

DUCK & GOOSE

ESPRESSO / WINE BAR

Dinner (From 5:30pm)

Duck & Goose Spread 22

Antipasto platter with a selection of cured meats, soft and hard cheeses and mediterranean olives

Starters

Beetroot Carpaccio * 16

Served with a goat's cheese cream, walnuts and dressed with a balsamic infusion

Garlic King Prawns * 20

lightly grilled king prawns dressed with extra virgin olive oil, garlic and red chilli

Parmesan Crusted Mushrooms 16

Accompanied by our house-made herb aioli

House Crumbed Calamari 18

Served with a tangy lemon herb sauce

Winter Warmer Soup 18

**Ask our friendly staff for the soup of the week*

Smoked Salmon * 18

Paired with a mixed herb salad, fried capers, and topped with a horseradish cream

Pasta

Pockets of Ravioli filled with Pumpkin and Ricotta 24

Sautéed in sage and brown butter

Spaghetti Ala Prawn 26

Sautéed prawns, cherry tomatoes, leeks, black olives, garlic, pancetta in white wine

Mains

Beer Battered Market 24

Fish with Thick Cut Chips
Pale ale beer batter flathead and thick cut chips with a dollop of lemon aioli on the side

Slow Cooked Lamb 28

Braised in a Red Wine Jus *
Coupled with root vegetables and a potato saffron puree

Sous Vide Duck Breast * 27

Served with a sweet potato puree and shallots in a red wine jus

250g Grass Fed Scotch Fillet * 28

Paired with roasted, rosemary potatoes and finished off with a herb butter

Market Fish of the Day POA 24

Ask our wait staff for today's market Fish

Sides 8

Thick Cut Chips

Sautéed Greens with Garlic

Oven Roasted Rosemary Chat Potatoes

Sautéed Field Mushrooms with Thyme

Mixed Leaf Salad with our House-made Vinegar

Poached pears and Parmesan salad

Paired with walnuts and tossed in our house made cider vinegar dressing

Bread Roll 3

with a knob of butter

**note: meals labelled with an * are Gluten-free*

Please advise our staff of any dietary requirements. We will endeavour to accommodate your needs. 10% surcharge on public holidays.



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