

BREAKFAST until 3pm

PORRIDGE ^{VE}

Oats, chia, maple, oat milk, toasted coconut, cinnamon, nutty granola & poached saffron pear

BREAKFAST SALAD ^{V, VEO, GF}

Poached eggs, broccolini, kale, spinach, avocado, seasonal tomatoes, pepitas & pomegranates on a bed of almond cream

HOT CAKES ^V

Ricotta hotcakes served with mixed berry sauce, chocolate mascarpone, fresh seasonal berries & almond brittle

AUSSIE DREAM ^{V, VEO, GFO}

Crushed avocado, herbs, red shiso, watermelon radish, pomegranate, dukkah & crumbled feta served on organic sourdough
Add poached eggs

SMITTEN FOR 'SHROOMS ^{V, VEO, GFO}

Sauteed seasonal mushrooms, thyme & salted ricotta served on organic sourdough with cannellini puree & crispy enoki
Add poached eggs

BENNY BOY ^{GF}

Slow-cooked pulled pork, poached eggs, chilli hollandaise & shaved fennel salad on house made potato hash

CHILLI SCRAMBLE ^{V, GFO}

Scrambled eggs, red chilli, parsley, mozzarella, spring onion & smoked chilli relish served on organic sourdough
Add diced bacon

DUKE'S BIG BREKKIE ^{GFO}

Fried egg, double-smoked bacon, roasted vine tomato, potato hash, chorizo & sauteed kale on organic sourdough

16

22

19

18

+4

18

+4

22

18

+5

25

BAKED EGGS ^{GFO}

Chorizo, eggplant, tomato, eggs, spices & feta baked and served with toast

EGGS ON TOAST ^{V, GFO}

Little Bertha free range eggs on Zeally Bay organic sourdough toast
Fried / Poached
Scrambled

Add Ons

Potato hash ^{VE, GF}	Sauteed greens ^{VE, GF}
Crushed avocado ^{VE, GF}	Sauteed mushrooms ^{V, VEO, GF}
Smoked salmon ^{GF}	Roasted vine tomatoes ^{VE, GF}
Chorizo ^{GF}	Double smoked bacon ^{GF}
Grilled halloumi ^{V, GF}	

Condiments

Chilli relish ^{VE}
Fresh chilli ^{VE}
Chilli hollandaise ^V

SANDWICHES from 11.30am - 5pm

CUBANO ^{GFO}

Slow-cooked pulled pork, smoked leg ham, cheese & Dijon mustard in toasted sourdough

CHEEKY CHICK ^{GFO}

Poached chicken breast, aioli, fresh dill, watercress & avocado in toasted sourdough

PRAWN ROLL ^{GFO}

Poached buttery prawns, creamy remoulade & watercress in a toasted milk bun

Add fat fries ^{V, VEO}

22

13

15

5

2

18

18

19

+5

DRINKS

JUICES

Freshly Squeezed Orange or green apple

Vacay Cold pressed orange, mango, passionfruit

Hulk Cold pressed celery, apple, ginger, pineapple, kale, mint, lemon

SMOOTHIES

Funky Chunky Banana, peanut butter, dates, cacao, almond milk ^(VE)

Pink Elixir Summer berries, banana, chia, honey, coconut water ^(VEO)

Mango Bango Mango, lime, honey, toasted coconut, coco water ^(VEO)

MILKSHAKES

Choc Brownie Chocolate brownie, house choc syrup, ice-cream, milk

PB&J Peanut butter, raspberry jam, ice-cream, milk ^(VEO)

Pecan Pie Pecans, house made butterscotch, ice-cream, milk ^(VEO)

SODAS

Strawberry Smash Strawberries, mint, lemon, apple, soda

Pine-A-Lime Pineapple, lime, soda

Old School Lemonade Muddled lemon, mint, soda

COFFEE

Code Black 3056 blend, roasted in Brunswick

White / Black

Iced Latte / Black / Cold Brew with ice

Iced Coffee / Chocolate / Mocha with cream & ice cream
VEO with vegan ice cream

Spiced Chai / Wet Chai / Matcha

Organic Tea English Breakfast, French Earl Grey, Chai, Green,
Peppermint, Lemongrass + Ginger, Chamomile

Alternative Milks - Soy, Almond, Oat

BOOZE

Mimosa Prosecco, orange, mango, passionfruit

Bellini Peach schnapps, prosecco, orange, mango, passionfruit

Bloody Dutchess Vodka, tomato juice, hot sauce, worcestershire,
lemon, dry vermouth

Espresso Martini Code Black espresso, vodka, coffee liqueur

GF - Gluten Free

VE - Vegan

V - Vegetarian

O - Optional

*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.

SHARING & GRAZING

DIPS <small>V, VE, GFO</small>	14
Toasted focaccia served with hummus, roasted beetroot & roasted capsicum	
CHEESY GARLIC BREAD <small>GFO</small>	12
Herbs, garlic & cheese on a toasted focaccia	
CROQUETTES <small>V</small>	15
Three crispy carrot and saganaki cheese croquettes served with labne	
CALAMARI <small>GFO</small>	22
Crispy calamari tossed with salt & pepper served with citrus aioli	
FRIES <small>V, VEO</small>	11
Fat fries served with garlic aioli	

PIZZAS from 5pm

SALAMI <small>GFO</small>	20
Salami, napoli, fior di latte & fresh chilli	
CAPRICCIOSA <small>GFO</small>	20
Mushroom, smoked ham, napoli, olives & mozzarella	
MUSHROOM <small>VEO, GFO</small>	21
Mixed seasonal mushrooms, truffle oil, confit garlic, fior di latte, gorgonzola, truffle oil & crispy enoki	
CHICKEN <small>GFO</small>	23
Poached chicken breast, pesto, confit tomato, fior di latte, rocket & parmesan	
PUMPKIN <small>VEO, GFO</small>	20
Pumpkin, pesto, red onion, cheese & buffalo mozzarella	

Margherita & Hawaiian available upon request

MAINS

GNOCCHI <small>V</small>	24
Potato gnocchi, vodka sauce, torn mozzarella & basil	
CHICKEN & MUSHROOM RIGATONI	26
Creamy chicken and mushroom tossed with rigatoni, spinach & parmesan	
RISOTTO <small>V, VEO, GF</small>	24
Seasonal mushrooms, gorgonzola, truffle oil & crispy enoki	
STEAK & FRIES <small>GF</small>	38
300g grass fed porterhouse served with fries & house made mushroom sauce	
PARMA	25
Crumbed breast schnitzel, napoli & mozzarella served with fries & salad	
FANCY CHEESE BURGER <small>GFO</small>	23
House-made beef brisket patty, cheddar, caramelised onion, pickles, lettuce, tomato & truffle mayo in a milk bun served with fries	
GRILLED CHICKEN SALAD <small>GFO</small>	26
Grilled chicken tenders, crispy cos, tomato, cucumber, pickled spanish onion, shaved parmesan, avocado & seasonal herbs with a green goddess dressing	
ROASTED PUMPKIN SALAD <small>V, VEO, GF</small>	22
Marinated and roasted pumpkin, crispy chickpeas, rocket, roasted spanish onion, crumbled feta, semi-sundried tomatoes, candied walnuts & balsamic dressing	
ATLANTIC SALMON <small>GF</small>	28
Grilled Atlantic salmon, brown rice, chickpeas, lentils, almonds, capers, pomegranate, cranberries, currants & mixed herbs	

DESSERTS

Lemon Tart	10
Sticky Date Pudding <small>(served warm)</small>	
Mixed Berry Cheesecake <small>GF</small>	
Flourless Chocolate Cake <small>GF (served warm)</small>	

DRINKS

COCKTAILS

MULLED WINE	Red wine, spices, citrus, brandy & maple	10
PINEAPPLE SPRITZ	Malibu, pineapple, mint, lime & prosecco	12
SUCKER PUNCH	Vodka, prosecco, orange, mango, passionfruit & lime	13
COCONUT MOJITO	Dark rum, coconut water, lime & mint	14
SUNSET SKIES	Blueberry infused gin, chambord, lemon & soda	14
TOMMY'S MARGARITA	Tequila, agave & lime	15
DIRTY ESPRESSO	Vodka, code black espresso & coffee liqueur	16

SODAS

8

STRAWBERRY SMASH Strawberries, mint, lemon, apple & soda**PINE-A-LIME** Pineapple, lime & soda**OLD SCHOOL LEMONADE** Muddled lemon, mint & soda

BEERS

9

FURPHY REFRESHING ALE Furphy, Geelong**LANEWAY LAGER** Stomping Ground, Collingwood**TWO BIRDS PALE ALE** Two Birds, Spotswood**FIXATION IPA** Fixation, Collingwood**KAIJU KRUSH TROPICAL ALE** Kaiju, Dandenong South**GOLDEN AXE CIDER** Kaiju, Dandenong South

WINES

9

PROSECCO Swan Bay, Yarra Valley**ROSE** Seville Hill, Yarra Valley**SAUVIGNON BLANC** Jack & Jill, Bellarine Peninsula**PINOT GRIGIO** Noisy Ritual, Brunswick**SHIRAZ** The Bend, Heathcote**PINOT NOIR** Noisy Ritual, Brunswick

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