



WELCOME TO DUX DINE

THREE COURSE SET DINNER

YOUR CHOICE OF ONE MENU ITEM FROM EACH COURSE

ENTRÉE

PUMPKIN ARANCINI BALLS

crumbed pumpkin and goats cheese risotto with sundried tomato aioli

FRIED CALAMARI {GF}

marinated in lime and lemongrass with chilli and ginger jam

HALLOUMI & QUINOA SALAD {GF}

goji berries, roast carrot, rocket and apple; with lemon and toasted cumin seed vinaigrette

MAIN

BAKED LIME & CORIANDER CRUSTED FISH {GF}{DF}

today's catch served with polenta fries, garden salad and aioli

GARLIC, LEMON AND HERB-BUTTER FISH {GF}{DF}

today's catch, served with polenta fries, garden salad and aioli

SPANAKOPITA

filo pastry, spinach, feta and ricotta, with beetroot relish and green salad

CRISPY TOFU RED CURRY {GF}{DF}{V}

jasmine rice, bean shoots, yellow rock sugar, coconut cream, coriander, seasonal vegetables and fried shallots

DESSERT

STICKY DATE & ALE PUDDING

sticky date pudding, made with our own Delicious Pale Ale, served with warm caramel sauce and ginger-nut ice cream

CITRUS TART

zesty and smooth lemon tart served with white chocolate and raspberry ice cream

CHILLED RHUBARB SAGO {GF}{DF}{V}

creamy coconut sago mixed with a sweet berry and rhubarb compote

GF | DF | V

INDICATE MEALS THAT CAN BE ADAPTED TO ACCOMMODATE SPECIAL DIETS

PLEASE LET YOUR WAITER KNOW OF ANY DIETARY REQUIREMENTS