

**BREAKFAST** 7:30 AM - 3:00 PM

**TOAST (V, VE, GFO)** 7  
SOURDOUGH / SEEDED / RYE / FRUIT / GLUTEN FREE  
WITH CHOICE OF JAM, MARMALADE, NUTELLA OR VEGEMITE

**MINI DUKE BACON + EGGS** 9  
SCRAMBLED EGGS ON TOAST WITH BACON

**DUKE'S GRANOLA (V, GF)** 10  
HOUSE BAKED CLUSTERS OF OATS, SEEDS, NUTS, CRANBERRIES, POACHED APPLE, LABNEH AND DRIZZLED MAPLE SYRUP

**CRÈME BRÛLÉE FRENCH TOAST (V)** 18  
CARAMEL CRUSTED LIGHT FLUFFY BRIOCHE TOPPED WITH HOUSE MADE BERRY COMPOTE, MAPLE SYRUP, MARSCAPONE AND HONEYCOMB

**THE AUSSIE DREAM (V, VEO, GFO)** 16  
SEASONAL CRUSHED AVOCADO, CRUMBLER FETA, LIME, HOUSE DUKKAH AND SEEDED TOAST + POACHED EGGS 4

**BREAKFAST SALAD (V, VEO, GF)** 18  
GRILLED BROCCOLINI, KALE, SPINACH, AVOCADO, BLACK BEANS, CHERRY TOMATOES, NUTS, SEEDS HERBS, E.V.O AND POACHED EGGS

**BENNY BOY (GF)** 18  
SLOW COOKED PORK SHOULDER, POACHED EGGS, HOLLANDAISE ON HOUSE MADE POTATO HASH

**CHILLI SCRAMBLED EGGS (GFO)** 14  
SCRAMBLED EGGS, RED CHILLI, SPRING ONION, CHEDDAR AND TOAST + CRISPY BACON 4

**EGG + BRISKET BUN (GFO)** 17  
FRIED EGG, 12HR COOKED BEEF BRISKET, JACK CHEDDAR AND TOMATO RELISH IN A BRIOCHE BUN

**CROQUE MONSIEUR** 18  
CRUMBED AND FRIED HAM, GRUYERE CHEESE, MUSTARD AND BECHAMEL SAUCE IN SOURDOUGH

**MORNING MEAT FIX (GFO)** 24  
FRIED EGGS, BACON, CHORIZO, PULLED PORK, BEEF BRISKET, POTATO HASH AND TOMATO RELISH ON TOAST

**HALOUMI + CARROT FRITTERS (V)** 17  
HALOUMI AND CARROT FRITTERS, LABNEH, ROCKET, PICKLED CUCUMBER AND POACHED EGGS

**SMITTEN FOR 'SHROOMS (V, GFO)** 16  
BUTTERY HERBED SEASONAL MUSHROOMS, MARINATED FETA, MICRO HERBS AND TOAST + POACHED EGGS 4

**EGGS ON TOAST (V, GFO)** 11  
LITTLE BERTHA FREE RANGE EGGS POACHED / FRIED / SCRAMBLED WITH SOURDOUGH TOAST

**EXTRAS** 4  
BACON / SMOKED SALMON / CHORIZO / MIXED MUSHROOMS  
AVOCADO / TOMATO / SAUTÉED GREENS / MARINATED FETA / SMOKED LEG HAM  
POTATO HASH / HALOUMI + CARROT FRITTERS

**SHAKES**

**CRÈME BRÛLÉE** 10  
CARAMEL, CONDENSED MILK, VANILLA,  
ICE CREAM, MILK, CINNAMON AND PANELA

**SNICKER PICKER** 10  
CHOCOLATE, CARAMEL, PEANUT BUTTER,  
MILK, ICE CREAM

**BERRY CARNIVAL** 10  
BERRIES, ICE CREAM, MILK, RAINBOW  
SPRINKLES AND PERSIAN FAIRY FLOSS

**SMOOTHIES**

**FUNKY CHUNKY** 11  
ALMOND MILK, FROZEN BANANA, DATES,  
PEANUT BUTTER AND CACAO

**PINA COLADA** 11  
COCONUT MILK, COCONUT, FROZEN  
PINEAPPLE, HONEY, CHIA SEEDS AND LIME

**PINK ELIXIR** 11  
MIXED BERRIES, COCONUT WATER,  
CHIA SEEDS, AÇAÍ, ICE AND BEE POLLEN

**MAN-GOES COCO** 11  
MANGO, COCONUT, COCONUT MILK,  
LIME, HONEY AND ICE

**JUICES**

**OJ / APPLE** 6  
**PINEAPPLE / WATERMELON /  
RUBY GRAPEFRUIT** 6.5

**KEEN FOR GREEN** 7  
PINEAPPLE, CELERY, APPLE, KALE,  
LEMON, GINGER AND MINT

**VACAY** 7  
ORANGE, MANGO AND PASSIONFRUIT

**SLUSHIES**

**WATERMELON + APPLE** 8  
**MANGO, PASSIONFRUIT + ORANGE** 8  
**PINEAPPLE, PASSIONFRUIT + LIME** 8  
**GRAPEFRUIT + ORANGE** 8

**SODAS**

**SIX BARREL COLA** 4  
**OLD SCHOOL LEMONADE** 4  
**RASPBERRY + LEMON** 4  
**ORANGE DANDELION** 4  
**LEMON LIME BITTERS** 5

**STRAWBERRY COOLER** 8  
STRAWBERRIES, MINT, LEMON, APPLE,  
CRUSHED ICE WITH SODA

**GINGER LIMEADE** 8  
LIME, GINGER, SYRUP,  
CRUSHED ICE WITH SODA

**COFFEE** BY CODE BLACK

**SHORT** 3.5  
**BLACK / WHITE / DECAF** 4/5.5  
**SINGLE ORIGIN** .5  
**ICED LATTE / ICED BLACK** 5.5  
**ICED COFFEE** WITH CREAM AND ICE CREAM 7.5  
**FRAPPE** BLENDED WITH ICE AND SYRUP 7.5  
**SOY / ALMOND / COCONUT** .5

**CHOCOLATE**

**HOT CHOCOLATE** 4/5.5  
**ICED CHOCOLATE** WITH CREAM AND ICE CREAM 7.5  
**FRAPPE** BLENDED WITH ICE AND SYRUP 7.5  
**BAILEYS HOT CHOCOLATE** 11  
**MALIBU HOT CHOCOLATE** 11

**TEA** BY TEA DROP

**BREAKFAST / EARL GREY / CHAI** 5  
**PEPPERMINT / CHAMOMILE / GREEN**  
**ICED TEA** BREAKFAST BLEND WITH A CITRUS FINISH 6

**ELIXIRS**

**CHAI LATTE** 5  
**WET CHAI LATTE** 5  
**GOLDEN LATTE** 5  
**MATCHA LATTE** 5

BEER & CIDER	KEEPING IT LOCAL
<b>THUNDER ROAD PACIFIC ALE</b> BRUNSWICK	8
<b>GRIZZ AMERICAN AMBER ALE</b> MOORABBIN	8
<b>THUNDER ROAD PILSNER</b> BRUNSWICK	8
<b>BICYCLE BEER</b> BRUNSWICK EAST	9
<b>RYE HARD IPA</b> BRUNSWICK EAST	9
<b>TWO BIRDS GOLDEN ALE</b> SPOTSWOOD	9
<b>BOATROCKER PALE ALE</b> BRAESIDE	9
<b>NORTON LAGER</b> WOODEND	8
<b>LITTLE APPLE CIDER</b> MOORABBIN	8
WINE	KEEPING IT LOCAL
<b>JACK + JILL SAUVIGNON BLANC</b> BELLARINE PENINSULA	8/32
<b>SILVERWOOD ESTATE CHARDONNAY</b> MORNINGTON PENINSULA	8/32
<b>BUCKLEY'S PINOT GRIGIO</b> GEELONG	9/36
<b>VICTORIA AVENUE SHIRAZ</b> HEATHCOTE	9/36
<b>DEAD DUCK PINOT NOIR</b> YARRA VALLEY	8/32
<b>CHALMERS ROSATO</b> HEATHCOTE	8/32
<b>MISTER FOX MOSCATO</b> NORTHERN VICTORIA	8/32
<b>CHANDON BRUT NV</b> YARRA VALLEY	10/40
<div style="border: 1px dashed black; padding: 10px; width: fit-content; margin: 0 auto;"> <p><b>\$12 COCKTAILS AFTER 3PM EVERYDAY</b></p> </div>	

MADE IN MOONEE PONDS

LARGER PLATES	11:30 AM - LATE
<b>WARM THAI CHICKEN SALAD (GF)</b> MARINATED CHICKEN BREAST, CUCUMBER, CAPSICUM, PEANUTS, CARROTS, RED ONION, BEAN SPROUTS, LETTUCE, CORIANDER, MINT IN A SPICY COCONUT AND LIME DRESSING	20
<b>CHILLI CALAMARI</b> CRISPY CALAMARI, SOBA NOODLES, PICKLED RED CABBAGE, CRISPY SHALLOTS WITH FRESH LIME, MINT AND CORIANDER DRESSING	21
<b>FALAFEL BOWL (V, VE, GF)</b> CRISPY CHICKPEA FALAFELS ON A BED OF SIR DUKE'S QUINOA TABOULI WITH A TAHINI SAUCE	20
<b>EL CHAPO (V, VEO, GF)</b> BURRITO BOWL WITH SPICED RICE, FRESH TOMATO AND CORN SALSA, BLACK BEANS, CHEESE, GUACAMOLE, SOUR CREAM WITH TORTILLA CHIPS + MARINATED CHICKEN OR CHILLI BEEF	19
<b>PENANG CURRY (GFO)</b> POACHED CHICKEN BREAST IN A RICH PENANG STYLE CURRY WITH AROMATIC RICE AND WARMED ROTI BREAD	5 22
<b>GRILLED SALMON (GF)</b> CRISPY SKIN SALMON FILLET SERVED ON A BED OF BLACK RICE SALAD WITH SPINACH, TOMATO, HONEY ROASTED BEETROOT, HERBS, GOJI BERRIES WITH A LIME VINAIGRETTE	23
<b>FISH + CHIPS</b> CRISPY COATED ROCKLING FILLETS, FAT FRIES, SLAW WITH HOUSE MADE CHUNKY TARTARE	20
<b>SIR DUKE'S PARMA</b> CRUMBED CHICKEN BREAST SCHNITZEL, PASSATA, MOZZARELLA, BOCCONCINI, BASIL WITH FAT FRIES AND SEASONAL SALAD	24
<b>BEEF BRISKET</b> SPICED BBQ RUBBED BRISKET SLOW COOKED FOR 12HRS SERVED WITH MUSTARD SLAW AND POTATO SALAD	26
SNACKS	
<b>NACHOS (V, GF)</b> CORN CHIPS, TOPPED WITH MELTED CHEESE, GUACAMOLE, SALSA, SOUR CREAM AND JALAPENOS + CHILLI BEEF	15 5
<b>CRISPY CHICKEN SKEWERS</b> THREE CHICKEN TENDERLOIN SKEWERS SERVED WITH A WARM SPICY PEANUT SAUCE	14
<b>SALT AND PEPPER CALAMARI</b> LIGHTLY FRIED CALAMARI SERVED WITH HOUSE MADE GARLIC AIOLI	14
<b>HALLOUMI CHIPS</b> CRISPY HALLOUMI CHEESE CHIPS SERVED WITH BEETROOT AIOLI	14
<b>MAC + CHEESE CROQUETTES</b> THREE FRIED CHEESY MACARONI BALLS SERVED WITH SIR DUKE'S SPECIAL SAUCE	12
<b>BOWL OF FAT FRIES W AIOLI</b>	10
<b>BOWL OF SWEET POTATO FRIES W CHILLI AIOLI</b>	12

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DUKE'S SANDWICHES	11:30 AM - LATE
<b>CUBANO (GFO)</b> PULLED PORK, SMOKED LEG HAM, SWISS CHEESE, PICKLES, DIJONNAISE IN TOASTED SOURDOUGH	15
<b>THE SCHNITZ</b> CRUMBED CHICKEN BREAST FILLET, HOUSE MADE SLAW IN TOASTED SOURDOUGH	17
<b>REUBEN (GFO)</b> HOUSE MADE BEEF PASTRAMI, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING IN TOASTED RYE	15
<b>CHEEKY CHICK (GFO)</b> POACHED CHICKEN BREAST, MAYO, CHIVES, ROCKET, AVOCADO ON TOASTED SOURDOUGH	15
<b>CHAR-GRILLED STEAK (GFO)</b> PORTERHOUSE STEAK, CARAMALISED ONIONS, BEETROOT RELISH, BBQ MAYO, TOMATO, LETTUCE IN CHARRED SOURDOUGH	19
<b>EGGPLANT PARMA (V)</b> LAYERS OF CRUMBED EGGPLANT, MOZZARELLA, NAPOLI, AIOLI AND ROCKET IN TOASTED SOURDOUGH	16
+ ADD A SIDE OF FAT FRIES	5
BURGERS	ALL SERVED WITH FAT FRIES OR SALAD
<b>THE O.G. BURGER (GFO)</b> WAGYU BEEF, AGED CHEDDAR, PICKLES, TOMATO RELISH AND AIOLI + ADD ANOTHER WAGYU BEEF PATTY	18 5
<b>BURN BABY (GFO)</b> WAGYU BEEF, CHEESE, BACON, JALAPENOS, LETTUCE, HOUSE CHILLI AND SIR DUKE SPECIAL SAUCE	19
<b>TRUMP'S WALL (GFO)</b> GRILLED CHICKEN BREAST, GUACAMOLE, SOUR CREAM, LETTUCE AND FRESH SALSA	19
<b>BIRD IS THE WORD</b> CRISPY CHICKEN BREAST, SLAW, RUSSIAN DRESSING IN A BRIOCHE BUN	18
<b>CRISPY HALLOUMI (V)</b> CRUMBED HALLOUMI CHEESE, MARINATED VEGGIES, TOMATO RELISH, ROCKET AND BEETROOT MAYO	18
<b>HANOI HANOI (GFO)</b> SPICY VIETNAMESE PULLED PORK, MINT, CORIANDER, THAI BASIL, CRISPY SHALLOTS, PEANUTS, HOUSE CHILLI SAUCE AND AIOLI	21
<b>RISK IT FOR THE BRISKET</b> 12HR SLOW COOKED BEEF BRISKET, PICKLED SLAW, JACK CHEDDAR AND HOUSE MADE SMOKEY BBQ SAUCE	21
<p>V - VEGTARIAN / VE - VEGAN / GF - GLUTEN FREE VO - VEGTARIAN OPTION / VEO - VEGAN OPTION / GFO - GLUTEN FREE OPTION</p>	
<p>SIR DUKE REQUESTS ALL PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS; HOWEVER, WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.</p>	

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DESSERTS	11:30 AM - LATE
<b>JAM BAM</b> WARM GOLDEN DONUTS FILLED WITH RASPBERRY JAM, SERVED WITH A RICH CHOCOLATE DIPPING SAUCE, TOASTED COCONUT AND CHOCOLATE PERSIAN FAIRY FLOSS	12
<b>AUGUSTUS GLOOP</b> WARM GOLDEN DONUTS FILLED WITH NUTELLA, SERVED WITH A RICH CHOCOLATE DIPPING SAUCE, CRUSHED CHOCOLATE BISCUIT AND PERSIAN FAIRY FLOSS	12
<b>APPLE + BLUEBERRY CRUMBLE</b> STEWED APPLES AND BLUEBERRIES TOPPED WITH CRUNCHY CRUMBLE AND SERVED WITH FRESH CREAM	10
<b>STICKY DATE</b> HOUSE MADE STICKY DATE PUDDING WITH A RICH BUTTERSCOTCH SAUCE AND SERVED WITH FRESH CREAM	10
<b>DECONSTRUCTED LEMON CHEESECAKE</b> LAYERS OF CRUMBED SWEET BISCUIT, WHIPPED CREAM CHEESE, LEMON CREAM AND JELLY	8
<b>TIRAMISU</b> LAYERS OF COFFEE AND FRANGELICO DIPPED SPONGE FINGER BISCUITS, MARSCAPONE AND SHAVED CHOCOLATE	8
<b>SNICKER PARFAIT</b> LAYERS OF PEANUT BUTTER CREAM, CHOCOLATE AND CARAMEL MOUSSE, CARAMEL SAUCE AND ROASTED PEANUTS	8
DESSERT COCKTAILS	
<b>STRAWBERRIES &amp; CREAM</b> BAILEYS, CHAMBORD, STRAWBERRY PUREE, DOUBLE CREAM, SHAKEN, SERVED SHORT AND CHILLED	18
<b>APPLE PIE</b> SPICED RUM, APPLE JUICE, CINNAMON, MAPLE, SHAKEN AND SERVED CHILLED WITH CREAM	16
<b>TIRIMASU GRANITA</b> FRANGELICO, BAILEYS, DOUBLE ESPRESSO, CONDENSED MILK, BLENDED WITH ICE	17
<b>BOUNTY</b> MALIBU, COCONUT MILK, CHOCOLATE, SYRUP, SHAKEN AND SERVED CHILLED	17
<b>NUTELLA MARTINI</b> COCAO RUM, FRANGELICO, NUTELLA, CHOCOLATE, DOUBLE CREAM, SHAKEN AND SERVED CHILLED	18

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