

The Duke of Wellington Hotel



MENU

To Pre-order phone 03 6223 5206

or

Email: duke@theduke.com.au

Menu updated 12/2022

SPECIALS

Jumbuck Pizza \$26.9

Slow braised lamb with roasted mushrooms, caramelised onion, fetta & kalamata olives on a tomato base

From the Ocean \$30

Sesame coated pan fried Ling on white bean and almond puree with Honey aioli and Mediterranean salad

Sundae special \$12

Cookies and cream ice cream with shredded coconut, spiced rum chocolate ganache and wafers on a bed of crushed choc wafers

Entrees / Bar Snacks

Dips Plate \$16 (GF, V, ♻️, Contains nuts)

Trio of house made dips with wood fired flat bread

Salt & Togarashi Pepper Squid \$16

served with Asian slaw & Sticky ginger

Garlic Pizza \$15 (GF, V, ♻️)

Our tasty garlic pizza comes straight from our wood fired oven topped with cheese and confit garlic

Arancini \$15.5 (V)

Tasty Mushroom Arancini with Paprika Aioli

Spicy Wedges \$13 (V, ♻️)

w/ Sour cream and sweet chilli sauce

Sides

Beer Battered Fries \$10 (V, ♻️)

and tomato sauce

Seasonal Steamed Greens \$9 (GF., V, ♻️)

Garden Salad \$10 (GF, V, ♻️)

Sweet Potato Mash \$10 (V)

Onion Rings \$10 (V)

With Smoked paprika Aioli

Kids Menu (12 and under)

Chicken Nuggets and Chips \$11.5

Spring Rolls and Chips (v, ♻️) \$11.5

Ham and Pineapple pizza \$13.5

Kids steak and chips \$15.5

Kids Fish and Chips \$11.5

Kids Ice-cream \$6
with Chocolate or Strawberry topping

Mains

Chicken Breast \$32 (GF)

Tasmanian free range chicken breast double-wrapped in the skin, pan-seared and then oven baked for 25 minutes with sweet potato mash, seasonal greens and garlic and leek cream sauce (worth the wait!!)

Lamb shoulder \$32 (GF)

Slow cooked pulled Tasmanian lamb shoulder steeped in a roasted garlic and rosemary sauce with sweet potato mash, confit beetroot and seasonal greens

Scotch Fillet \$40 (GF)

Tasmanian scotch fillet served cooked to your liking with potatoes, seasonal vegetables a choice of sauce (peppercorn sauce, mushroom sauce, red wine jus, or surf and turf it up with our prawn and garlic sauce (\$6))

Salt and Togarashi Squid \$26

Tender squid with Japanese togarashi(shichimi pepper) spice blend with Asian slaw, chips and sticky ginger dipping sauce

Risotto \$26 (GF, V, on request)

Mixture of honey brown, oyster and enoki Huon Valley mushrooms with salsa verde and parmesan
(add chicken \$4)

Roasted eggplant \$24.9 (GF, V, on request)

with a spiced romesco sauce, mozzarella and steamed vegetables

Fish & Chips \$23

Beer battered flathead, chips, salad and lemon aioli

Woodfired Pizzas

Garlic (v,)

\$15

Our tasty garlic pizza comes straight from our wood fired oven topped with confit garlic, oregano and mozzarella

Margherita (v,)

\$15

Traditional margherita, Napolitana base, oregano, mozzarella

Florentine (v,)

\$25.5

Rocket pesto base, roast pumpkin, charred zucchini, roasted capsicum, mushrooms, fetta and mozzarella

Mushroom (v,)

\$25.5

Napolitana base, oven roasted mushrooms, walnuts, oregano, roasted capsicum, Spanish onion, mozzarella

*Gluten free bases are available on request but are cooked in the same oven as gluten.

**All our pizzas can be made with vegan cheese on request at an additional cost.

Woodfired Pizzas

Jumbuck

\$26.9

Slow cooked pulled lamb with roasted red capsicum, caramelised onion, fetta and kalamata olives, topped with spring onions
Napolitana base

Chicken and brie

\$25.5

Marinated chicken, charred zucchini, roasted pumpkin, roasted capsicum, olives, brie and mozzarella
Napolitana base

Woodcutters

\$26

Casalinga salami, pancetta, chorizo, bacon, spanish onion and mozzarella
BBQ base

*Gluten free bases are available on request but are cooked in the same oven as gluten.

**All our pizzas can be made with vegan cheese on request at an additional cost.

Desserts

Panna cotta (GF, V, ♻️)

\$12

Lime and coconut panna cotta with passionfruit coulis
and Persian fairy floss

Sundae special (GF, V)

\$12

Please check our specials page at the front of the
menu.

Crumble (v, ♻️ on request)

\$14

Stewed apple and rhubarb cooked in caramel topped
with pistachio & almond crumble served with vanilla ice
cream

Cheese Plate (GF on request, check for availability)

\$16

3 Tassie cheeses with crackers