

Autumn

Our menu is inspired by some of our most memorable experiences through myself as a chef and on our travels. I particularly enjoy the Middle Eastern approach to eating, small plates of fresh herbs & seasonal leaves and sharing food amongst friends.

We hope that through this menu and beautiful local produce we can express to you our genuine love for good honest food. Xx Stacey

\$65pp Food \$35pp Wine Pair

\$85pp Chef's Feed me – tasting all our favourites

\$1 from every FEED ME is donated directly to OZ Harvest “Nourishing our country”

Snacks – this is where you sit here and look pretty, as all snacks are served

Persian pomegranate soup + lentils & beets + yoghurt + coriander (dfo, gfo)

Baba Ganoush + Turkish bread (gfo)

Sabzi Khordan + herbs + summer leaves + Persian feta (gf)

Circassian Chicken + walnut + paprika + coriander

Large plates – Design to SHARE / ADD another large for 38

Roasted Cauliflower + falafel + yoghurt tahini + lemon (gf, v)

Smoked Potato Gnocchi + mushrooms + cashew cheese + sweet ‘n’ sour onion (vg)

Roasted Reef Cod + confit fennel + olive crumb + blistered tomato + sea greens (gfo)

Harissa Spiced Lamb rump + caramelised pumpkin + labneh + hazelnut + raisins (gfo)

Tilbits – Add On

Salted Mackerel fritters + preserved lemon aioli +6 ea

Roasted Beetroot + burrata + basil + lemon + sumac (gf) +14

Lamb Terrine + fennel + apple + pecorino (dfo) +16

Sides – Add On

Grilled Cos + green goddess dressing (gf) +10

Charcoal carrots + maple + buttermilk + dukkah (gf) +12

Lamb fat roasted potatoes + rosemary + garlic (gf, df) +12

Dessert – Add On

Blue Cheese ice cream + quince + walnut + honey (gf) +12

Woodside vigneron goats milk brie + Autumn fruits + crostini +14

Smashed Pavlova + toffee figs + crème fraiche +14

“The Malt Biscuit” Chocolate mousse + malt ice cream + salted
caramel + cherry +14

Wine pairing \$35 per person (Optional)

This includes 2 glasses of wine, one with your snacks and another fine drop with your large plates.

All children under 12yrs dine on the same menu for \$35 per child

@humbleonduke

Menu is seasonal & subject to change.

Local & national public holidays may incur a 15% surcharge so we can pay our wonderful staff penalty rates, we thank you for your understanding.