



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 GFA/DFA	\$8
Parsley, Shaved Parmesan	
BBQ OCTOPUS GF	\$20
Nduja, Basil, Mash Potato, Confit Fennel	
CHARGRILLED KING PRAWNS GF/DF	\$21
Yellow Coconut Curry, Curry Leaf Oil, Chili, Coriander	

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 GF/VGA	\$9
Confit Garlic Aioli	
SHOESTRING FRIES GF/VGA	\$9
Confit Garlic Aioli	
MASH POTATO GF	\$9
BBQ DUTCH CARROTS VG/GF	\$9
Hommos, Salsa Verde, Hazelnut Dukkah	
CHEF'S CHOPPED GARDEN SALAD GF/VG	\$8
BROCCOLINI GF/DF/VG	\$9
Confit Eschalot, Garlic, Almonds	

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	
THE FUN GUY	\$23
Mixed Mushrooms, Bechamel, Truffle Mayo, Rocket, Taleggio	
GREEN MACHINE 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	
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 *COOKED MEDIUM GFA/DFA	\$22
Grilled Angus Beef, American Cheese, Onion, Duxton Bacon, Tomato, Lettuce, House Pickles, Aioli	
VEGAN BURGER VG/GFA	\$21
Grilled Spiced Tempeh, Kim Chi, Satay Sauce, Pear & Ginger Jam	
SOFT SHELL CRAB BURGER GFA/DFA	\$25
Slaw, Chipotle Mayo, Cheese, Dill Pickle	
GF BUN +\$3	
EXTRA PATTIE +\$5	

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

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	
ANGUS HANGER STEAK 300G	\$34
MB2+, Riverina NSW, 120+ Days Grain Fed, MSA, Beetroot, Chimichurri	
RED GUM CREEK SCOTCH FILLET 300G GF/DFA	\$39
Northern Victoria, Grain Finished, MSA, Free Range Black Garlic Butter, Rosemary Hand Cut Chips, Lemon	
DARLING DOWNS RIBEYE 350G GF	\$60
MB2+, Great Dividing Range NSW, 100% Grass Fed, MSA, Free Range Mash Potato, Red Wine Jus	
LITTLE JOE'S T-BONE 1KG	\$130
MB4+, Southern NSW, 100% Grass Fed, MSA, Free Range Choice Of Any Three Sides, Red Wine Jus	

Eats

"WHITE PYRENEES" LAMB GF/DF	\$38
Pan Fried Backstrap, Spice Braised Shoulder, Zucchini & Eggplant Terrine, Harissa, Red Capsicum	
PAN FRIED CHICKEN BREAST GF	\$29
Crispy Pancetta, Cheesy Polenta, Mushroom Ragù, Jus	
WOOD ROASTED PORCHETTA GF/DF	\$30
Dutch Carrots, Broccolini, Seeded Mustard & Herb Jus, Apple Sauce	
HERB GNOCCHI V	\$26
Mixed Mushroom Ragù, Cavolo Nero, Truffled Pecorino, Hazelnuts	
BEEF PIE	\$34
Braised Beef Cheek, Mash, Peas, Red Wine Jus	
BLUE EYED COD DF/GFA	\$36
Bouillabaisse Minestrone, Clams, Crusty Bread	
PAN FRIED BARRAMUNDI GF/DFA	\$34
Cauliflower, Silver Beet, Salmon Roe	

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Sweets

WARM CHOCOLATE PUDDING GF	\$16
Salted Caramel Ice Cream, Popcorn	
APPLE & RHUBARB CRUMBLE V	\$14
Warm Vanilla Custard	
VANILLA CREME BRULEE V	\$14
Raspberry Doughnuts	
THREE CHEESE SELECTION GFA/V	\$21
Australian & Imported Cheese with House Condiments, Preserves & Crackers	

Drinks

COFFEE	\$4
Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
MOCHA / HOT CHOCOLATE / CHAI LATTE	\$4.5
EXTRAS	+50c
Soy Milk, Almond Milk, Lactose Free, Extra Shot	
POT OF TEA	\$4.5
English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lemon Ginger, Chai	
MILKSHAKES	\$6
Chocolate, Caramel, Strawberry, Vanilla	
JUICE	\$5
Orange, Pineapple, Apple, Cranberry	

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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
AIX Maison Saint Aix Rose 2019 Provence, France	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	

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Vintages subject to change.

Cocktails

Espresso Martinis

Traditional	18
Smirnoff Vodka, Kahlua, Frangelico, Tuaca, Will & Co Coffee	
Salted Caramel	18
Smirnoff Vodka, Kahlua, Caramel Liqueur, Tuaca, Will & Co Coffee	
Cuban	18
Spiced Rum, Kahlua, Frangelico, Tuaca, Will & Co Coffee	

House Cocktails

Spiced Hot Chocolate	16
Kraken Spiced Rum Infused Hot Chocolate	
Gin Almond	18
Smirnoff Vodka, Kahlua, Tuaca, Frangelico, Fresh Coffee	
Chocolate Raspberry Hazelnut Bramble	18
Don Julio Blanco, Chambord, Frangelico, Fresh Lime	
Persian Passion	20
Smirnoff Vodka, Passionfruit, Aperol, Fresh Lime, Rose Water, Persian Fairy Floss	
Duxton Spritz	15
Smirnoff Vodka, Aperol, Prosecco	

Margaritas

Traditional	18
El Jimador Tequila, Cointreau, Lime Juice	
Passionfruit	18
El Jimador Tequila, Cointreau, Lime Juice, Passionfruit	
Habanero Chocolate Blood Orange	18
Blood Orange Habanero Puree, Tequila, Cointreau, Lime	

Classics & other cocktails available on request



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