

The Duke of Wellington Hotel

Entrees / Bar Snacks

Bruny Island Oysters

½ Dozen/Dozen
\$12/24 Natural
\$14/\$27 Kilpatrick
\$16/\$31 Chef Special

Dips Plate \$15.5

Trio of house made dips with wood fired flat bread

Salt & Togarashi Squid \$14.9

Togarashi Japanese 7 pepper mix squid served with Lime aioli

Garlic Pizza \$10.5

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

Grilled Corn \$8

Grilled corn, creme fraiche dusted with a Thyme crumb

Tacos

\$6 Veg taco \$7 Pulled Pork \$7 Spicy Fish

Chorizo Potato \$12

Chorizo served on smashed potato w/lime Aioli

Potato Quartets \$9

Quartered roasted potatoes w/ Rosemary salt

\$15 lunch menu

Soft shell crab burger \$15

Whole soft shell crab with jalapeno mayo, fennel, dill and green salad

Chorizo or vege quesadilla \$15

Taco Plate \$15

Your choice of 2 tacos with chips or salad

Fish and chips and salad \$15

Beer battered market fish with chips or salad

Mains

Chicken Skewer Salad

\$25

Chicken tenderloins marinated in garlic, onion and rosemary. Served on a beetroot and crispy prosciutto salad with sherry apple, fetta rocket and baby spinach

Squid Ink pasta marinara

M \$34

Squid Ink pasta marinara topped with market fish, shellfish and king prawns in a tomato vermouth reduction

American style Ribs

\$28

Tassie 6 hour smoked pork ribs with sweet potato chips and pear salad.

Mains

Scottsdale Pork Belly

\$30.9

Slow cooked Scottsdale pork belly with a chocolate maple glaze, served with sunflower shoots, Jerusalem artichoke puree and seared Tasmanian scallops nestled in a pumpkin cradle

Huon Valley oyster mushroom baos (v)

\$24.9

Huon valley tempura oyster mushrooms served in a traditional baos with Agave mayonnaise and pickled bean sprouts with a side of broccolini chips

Eye Fillet

\$38

250gm Tasmanian eye fillet served with a mushroom, zucchini and roasted capsicum stack and a red wine jus

Vegetarian Paella

\$24.9

Spanish style vegetarian paella with artichoke, onion, roma tomatoes, beans and saffron

Butchers block (for 2)

\$75

2 Porterhouse cooked medium rare with a rack of america style ribs, onion rings, confit tomatoes, chorizo potato and salsa cocida

From the Ocean

\$27

Check with our waiting staff for this week's special

Woodfired Pizzas

Garlic Pizza

\$10.5

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

Margherita

\$10.5

Traditional margherita, mozzarella, tomato base and basil leaves

Grande

\$26.9

Garlic prawns, calabrese salami, honey brown mushrooms, jalapenos & Spanish onions on a tomato base

Florentine(v)

\$24.5

Roasted honey brown mushrooms, zucchini, pumpkin, fetta & pepper dews on a basil pesto base

Mr Potato Head (v)

\$24.5

Tassie pink eye potato, rosemary, white onion, pickled purple cabbage, capsicum on a soy béchamel base

Woodfired Pizzas

Mahal

\$25.5

Tandoori marinated chicken on a tomato base with Spanish onion, cashews & roasted cherry tomatoes, topped with mint and lime sour cream

Jumbuck

\$26.9

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

Woodcutters

\$25.5

Pancetta, Spanish onion & crumbled mature cheddar on a barbecue base

Special Pizza

Check with our waiting staff for this weeks special pizza

Desserts

Cheesecake pizza

\$22

Chocolate and marshmallows on our house made dessert pizza base topped with a rose fairy floss

Self saucing pudding

\$13

Raspberry pudding served with chantilly cream smear, Miellerie housemade honeycomb, vanilla bean ice cream, dusted with beetroot and finished with vanilla floss.

Sundae special

\$12

Please check with our waiting staff for this weeks special sundae

Vegan pumpkin and chocolate tart

\$14

Served with candied ginger and pumpkin spice with a mango sorbet

The Duke

Drinks Menu

Cold Drinks

<i>Schweppes Mineral water</i>	\$4.2
<i>Schweppes Lemon and lime mineral water</i>	\$4.2
<i>Bundaberg Ginger Beer</i>	\$4.2
<i>Spring Valley Mango and Banana</i>	\$4.2
<i>apple, cranberry, pineapple, orange, tomato</i>	\$3.8
<i>Lemon Lime & bitters</i>	\$3.8/\$6.5
<i>Pepsi, pepsí max, lemonade, soda, tonic, dry</i>	\$3.5/\$6
<i>Chinotto</i>	\$4.2

Tap Beer

<i>Boags Draught</i>	\$5/\$9.8
<i>Iron House Pilsener</i>	\$5.8/\$11.5
<i>Coopers Dark Ale</i>	\$5.8/\$11.5
<i>Coopers Pale Ale</i>	\$5.8/\$11.5
<i>Willie Smiths cider</i>	\$5.8/\$11.5
<i>Iron House Honey Porter</i>	\$5.8/\$11.5

Bottled Beer

<i>Boags Premium, Crown Lager, Pure Blonde</i>	\$8
<i>Cascade Pale Ale, Asahi Soukai(Mid str)</i>	\$7.5
<i>Boags Draught, Cascade Draught</i>	\$7
<i>XXXX Gold (Mid Str)</i>	\$6.5
<i>Boags or Cascade Premium Light</i>	\$6

Boutique Beer

<i>Kosciusko Pale Ale</i>	\$9
<i>White Rabbit White Ale or Dark Ale</i>	\$9
<i>Morrison's Irish Red Ale</i>	\$9
<i>Mountain Goat Organic Steam Ale</i>	\$9
<i>Iron House Porter</i>	\$9
<i>Cascade Stout</i>	\$9

Imported Beers

<i>Corona</i>	\$8
<i>Guinness 440ml can</i>	\$9
<i>Asahi Super Dry</i>	\$9

Ciders

<i>Mercury Sweet, Dry or Draught,</i>	\$7
<i>Franks Summer apple or Cherry Pear,</i>	\$9
<i>Pagan Apple, Pear or Cherry</i>	\$9

Sparkling Wines

<i>Tatachilla sparkling brut cuvee NV</i> <i>Maclaren Vale, South Australia</i>	\$7/\$26.5
<i>Jansz Tasmanian premium cuvee NV</i> <i>Pipers Brook, Tasmania</i>	\$11.5/\$49.5
<i>Airlie Bank Chardonnay Pinot Noir NV</i> <i>Yarra Valley, Victoria</i>	\$38.5
<i>Bay of Fires Tasmanian Cuvee Rose</i> <i>North East coast, Tasmania</i>	\$55
<i>Radenti Chardonnay Pinot Noir 2011</i> <i>East Coast Tasmania</i>	\$85
<i>Arras Grand Vintage</i> <i>Pipers River, Tasmania</i>	\$130
<i>Bollinger Special cuvee NV</i> <i>Ay, France</i>	\$145
<i>Rumball Sparkling Shiraz</i> <i>Coonawarra, South Australia</i>	\$42.5
<h2>White Wine</h2>	
<i>Amberley Kiss & Tell Moscato</i> <i>Margaret River Western Australia</i>	\$7.5/\$32.5
<i>Knappstein Riesling</i> <i>Clare Valley, South Australia</i>	\$36.5
<i>Laurel Bank Riesling</i> <i>Granton, Tasmania</i>	\$9 /\$37.5
<i>Milton Riesling</i> <i>East Coast, Tasmania</i>	\$42.5

White Wine cont'd

Oakridge OTS Pinot Grigio <i>Yarra Valley, Victoria</i>	\$35.5
Corte Giara, Pinot Grigio <i>Veneto, Italy</i>	\$32.5
Devils corner Pinot Grigio <i>East Coast, Tasmania</i>	\$8.50/\$33.5
Derwent Estate Pinot Gris <i>Derwent valley, Tasmania</i>	\$9.5/\$38.5
Winterbrook Pinot Gris <i>West Tamar, Tasmania</i>	\$42
Sandalford, Sauvignon Blanc Semillon <i>Margaret River, Western Australia</i>	\$35.5
Kapuka Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8.5/\$32.5
Gala Estate Sauvignon Blanc <i>East Coast, Tasmania</i>	\$9/\$36
Joseph Chromy Sauvignon Blanc <i>Relbia, Tasmania</i>	\$46.5
Saint Clair Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$38.5
Tatachilla Chardonnay <i>Maclaren Vale, South Australia</i>	\$7/\$26.5
Freycinet Louis Chardonnay <i>Bicheno, Tasmania</i>	\$44.5

Red Wine

Serafino Goose Island Rose <i>Maclaren Vale, South Australia</i>	\$34
Milton Pinot Noir <i>East Coast, Tasmania</i>	\$9.5/\$42.5
Home Hill Estate Pinot Noir <i>Huon valley, Tasmania</i>	\$55
Schild Merlot <i>Barossa valley, South Australia</i>	\$8.5/\$34.5
Pikes 'The Dogwalk' Cabernet Merlot <i>Clare Valley, South Australia</i>	\$8.5/\$34.5
Smith & Hooper Cabernet Merlot <i>Wrattenbully, South Australia</i>	\$34.5
Bethany Cabernet Merlot <i>Barossa Valley, South Australia</i>	\$39
Pikes 'los companeros' Shiraz Tempranillo <i>Clare Valley, South Australia</i>	\$33
Fox Creek GSM <i>McLaren Vale, South Australia</i>	\$34.5
Yalumba 'The Strapper' GSM <i>Barossa valley, South Australia</i>	\$37.5
Tatachilla Shiraz Cabernet <i>McLaren Vale, South Australia</i>	\$7/\$26.5
Longview 'The Red bucket' Shiraz Cabernet <i>Adelaide Hills, South Australia</i>	\$31.5
Lindemans Limestone Ridge <i>Coonawarra, South Australia</i>	\$85

Red Wine cont'd

Sangre de Toro	\$32.5
<i>Penedés , Spain</i>	
Alpha Box & Dice Tarot Grenache	\$8/\$31
<i>McLarenvale , South Australia</i>	
St Halletts' Garden of Eden' Shiraz	\$9/\$36.5
<i>Eden valley South Australia</i>	
Schild Estate Shiraz	\$36.5
<i>Barossa valley, south Australia</i>	
Estio Syrah Monastrell	\$7.5/\$27
<i>East Coast, Spain</i>	
Knappstein Shiraz	\$38.5
<i>Clare valley, South Australia</i>	
Yangarra Shiraz	\$44.50
<i>McLaren Vale, South Australia</i>	
O'Leary Walker Shiraz	\$43.5
<i>Clare valley, South Australia</i>	
Coriole Redstone Shiraz	\$37.5
<i>McLaren Vale, South Australia</i>	
Petaluma' The Hundred Lines' Cab Sauvignon	\$9/\$38
<i>Coonawarra, South Australia</i>	
30 Mile Creek Cabernet Sauvignon	\$31.5
<i>South Eastern Australia</i>	
Drew Cabernet Sauvignon	\$42
<i>Coal River valley, Tasmania</i>	
Snake & Herring' Dirty Boots' Cabernet Sauvignon	\$38
<i>Margaret river, Western Australia</i>	

Cocktails

Martini \$18

An American classic, The martini takes us back to its revival in the 1990's with your choice of gin and a liberal dash of vermouth. A traditional drink both refreshing and complex, served dry or with a twist

The Duke \$23

This warming cocktail best enjoyed on a cold night combines aged Hennessy Cognac with a citrus spice. It is said the Cognac was pillaged from Napoleon's army after his defeat to The Duke of Wellington in 1815 at the battle of Waterloo. You'll often find a weary publican by the fire with one in hand at the end of a long night, or so I'm told

The Duchess \$20

A sophisticated gin based cocktail with aromatic botanical notes, the Duchess is lively and lingers on the palate. Perfect to start the night with or enjoy after dinner

Espresso Martini \$22

What cocktail list would be complete without the inescapable Espresso martini! Ours made with Tasmanian coffee liqueur. This drink is the perfect cure for a long day. Many a night of celebration has started off with this vodka based modern classic

Mojito \$17.50

The Cuban classic, served over ice with lashings of lime white rum and a touch of mint is perfect for long afternoons spent in the sun. So refreshing that you will want another

Cocktails cont'd

Margarita \$18

Straight from Mexico this punchy cocktail combines Tequila, lime juice and Triple Sec combine to make this drink refreshing and timeless

Manhattan \$22

Hailing from America this classic cocktail is one for those lovers of bourbon and bitters

Old Fashioned \$20

The New Yorkers' favourite drink, whether it be at lunch or dinner, you'll find ours to be every bit as classy. Ours come slightly citrusy, we think Don Draper would approve

Negroni \$18

This boozy Gin based sour cocktail hailing from Florence combines your choice of gin with Vermouth and the Italian classic Campari

Coconut Cream \$18

Created expressly for those wanting something sweet, a dessert style cocktail with a nutty vanilla finish