



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
Shucked To Order, Natural or Champagne & Cucumber Jelly, Lemon	
SALMON CEVICHE GF/DF	\$18
Citrus Dressing, Avocado, Crispy Onion, Wasabi Leaf	
PERI PERI CHICKEN TOSTADAS DFA	\$16
Mexican Cheese, Herb & Tomato Salsa	
BURRATA GF	\$18
Heirloom Tomato, Basil, Sumac, Pickled Onion, Pinenuts	
COPPA DF/GFA	\$15
House Pickles, Crisp Bread	
BEEF CARPACCIO GF	\$18
Artichoke Cream, Capers, Rocket, Parmesan, Olive Oil	
CROQUETTES	\$16
Potato, Jamon & Cheese, Mustard	
GARLIC PIZZA GFA/DFA	\$10
Parsley, Shaved Parmesan, Olive Oil	
SOUTHERN FRIED CHICKEN WINGS	\$18
Buffalo Wings W/ Blue Cheese Sauce DFA OR, BBQ Wings W/ Chipotle DF	

Classics

BATTERED FLATHEAD & CHIPS DF	\$30
Cos Lettuce, Malt Pickled Onions, Tartare Sauce, Lemon	
CHICKEN SCHNITZEL DFA	\$25
House Crumbed Chicken Breast, Slaw, Herb Butter, Lemon, Chips Your Choice of Mushroom Sauce, Peppercorn Sauce or Gravy DF/GF	
CHICKEN PARMIGIANA	\$28
Double Smoked Ham, Napoli Sauce, Mozzarella, Slaw, Chips	

Sides

CHIPS GF/DF	\$10
Smoked Garlic Aioli	
SHOESTRING FRIES GF/DF	\$10
Smoked Garlic Aioli	
CHEF'S GARDEN SALAD GF/VG/DF	\$9
BBQ CORN GF/DF	\$10
Nduja, Coriander, Chili, Bacon Crumble	
GREEN BEANS GF/VG/DF	\$10
Red Capsicum Hummus, Almonds	

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	
THE FUN GUY V	\$23
Mixed Mushrooms, Béchamel, 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, Caramelised 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 Jalapenõ, 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

DUXTON CLASSIC CHEESEBURGER *COOKED MEDIUM GFA	\$24
Grilled Angus Beef Pattie, American Cheese, Duxton Bacon, Tomato, Lettuce, House Pickles, Aioli	
FRIED CHICKEN BURGER	\$24
Buttermilk Crumbed Chicken Thigh, American Cheese, Pickles, Jalapenõ Mayonnaise	
VEGAN BURGER VG/GFA/DF	\$24
Grilled Spiced Tofu, Kim Chi, Satay Sauce, Pear & Ginger Jam	
SOFT SHELL CRAB BURGER	\$26
Fried Crab, Slaw, American Cheese, Chipotle Mayo, Dill Pickle	

GF BUN +\$3

EXTRA PATTIE +\$5

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Steaks

250G BLACK ANGUS RUMP GF/DF	\$30
MB2+, Riverina NSW, 120+ Days Grain Fed, MSA, Garden Salad, Shoestring Fries Choice of Sauce: Mushroom Sauce, Pepper Sauce, Gravy	
250G HANGER ANGUS STEAK GF/DF	\$34
MB2+, Riverina NSW, 120+ Days Grain Fed, MSA, Roast Cabbage, Bone Marrow	
300G SHORTHORN MB2+ SCOTCH FILLET GF	\$39
MB2+, Scone NSW, MSA, Artichoke, Black Garlic Butter	
300G RED GUM SIRLOIN GF	\$46
Northern Victoria, Grain Finished, MSA, Free Range Potato & Bacon Gratin, Red Wine Jus, Watercress	
350G PINNACLE RIBEYE GF/DFA	\$72
Southern NSW, 100% Grassfed, Free Range, Chips, Garden Salad, Garlic Butter	

Eats

MACADAMIA & HERB CRUSTED SALMON	\$32
Zucchini Salad, Green Goddess Dressing	
ORECCHIETTE V	\$28
Leek, Mushroom, Peas	
SPICED DUCK SALAD GF/DF	\$30
Watermelon, Asian Herbs, Bean Shoots, Green Papaya, Nouc Cham	
STEAMED SNAPPER GF/DFA	\$36
Charred Leeks, Caper Vinaigrette	
WOOD ROASTED PORK BELLY GF/DF	\$32
Pumpkin, Walnuts, Crackling	
GLAZED SPATCHCOCK GF/DF	\$36
Roast Capsicum Hummus, Almonds, Burnt Lemon Dressing	

Sweets

CHOCOLATE CARAMEL TART	\$16
Honeycomb Cream	
MANGO SORBET GF/DF/VG	\$15
Coconut Granita, Passionfruit Jelly	
ELDERFLOWER PANNA COTTA GF	\$16
Strawberry Jelly, Vanilla Almonds	
THREE CHEESE SELECTION GFA	\$21
Australian & Imported, House Preserves & Fruit, 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, Oat 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
Are You Game Pinot Grigio 2020 Strathbogie Ranges, VIC	11	46
Cockfighter's Ghost Pinot Gris 2018 Adelaide Hills, SA	10	48
Nick O'Leary Riesling 2019 Canberra District, ACT	12	61
Farm to Tables Sauvignon Blanc 2019 Strathbogie Ranges, VIC	12	56
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	53
Ladies Who Shoot Their Lunch 2019 Strathbogie Ranges, VIC	12	55
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
Estate Barossa Shiraz 2018		110
Estate Barossa Cabernet Sauvignon 2018 Barossa, SA		120
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	

Summer Cocktails

Pink's In	18
Pink Gin, Lanique, Coconut Syrup, Lime Juice, Jalapeño	
Sunset Negroni	18
CD Blood Orange Gin, Campari, Cynar, Vermouth	
Duxton Spritz	15
Smirnoff Vodka, Aperol, Prosecco	
Oh Ruby Baby!	18
Smirnoff Vodka, Aperol, Elderflower, Grapefruit & Orange Juice	
Naughty or Nice	20
Gordon's Gin, CD Sloe Gin, Lime Juice, Rose Syrup	
Smoky Midori Sour*	20
Mezcal, Midori, Yuzu Juice, Pineapple Juice	
Aperol Sour*	18
Aperol, CD Blood Orange Gin, Lemon Juice, Orange Juice	
Duxton Aviation*	20
Blackberry & Gooseberry Gin, Maraschino Liqueur, Creme de Violette, Lemon Juice	
Seersucker	20
Beet Infused Mezcal, El Jimador Tequila, Agave, Lime Juice	

**egg substitute available*

Cocktails

Margaritas

Traditional 18
El Jimador Tequila, Cointreau, Lime Juice

Passionfruit 18
El Jimador Tequila, Cointreau, Lime Juice, Passionfruit

Pitchers


Pimms 29
Pimms, Gordon's Gin, Lemonade, Ginger Ale, Seasonal Fruits

Rose Sangria 29
Audrey Wilkinson Rose, Pamplemousse Liquor, Raspberries, Strawberries, Lemons

Duxton BANG BANG Punch 29
Gordon's Gin, Aperol, Audrey Wilkinson Rose, St Germain, Grapefruit & Orange Juices



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