

The Duke of Brunswick

The Duke of Brunswick Kitchen is now 100% Gluten Free

STARTERS

Garlic loaf: Sliced 9" loaf with garlic butter & oven baked	\$8
Dips plate: Two house made dips served with cucumber, capsicum & pita bread	\$15.5
Cheesy beef balls: Cooked in our spicy tomato chutney & served with pita bread	\$16
Zucchini lentil balls: Served with pita bread & warm spicy tomato chutney	\$15
Arancini balls: House made spinach, capsicum & parmesan risotto balls crumbed & fried till golden with our burger sauce for dipping	\$14
Southern fried chicken wings: Served with house made hot sauce & blue cheese sauce for dipping	\$16
The dob sod: Soup of the day served with bread roll	\$13

BURGERS, DOGS & SUBS

All served with chips / swap out chips for hand cut fries \$4

Southern fried chicken burger: Chicken fillet, bacon, lettuce & hot sauce	\$22
The dob cheeseburger: House made beef patty topped with melted cheese, pickles & chef's special burger sauce	\$17
The double: extra patty & extra cheese	\$22
The BLT: The dob cheese burger with bacon, lettuce & tomato	\$22
Double BLT: The dob double cheese burger with bacon, lettuce & tomato	\$25
The dob dog: 9" German style Barossa Fine Food Vienna hotdog topped with tomato sauce & mustard	\$19
The lot: The dob dog topped with cheese, bacon, caramelized onion & jalapenos	\$22
Meatball sub: Our spicy meatballs topped with red onion, jalapenos & cheese	\$21
Lentil sub: Our spiced lentil balls topped with baby spinach, cheese & spicy tomato chutney	\$22

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MAINS

Chicken schnitzel: House crumbed chicken breast, served with chips, salad & your choice of sauce	\$23
Make it a parmy: Chefs spicy tomato chutney & melted cheese	\$25
Fish & Chips: Battered barramundi fillets served with chips, salad, lemon wedge & herb citrus mayo	\$22
Salt & pepper squid: Dusted with flour, fried & seasoned with sea salt & cracked black pepper, served with chips, salad, lemon wedge & herb citrus mayo	\$22
<i>*swap your chips out for sweet potato fries or our hand cut fries \$4*</i>	
250gm sirloin steak: Cooked to your liking, served with roasted veg, sweet potato fries & your choice of sauce	\$29
Warm winter salad: Colourful medley of roasted vegetables, baby spinach, crispy lentils & sweet balsamic dressing	\$19
Add crumbed chicken strips	\$22
Beef short ribs: Slow cooked beef ribs smothered in chefs' secret sauce, served with seeded mustard mash & roasted veg	\$28
Pasta of the day: Please see specials or ask our friendly staff for today's offering	
Barramundi: Pan fried in chefs' lentil & vegetable Romesco sauce, served on mash & finished with fresh herbs	\$27
The meat eater: 250gm sirloin, beef short rib, bacon, Barossa Vienna sausage & our spicy meatballs, served with hand cut fries & your choice of sauce	\$65

SAUCES & SIDES

Sauces: Creamy mushroom, peppercorn medley, plain gravy, dienne, spicy tomato chutney or hot sauce	
House salad: Lettuce, cucumber, tomato, red onion & marmalade vinaigrette	\$6
Roasted veg: Medley of roasted vegetables	\$7
Bowl of chips: With herb citrus mayo	\$7
Bowl of sweet potato fries: Seasoned with smoked paprika salt & served with dob burger sauce	\$11
Bowl of hand cut fries: Seasoned with smoked paprika salt & served with dob burger sauce	\$11

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KIDS MEALS \$13

Kids meals are for children under 12 and receive a complimentary drink and ice cream

Chicken Schnitzel: Served with chips, salad and tomato sauce

Fish and Chips: Battered barramundi fillet served with chips, salad and tomato sauce

Pasta: Penne pasta in a cheesy Napoli sauce

DESSERTS

Choc raspberry bliss bomb: Goopy raspberry chia jam, coconut & cashew encased in a chocolate shell, with pistachio toffee shards & ice cream \$12

Crapple crumble: Stewed apple & cranberry laced with cinnamon, topped with our special crumble & baked till golden, served with banana ice cream. \$12

Sticky date pudding: Warm sticky date with caramel sauce & ice cream \$12

Affogato: Vanilla bean ice cream with a shot of espresso & liqueur (Baileys, Chocolate Baileys, Kahlua or Cointreau) \$16

Cheese plate: Blue, brie & vintage cheddar with quince paste, dried fruit & crackers \$18