

DUKE'S — KITCHEN —



MENU

On the light side

Can be served as a starter

For the Healthy (V)

Double cream yoghurt and fresh fruit in season topped with muesli, pecan nuts and honey

R75

Skaapstertjies

Par-cooked and grilled in an olive oil, lemon, garlic and herb sauce
Served with a slice of bread

R115

Add chips

R35

Boerie Shakshuka

Two eggs and boerewors bites cooked in a mild chakalaka relish, garnished with feta and rocket.

Served with a slice of bread

R95

Biltong and Blue cheese Salad

Cherry tomatoes, cucumber, red onion, biltong, feta, with lettuce and a blue cheese salad dressing.

R125

Greek Salad (V)

Cherry tomatoes, cucumber, feta, olives, onion with lettuce and a Greek salad dressing

R85

Chicken Salad

Pan-fried chicken, cherry tomatoes, cucumber, bell pepper, onion, feta, olives and pecan nuts, with lettuce and a honey-mustard-lemon dressing

R125



YOU can't *live* a FULL LIFE
on an empty STOMACH.

Burgers

Served with chips or a side salad

Beef Burger

Pure minced beef patty (200g), flame grilled served with lettuce, tomato, and our special Duke's burger sauce

R85

Chicken Burger

Chicken fillet, lettuce, tomato and our special Duke's burger sauce

R85

Hari Cheese Burger

Beef patty (200g) or chicken fillet smothered with cheddar and mozzarella cheese, lettuce, tomato, red onions, gherkins and our special Duke's burger sauce

R125

Guacamole Burger

Beef patty (200g) topped with crispy streaky bacon, cheddar cheese, a dollop of guacamole on a bed of lettuce, tomato, and red onion and our special Duke's burger sauce

R135

Blue Cheese Burger

Beef patty (200g) with blue cheese sauce, caramelised onion, lettuce, tomato, gherkins and our special Duke's burger sauce

R135

Kids

Chicken Strips & Chips

Deep-fried crumbed chicken strips or pan-fried chicken fillet strips and potato chips

R65

Vienna & Chips

Two deep-fried Vienna sausages and potato chips

R55

Pizza

Order from the Pizza options

Pizza

Served from 11h00
(Large Thin Base)

Margherita (V)

Tomato base, mozzarella, fresh basil, oregano
R85

Hawaiian

Ham, pineapple, mozzarella
R110

Regina

Ham, mushroom, oregano, mozzarella
R110

Tikka Chicken

Pan-fried chicken, tikka sauce, peppers, onion,
mozzarella
R135

Italiano

Salami, ham, bacon, mushrooms, olives, garlic,
oregano, mozzarella
R155

Chicken Mayo

Pan-fried chicken, peppadews, mayo, oregano,
rocket, mozzarella
R135

Pollo

Chicken, sweet chilli sauce, peppadews, feta,
oregano, mozzarella
R135

The Duchess

Bacon, caramelised onion, green fig, pecan nuts,
rocket, mozzarella
R140

Kalla Hari

Biltong, caramelised onion, cream cheese,
special mixed hunters and herb spice,
blue cheese sauce, mozzarella
R155

Funghi (V)

Fresh mushrooms, tomato, oregano, mozzarella
R100

Three Cheeses Pita (V)

Olive oil, garlic,
cheddar, feta, mozzarella,
R95

Garlic Pita (V)

Olive oil, garlic, mozzarella
R85

Extra Toppings to Order

<i>Rocket / Basil / Banana</i>	R20
<i>Olives / Bell Peppers / Peppadews</i>	R25
<i>Garlic</i>	R25
<i>Feta / Cheddar / Mozzarella</i>	R30
<i>Ham / Bacon / Salami / Chicken</i>	R35



Don't count the calories, count your BLESSINGS.

Mains

Served from 12H00

Butter Chicken

Chicken fillet cooked in a spicy creamy butter, yoghurt, coconut cream and tomato sauce, served with basmati rice, chutney and yoghurt

R155

Add veggies of the day

R30

Bobotie

Traditional Cape Malay curried minced beef with yellow basmati rice chutney, banana, and coconut on the side

R155

Add veggies of the day

R30

Lamb Curry

Tender leg of lamb slow cooked in an aromatic spicy curry sauce, served with basmati rice, fresh coriander, chutney and yoghurt

R175

Add veggies of the day

R30

Sirloin Steak

Matured 300g beef on the griddle served with your choice of chips or salad or veggies of the day.

R175

Add a sauce

Pepper or Cheese or Mushroom

R35

Plankie platter 4 Two

Sirloin (300g) plankie steak, boerewors, mini chicken kebabs, cocktail cheese grillers, braaibroodjies and a Prego dip.

R355



REMEMBER

**Book now for the Sunday Special meal
or before Fridays 18h00**

DUKE'S
-KITCHEN-

Desserts

Carrot Cake Delight

An all-time favourite and speciality. Perfectly baked carrot cake with cream cheese topping that will entice you to visit again.

R65

Traditional Malva Pudding

A South African dessert favourite. A spongy sweet apricot jam pudding with a creamy caramel sauce poured over after the baking process. Decorated with salted caramel pecan fudge and served with vanilla custard or ice cream

R65

Ice Cream & Choc Sauce

Three scoops of vanilla ice cream served with in a decadent chocolate sauce

R50

Add Amarula or Kahlua liqueur

R30

Ice Cream Latte

(no coffee ...)

Three scoops of vanilla ice cream served in a latte cup, with whipped cream and garnish complimenting the sauce of your choice

Choice of Caramel Sauce or Berry Sauce

R55

Chocolate Volcano

A rich chocolate soufflé made with fine chocolate and a decadent chocolate sauce erupting from the centre. Decorated with double choc pecan brownie pieces and served with ice cream

R65

Tradisionele drie

Bitesize koeksister, peppermint-tertjie and melktertjie. Eg Suid-Afrikaans!

R35

Trading hours:

Wed-Sat: 11h00 - 20h00 (kitchen closing time)

Sun: 11h00 - 14h00 A la Carte and
a Sunday Special meal served from 12h00
(bookings essential before Friday 18h00)

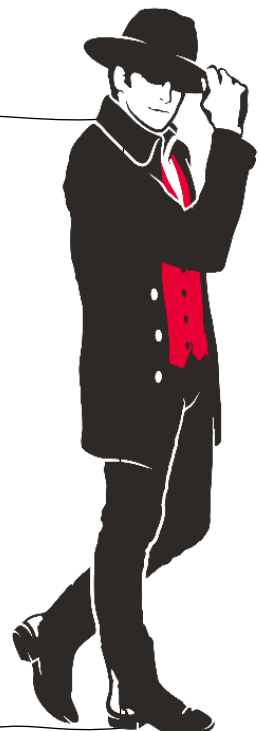
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Beverages

SOFT DRINKS

Cold drinks 300ml <i>coke/ coke zero/ fanta orange/ cream soda/ sprite/ sprite zero</i>	R22
Mixers 200ml <i>coke/ coke zero/ soda water/ tonic water/ lemonade/ginger ale/ dry lemon</i>	R20
Fruit juice (<i>orange/ apple</i>)	R28
Appetizer	R30
Grapetizer (<i>white/ red</i>)	R30
Water 500ml (<i>still/ sparkling</i>)	R20
Ice-tea Lipton (<i>lemon/ peach</i>)	R27
Iced Coffee (<i>espresso, milk & ice</i>)	R35
Milkshake <i>vanilla/ chocolate/ strawberry/coffee/ salted caramel</i>	R38
Kiddies Milkshake	R25
Passion Fruit & Lemonade	R35
Lime & Lemonade	R35
Rock Shandy	R40

HOT DRINKS

Tea	
English	R25
Rooibos	R25
Red Cappuccino	R35
Coffee	
Americano	R25
Espresso Double	R30
Flat white	R35
Latte	R35
Cappuccino	R35
Cremocino	R40
Eskom koffie (<i>plunger</i>)	R30
Spoorwegkoffie (<i>condensed milk</i>)	R35
Hot Chocolate	R35

Almond Milk +RIO

BEERS AND CIDERS

Amstel Lager	R35
Black Label	R30
Castle Lager	R30
Castle Lite	R35
Windhoek Draft (440ml)	R40
Hari (Wine Apéritif)	R30

SPIRITS

Bain's Mountain Whisky	R30
Bells Whisky	R25
Jameson Irish Whisky	R30
J&B Whisky	R25
Richelieu Brandy	R20
KWV Brandy 5 Year	R25
Tanqueray Gin	R30
Gordon's Gin	R25
Smirnoff Vodka	R25
Captain Morgan Dark Rum	R25
Captain Morgan Spiced Gold Rum	R25
Southern Comfort	R25
Dom Pedro (<i>whisky/ Kahlua/Amarula</i>)	R50
Irish Coffee (<i>whisky</i>)	R50

LIQUEUR

Amarula Cream	R25
Kahlua	R30
Frangelico	R35
Peppermint	R25

SHOTS

Apple Sours	R20
Jose Quervo Gold Tequila	R35
Jägermeister	R35
Zappa Sambuca	R30
Springbokkie (<i>50ml</i>)	R50
Melktertjie	R25

Wine List

SPARKLING WINE

Imprint Frizzante Blanc	R80
Imprint Frizzante Blush	R80

ROSÉ

Duke White Pinotage	R95
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Food Parings: sushi, salmon, creamy seafood pastas poultry, glazed gammon, vegetable quiche, berry tarts, strawberry mousse and sorbets.

WHITE WINE

Duke

Chenin Blanc	R85
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Food Parings: barbequed chicken, leafy salads, creamy chicken pasta, Thai chicken curry, grilled fish and sushi.

Sauvignon Blanc	R85
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Food Parings: sushi, delicate fish, oysters, prawns, goat's cheese salad, asparagus, fresh peas, zucchini, and artichokes

La Cave

Chenin Blanc	R180
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Food Pairings: Creamy poultry, pasta, spicy Asian dishes, lobster, prawns, veal, crispy pork belly, crème brûlée, lemon cheesecake.

RED WINE

Duke

Cabernet Sauvignon	R96
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Food Parings: beef steak, lamb, pepper-crusting tuna, mushroom-based sauces, aged cheddar cheese.

Merlot	R96
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Food Parings: tomato-based pastas, pizzas, beef burgers, roasted chicken, turkey, duck, veal, pâtés charcuterie.

Pinotage	R96
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Food Parings: barbequed meats, venison, spicy Asian cuisine, duck with sweet plum sauce, grilled pork chops, Emmental, Provolone and Edam cheese.

Shiraz	R96
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Food parings: stews, curries, game meats such as springbok, kudu and ostrich, roast vegetables, roast lamb, spareribs, aged hard cheeses, like Gouda.

La Cave

Cabernet Sauvignon	R260
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Food Pairings: Red meats (sirloin or ribeye), beef short ribs, slow-braised beef dishes, ox cheeks, butterflied leg of lamb with rosemary, Portobello mushrooms, aged Cheddar and Gouda cheeses, Gorgonzola.

Shiraz	R260
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Food Pairings: Grilled or roast beef with pepper sauce, sticky pork or beef ribs, spicy sausages, venison, roast lamb, aged hard cheeses.

Pinotage	R260
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Food Pairings: Barbecued meats (venison and beef), bobotie, lamb curry, grilled snoek, seared tuna, spicy Asian cuisine, aromatic curries, duck with sweet plum sauce, beef or lamb burgers, pizza.

Cape Blend	R260
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Food Pairings: Venison, lamb curries, mildly spicy Asian cuisine, veal, grilled pork chops, barbecued meats, matured cheeses.

WINE PER GLASS (Duke)

White	R30
Red	R35



It's
Wine
O'clock!