



DUXTON
- O'CONNOR -



Sharing our vast dining experiences with O'Connor and surrounds, The Duxton is your local institution.

Bursting with rustic character and charm, The Duxton provides Canberrans with two comfortable levels to bring any occasion to life.

Downstairs you'll find relaxed dining vibes and an entertainment filled sports bar, whilst upstairs you can capture the setting sun on the rooftop terrace or enjoy the luxury of The Oak Room, Living Room or The Loft with expansive views of the 'burbs.

The menu is diverse, pleasing those after a traditional pub classic along with seasonal Modern Australian cuisine options where every detail has been considered – from produce to plate.

Expect a broad beverage selection from frothy tap beers to full-bodied wines and specialty cocktails - The Duxton can satisfy every thirst.

We've built a strong following for our freshly grilled seafood and quality steaks. Our weekday promotions have become local favourites as we ensure our regulars are fed well and taken care of.

Whether you're grabbing an after-work drink around the bar, gathering friends for a hearty meal, or need someone to cater for a special function, we welcome you to The Duxton for an experience to remember.

Starters

SYDNEY ROCK OYSTERS GF/DF	EACH \$4.5
Live Oysters Shucked To Order, Served Natural Or Finger Lime Mignonette	
SALT & PEPPER FRIED SQUID GF/DF	\$16
Preserved Lemon Aioli, Lemon	
SOUTHERN FRIED CHICKEN WINGS	\$16
Buffalo Wings W/ Blue Cheese Sauce DFA OR, BBQ Wings W/ Chipotle DF	
GARLIC PIZZA DFA	\$8
Parsley, Shaved Parmesan	
SALMON TARTARE DF	\$16
Sesame Cracker, Yuzu Gel, Spring Onion, Ponzu, Togarashi	
BBQ OCTOPUS GF	\$18
Nduja, Basil, Mash Potato, Confit Fennel	
CHARGRILLED KING PRAWNS GF	\$20
Citrus Butter, Angel Hair Chili	

Classics

FISH & CHIPS DF	\$24
Beer Battered Fish, Crushed Peas, Tartare Sauce, Lemon, Chips	
CHICKEN SCHNITZEL DFA	\$25
Slaw, Herb Butter, Lemon, Chips Your Choice of Mushroom Sauce, Peppercorn Sauce or Gravy	
CHICKEN PARMIGIANA	\$29
Double Smoked Ham, Napoli Sauce, Mozzarella, Slaw, Chips	

Sides

CHIPS	\$9
Confit Garlic Aioli	
SHOESTRING FRIES	\$9
Confit Garlic Aioli	
CUCUMBER GF/DFA	\$8
Fermented Chili, Persian Fetta, Oregano	
BBQ DUTCH CARROTS GF/DF	\$9
Hummus, Salsa Verde, Hazelnut Dukkah	
CHEF'S CHOPPED GARDEN SALAD GF/DF	\$8

Sundays will incur a 10% Surcharge
VISA & Mastercard 1.5% AMEX 3%

Public Holidays will incur a 15% Surcharge
NB: Traces of Nuts May be Present

Pizza

RED WHITE GREEN GFA/DFA/V	\$21
Cherry Tomato, Buffalo Curd, Basil	
ITALIAN STALLION GFA/DFA	\$24
Prosciutto, Cherry Tomato, Olives, Buffalo Curd, Basil	
TURF THE SURF GFA/DFA	\$26
Chorizo, Prawn, Roast Capsicum, Fermented Chili Mayo, Rocket	
SPRING BLOSSOM GFA/DFA/VGA	\$23
Zucchini, Thyme Ricotta, Semi Dried Tomato, Rocket, Pine Nuts	
PISA PIZZA	\$25
Italian Sausage, White Sauce, Spinach, Caramelized Onion, Chili Oil	
PIZZA NAPOLI GFA/DFA	\$23
Olive, White Anchovy, Chili, Parsley	
THE IRISH GFA/DFA/V	\$23
Potato, Garlic, Taleggio, Red Onion, Rosemary Salt, Olive Oil	
VEGAN DELIGHT GFA/DF/VG	\$23
Roast Capsicum, Mushroom, Pickled Jalapeno, Red Onion, Olives, Vegan Mozzarella	
SPOTTED PIG GFA/DFA	\$25
Pepperoni, Caramelised Onion, Olives, Parsley, Chili Oil	
TANDOORI BIRD GFA/DFA	\$24
Chicken, Red Onion, Roast Capsicum, Mint Yoghurt, Coriander	
GF BASE	+\$3
EXTRA TOPPING	+\$3

Handheld All burgers are served with fries

CRUMBED BUTTERMILK CHICKEN BURGER	\$22
Shredded Lettuce, Smoked Jalapeno Mayo, American Cheese, Pickles	
THE DUXTON CLASSIC CHEESEBURGER GFA/DFA	\$22
Grilled Angus Beef, American Cheese, Onion, Duxton Bacon, Tomato, Lettuce, House Pickles, Aioli	
VEGAN BURGER VG	\$21
Grilled Spiced Tempeh, Kim Chi, Satay Sauce, Pear & Ginger Jam	
SOFT SHELL CRAB BURGER	\$25
Slaw, Chipotle Mayo, Cheese, Dill Pickle	
GF BUN +\$3	
EXTRA PATTIE +\$5	

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Steaks

BLACK ANGUS RUMP 250G GF/DF	\$28
MB2+, Riverina NSW, 120+ Days Grain Fed, MSA, Shoestring Fries, Salad Your Choice Of Mushroom Sauce, Pepper Sauce Or Gravy	
RED GUM CREEK SCOTCH FILLET 300G GF/DFA	\$39
Northern Victoria, Grain Finished, Free Range, MSA, Black Garlic Butter, Rosemary Hand Cut Chips, Lemon	
LITTLE JOE'S SIRLOIN 280G GF	\$42
MB4+, Southern NSW, 100% Grass Fed, Free Range, MSA, Celeriac, Thyme & Mustard Gratin, Bone Marrow Sauce, Watercress	
DARLING DOWNS RIBEYE 350G GF	\$60
Southern QLD Region, 100-Day Grain Fed, MSA, Mash Potato, Red Wine Jus	
PINNACLE RIBEYE 800G GF	\$140
2 Weeks Fat Aged, MB2+, Great Dividing Range NSW, 100% Grass Fed, MSA, Free Range Salsa Verde, Parsnip, Red Wine Jus, Watercress Salad	

Eats

WHOLE BBQ SNAPPER, 600G TO SHARE GF/DFA	\$58
Green Mango, Papaya Salad, Chili Dressing	
WOOD ROASTED PORCHETTA GF/DF	\$30
Dutch Carrots, Broccolini, Seeded Mustard & Herb Jus, Apple Sauce	
PAN FRIED BARRAMUNDI GF/DFA	\$34
Cauliflower, Silver Beet, Salmon Roe	
HAND ROLLED LINGUINE DFA	\$30
Pipies, Prawn, Blue Swimmer Crab, Chili, Parsley, Garlic	
ROTISSERIE FREE RANGE CHICKEN GF/DF	\$28
Elgin Valley QLD, Chopped Seasonal Salad, Slow Cooked Egg, Puffed Seeds	
LAMB RUMP GF/DF	\$34
Gippsland, VIC, Zucchini, Basil, Peas, Black Garlic Vinaigrette, Pickled White Onions	
HERB & RICOTTA DUMPLINGS	\$27
Seasonal Veg, Pea Broth, Lemon, Parmesan Cracker	

Sweets

WARM CHOCOLATE PUDDING GF/V	\$16
House Made Milk Ice Cream	
TIRAMISU V	\$12
"A Must Try"	
CHEESE GFA/V	\$12
Whipped Goats Cheese, Pear Chutney, Rosemary Focaccia	

Drinks

COFFEE	\$3.8
Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
MOCHA / HOT CHOCOLATE / CHAI LATTE	\$4.5
EXTRAS	+\$0.5
Soy Milk, Almond Milk, Lactose/Gluten Free, Extra Shot	
POT OF TEA	\$4.5
English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lavender Grey, Lemon Ginger, Chai	
MILKSHAKES	\$6
Chocolate, Caramel, Strawberry, Vanilla	
JUICE	\$5
Orange, Pineapple, Apple, Cranberry	

Wines

Sparkling & Champagne

Villa Sandi Prosecco Crocetta del Montello, Italy	11	55
Chandon Brut NV Yarra Valley, VIC	17	78
Moët & Chandon Brut Impérial NV Champagne, France		99
Veuve Clicquot Brut NV Reims, France		155

White Wine

Green Shoots Semillon Sauvignon Blanc NV Orange, NSW	9	45
T'Gallant Cape Schanck Pinot Grigio 2019 Mornington Peninsula, VIC	10	48
Cockfighter's Ghost Pinot Gris 2018 Adelaide Hills, SA	10	48
Ross Hill 'Pinnacle' Pinot Gris 2019 Orange, NSW	14	65
Nick O'Leary Riesling 2019 Canberra District, ACT	12	61
Squealing Pig Sauvignon Blanc 2020 Marlborough, New Zealand	12	58
Pooles Rock Chardonnay 2018 Hunter Valley, NSW	14	68

Rosé

Audrey Wilkinson Rose 2018 Hunter Valley, NSW	10	48
Audrey Wilkinson Moscato 2019 Hunter Valley	11	55
La Linea Tempranillo Rosé 2018 Adelaide Hills, SA	11	55
Squealing Pig Pinot Noir Rosé 2019 Marlborough, New Zealand	12	55

Red Wine

Green Shoots Cabernet Merlot NV, NSW	9	45
Cockfighter's Ghost Cabernet Sauvignon 2016 Langhorne Creek, SA	11	55
Fickle Mistress Pinot Noir 2019 Marlborough, New Zealand	11	53
Eden Road "The Long Road" Syrah 2018 Canberra District, ACT	12	60
Whitton Farm Sangiovese 2019 Canberra District, ACT	12	60
Nick O'Leary Shiraz 2018 Canberra District, ACT	14	65
Pepperjack Graded Shiraz 2019 McLaren Vale, SA	15	65
Penfolds Max's Cabernet Sauvignon 2018 South Australia	15	65
Ross Hill Pinnacle Cabernet Franc 2017 Orange, NSW		85
Collector Shiraz 2016 Canberra District, ACT		125
Felton Road 'Bannockburn' Pinot Noir 2018 Central Otago New Zealand		145
Clonakilla Shiraz Viognier 2018 Canberra District, ACT		210

Fortified Wine

Penfolds Tawny Port Barossa Valley, SA	15
Penfolds Grandfather Fine Old Liquor Barossa Valley, SA	17

Cocktails

Spritz Menu

Italian 14

Prosecco, Limoncello, Blood Orange Sorbet

Tropical 15

Prosecco, Malibu, Coconut Sorbet, Tropical Edition by Red Bull

Ginger Aperol 15

Prosecco, Aperol, Orange Juice, Ginger Beer

Aperol Spritz 16

Aperol, Prosecco, Soda

Watermelon Spritz 16

Prosecco, Watermelon Liquor, Fresh Watermelon

The Duxton Espresso Martini 18

Smirnoff Vodka, Kahlua, Tuaca, Frangelico, Fresh Coffee

The Duxton Margarita 16

El Jimador Blanco Tequila, Cointreau, Lime Juice

Passion Fruit Margarita 16

El Jimador Blanco Tequila, Cointreau, Lime, Passionfruit

The Duxton Long Island Iced Tea 18

Smirnoff Vodka, Barcardi Blanco, Cointreau, El Jimador Blanco Tequila, Coke, Lemon Juice

Old Fashioned 20

Maker's Mark Bourbon, Angostura Bitters, Orange Twist

Neroli 16

Solerno, Aperol, Prosecco, Orange Juice

Raspberry Hazelnut Bramble 16

Don Julio Blanco Tequila, Chambord, Frangelico, Fresh Lime

Persian Passion 18

Smirnoff Vodka, Passionfruit, Aperol, Pineapple Juice, Fresh Lime, Rose Water Persian Fairy Floss

Sangria Pitcher 28

Red Wine, Orange Juice, Brandy, Fresh Fruit

Pimms Punch Pitcher 28

Pimms, Gordons Gin, Seasonal Fruit, Ginger Ale, Lemonade


Classics available on request

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