUTS 3:00 PM - LATE

SERVED WARM & GOLDEN WITH OUR SIGNATURE INDULGENT SAUCES & COATINGS

JAM BAM 12
FILLED WITH RASPBERRY JAM, A RICH CHOCOLATE SAUCE, TOASTED COCONUT AND
CHOCOLATE FAIRY FLOSS

THE PRESLEY 14
FILLED WITH SALTED CAMEL, A RICH CHOCOLATE SAUCE, CRUSHED PEANUT AND HONEYCOMB

MIDNIGHTS IN MARRAKECH 13
FILLED WITH VANILLA CUSTARD, MOROCCAN ROSE SYRUP, DEHYDRATED STRAWBERRIES AND
PERSIAN FAIRY FLOSS

AUGUSTUS GLOOP 14
FILLED WITH NUTELLA, A RICH CHOCOLATE SAUCE AND CRUSHED CHOCOLATE BISCUIT

TIRAMISU 13
FILLED WITH ESPRESSO AND CACAO, CHOCOLATE SAUCE, COFFEE SUGAR AND
SHAVED CHOCOLATE

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