



Duke's

Bar &
Restaurant

ROAST MENU

Available from 12pm till late



PRINCE'S GATE

BOUTIQUE HOTEL SINCE 1897

STARTERS

Smoked Ham Hock & Winter Vegetable Soup

served with grilled crusty sourdough bread

New Zealand Seafood Chowder

served in an edible rewena bread bowl

Camembert Wedges

with spicy plum sauce & micro greens

MAINS

Roast Beef or Roast Chicken

served with mashed potato, roast kumara, green peas, glazed carrot, Yorkshire pudding, gravy & horseradish cream

Vegetarian Meat Loaf

served with mashed potato, roast kumara, green peas, glazed carrot, Yorkshire pudding, vege gravy & horseradish cream

Chef's Special Roast of the Week

served with mashed potato, roast kumara, green peas, glazed carrot, Yorkshire pudding, vege gravy & horseradish cream

DESSERTS

Croissant Bread & Butter Pudding

with butter scotch sauce & vanilla bean ice cream

Ice-Cream Sundae

with fruit jelly, vanilla bean ice cream, whipped cream topped with forest berry coulis & dry fruits

Chocolate Mini Gateau

served with chocolate ice cream, Belgium chocolate fudge sauce

Fresh Fruit Crumble of the Day

served with hokey pokey ice cream, fresh berries & clotted cream

SNACKS

Wild mushroom & Truffle Arancini Balls

\$10.5

with wasabi mayonnaise

Chorizo Scotch Eggs

\$10.5

with balsamic & star anise reduction

Cheesy Garlic Bread

\$10.5

toasted baguette with parmesan cheese and garlic butter with tomato salsa

Loaded Fries

\$14.5

with pulled beef cheek, cheddar cheese, Chipotle aioli and spring onion

Loaded Spicy Wedges

\$14.5

with manuka cured bacon, parmesan cheese, sour cream, chives and sweet chilli sauce

1 course: \$25

2 courses: \$35

3 courses: \$40

Children (4-12 years) \$25.00
for a main and dessert including
1 soft drink or juice

