

# SIRDUKE

BREAKFAST + LUNCH MENU  
UNTIL 5PM

## BREAKFAST until 3pm

<b>Granola</b> <small>VE</small> House made nutty granola clustered served with a coconut chia seed pudding & fresh seasonal berries	16
<b>Breakfast Salad</b> <small>V, VEO, GF</small> Poached eggs, broccolini, kale, spinach, avocado, seasonal tomatoes, pepitas & pomegranates on a bed of almond cream	22
<b>Hot Cakes</b> <small>V</small> Ricotta hotcakes served with mixed berry sauce, chocolate mascarpone, fresh seasonal berries & almond brittle	19
<b>Aussie Dream</b> <small>V, VEO, GFO</small> Crushed avocado, herbs, red shisho, watermelon radish, pomegranate, dukkah & crumbled feta served on organic sourdough Add: poached eggs	18 +4
<b>Smitten for 'Shrooms</b> <small>V, VEO, GFO</small> Sauteed seasonal mushrooms, thyme & salted ricotta served on organic sourdough with cannellini puree & crispy enoki Add: poached eggs	18 +4
<b>Benny Boy</b> <small>GF</small> Slow-cooked pulled pork, poached eggs, chilli hollandaise & shaved fennel salad on house made potato hash	22
<b>Chilli Scramble</b> <small>V, GFO</small> Scrambled eggs, red chilli, parsley, mozzarella, spring onion & smoked chilli relish served on organic sourdough Add: diced bacon	18 +5
<b>Duke's Big Brekkie</b> <small>GFO</small> Fried egg, double-smoked bacon, roasted vine tomato, potato hash, chorizo & sauteed kale on organic sourdough toast	25
<b>Scrambled Tofu</b> <small>VE, GFO</small> House scrambled golden tofu on organic sourdough toast	18
<b>Eggs On Toast</b> <small>V, GFO</small> Little Bertha free range eggs on Zeally Bay organic sourdough toast Fried / Poached Scrambled	13 15
<b>Add Ons</b>	5
Potato hash <small>VE, GF</small> Crushed avocado <small>VE, GF</small> Smoked salmon <small>GF</small> Chorizo <small>GF</small> Grilled halloumi <small>V, GF</small>	Sauteed greens <small>VE, GF</small> Sauteed mushrooms <small>V, VEO, GF</small> Roasted vine tomatoes <small>VE, GF</small> Double smoked bacon <small>GF</small>
<b>Condiments</b>	2
Chilli relish <small>VE</small> Fresh chilli <small>VE</small>	Pesto <small>VE</small> Hollandaise

## SANDWICHES from 11.30am

<b>Cubano</b> <small>GFO</small> Slow-cooked pulled pork, smoked leg ham, cheese & Dijon mustard in toasted sourdough	18
<b>Cheeky Chick</b> <small>GFO</small> Poached chicken breast, aioli, fresh chives, watercress & avocado in toasted sourdough	
<b>Prawn Roll</b> <small>GFO</small> Poached buttery prawns, creamy remoulade & watercress in a toasted milk bun	
<b>Fancy Cheese Burger</b> <small>GFO</small> House-made beef brisket patty, cheddar, caramelised onion, pickles, lettuce, tomato & truffle mayo in a milk bun	
Add Shoestring Fries <small>V, VEO, GF</small>	+5
<b>LUNCH</b> <small>from 11.30am</small>	
<b>Roasted Pumpkin Salad</b> <small>V, VEO, GF</small> Marinated and roasted pumpkin, crispy chickpeas, rocket, crumbled feta, roasted Spanish onion, semi-sundried tomatoes, candied walnuts & balsamic dressing Add: grilled chicken tenders	22 +6
<b>Atlantic Salmon</b> <small>GF</small> Crispy skin Atlantic salmon served on a quinoa, kale and cherry tomato salad, green goddess dressing, pomegranate & mango salsa	28
<b>Vodka Gnocchi</b> <small>V</small> Potato gnocchi, vodka sauce, torn mozzarella & basil	24
<b>Risotto</b> <small>V, VEO, GF</small> Seasonal mushrooms, gorgonzola, truffle oil & crispy enoki	24
<b>Parma</b> Crumbed breast schnitzel, napoli, melted and freshly torn mozzarella, crispy basil served with fries and salad	25

## SHARING & GRAZING from 11.30am

<b>Dips</b> <small>V, VEO, GFO</small> Toasted focaccia served with hummus, smoked eggplant & roasted capsicum	14
<b>Grazing Board</b> <small>GFO</small> Double cream camembert, gorgonzola, salami, marinated olives, quince paste & crisp sourdough	25
<b>Croquettes</b> <small>V</small> Three crispy carrot & saganaki cheese croquettes served with sumac labne	15
<b>Calamari</b> <small>GFO</small> Crispy calamari tossed with toasted & smoked chillies with citrus aioli	22
<b>Fries</b> <small>V, VEO, GF</small> Shoestring fries laced with rosemary salt & served with garlic aioli	11

## DRINKS

<b>Juices</b>	7
<b>Freshly Squeezed</b> orange or green apple	
<b>Vacay</b> cold pressed orange, mango, passionfruit	
<b>Hulk</b> cold pressed celery, apple, ginger, pineapple, kale, mint, lemon	
<b>Smoothies</b>	12
<b>Funky Chunky</b> banana, peanut butter, dates, cacao, almond milk <small>(VE)</small>	
<b>Pink Elixir</b> summer berries, banana, chia, honey, coconut water <small>(VEO)</small>	
<b>Mango Bango</b> mango, lime, honey, toasted coconut, coconut water <small>(VEO)</small>	
<b>Milkshakes</b>	10 / VEO +2
<b>Choc Brownie</b> chocolate brownie, chocolate sauce, ice-cream, milk	
<b>PB&amp;J</b> peanut butter, raspberry jam, ice-cream, milk <small>(VEO)</small>	
<b>Pecan Pie</b> pecan nuts, caramel sauce, ice-cream, milk <small>(VEO)</small>	
<b>Sodas</b>	8
<b>Strawberry Smash</b> strawberries, mint, lemon, apple, soda	
<b>Pine-A-Lime</b> pineapple, lime, soda	
<b>Old School Lemonade</b> muddled lemon, mint, soda	
<b>Slushies</b>	8
<b>The 3039</b> watermelon, rhubarb, apple, pear, lemon & mint	
<b>Tropicana</b> mango, pineapple, orange & lime	
<b>Coffee</b> <small>Code Black 3056 blend, roasted in brunswick</small>	
<b>White / Black</b>	4.4
<b>Iced Latte / Black / Cold Brew</b> with ice	5.5
<b>Iced Coffee / Chocolate / Mocha</b> with cream & ice cream	7.5
Vegan Option with vegan ice cream	+ 2
<b>Spiced Chai / Wet Chai / Matcha</b>	5
<b>Organic Tea</b> English Breakfast, French Earl Grey, Chai, Green, Peppermint, Lemongrass + Ginger, Chamomile	5
<b>Soy / Almond / Oat</b>	0.7

## Booze

<b>Mimosa</b> prosecco, orange, mango, passionfruit	9
<b>Bellini</b> peach schnapps, prosecco, orange, mango, passionfruit	11
<b>Bloody Dutchess</b> vodka, tomato juice, hot sauce, worcestershire, lemon, dry vermouth	9
<b>Espresso Martini</b> code black espresso, vodka, mr. black coffee liqueur	16
<b>Sucker Punch</b> vodka, prosecco, orange, mango, passionfruit, lime	12
<b>Sunset Skies</b> blueberry infused gin, chambord, lemon & soda	14
<b>Pineapple Spritz</b> malibu, pineapple, mint, lime & prosecco	11
<b>Coconut Mojito</b> dark rum, coconut water, lime & mint	14
<b>Mango Margarita</b> tequila, mango, lime, blended with ice	15
<b>Sangria</b> red wine, triple sec, orange, lemon, lime & maple	10
<b>Beers</b> Furphy, Laneway Lager, Kaiju Tropical Ale, Golden Axe Cider, Moon Dog Seltzer, Two Birds Pale Ale	8
<b>Wines</b> Shiraz, Pinot Noir, Pinot Grigio, Sauv Blanc, Prosecco, Rose	9

GF - GLUTEN FREE  
V - VEGETARIAN  
VE - VEGAN  
O - OPTIONAL



ORDER VIA  
QR CODE

\* Sir Duke requests all patrons with food allergies or other dietary requirements to please inform their server prior to ordering. we will endeavour to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens.

Service charge of 10% on weekends & 15% on public holidays applies.

No split bills or menu alterations during peak service.