



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 Eschalot Vinaigrette, Lemon	
KINGFISH CEVICHE GF/DF	\$18
Coconut Dressing, Kaffir Lime, Jalapeno Sambal, Coriander	
PERI PERI CHICKEN TOSTADAS DFA	\$16
Mexican Cheese, Herb & Tomato Salsa	
BURRATA GF	\$18
Heirloom Tomato, Basil, Sumac, Pickled Onion, Pinenuts	
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
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 WHITEGREEN GFA/DFA/V	\$21
Cherry Tomato, Buffalo Curd, Basil	
ITALIANSTALLION GFA/DFA	\$24
Prosciutto, Cherry Tomato, Olives, Buffalo Curd, Basil	
TURFTHESURF GFA/DFA	\$26
Chorizo, Prawn, Roast Capsicum, Fermented Chili Mayo, Rocket	
THE FUNGUY V	\$23
Mixed Mushrooms, Béchamel, Truffle Mayo, Rocket, Taleggio	
GREEN MACHINE GFA/DFA/VGA	\$23
Zucchini, Thyme Ricotta, Semi Dried Tomato, Rocket, Pine Nuts	
PISAPIZZA	\$25
Italian Sausage, White Sauce, Spinach, Caramelised Onion, Chili Oil	
THEIRISH GFA/DFA/V	\$23
Potato, Garlic, Taleggio, Red Onion, Rosemary Salt, Olive Oil	
VEGAN DELIGHT GFA/DF/VG	\$23
Roast Capsicum, Mushroom, Pickled Jalapeño, 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, Jalapeño 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, Cauliflower, 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, Shoestring, Garden Salad, Garlic Butter	

Eats

MACADAMIA & HERB CRUSTED SALMON	\$32
Zucchini Salad, Green Goddess Dressing	
PUMPKIN RED CURRY VG/GF/DF	\$28
Cauliflower Rice, Thai Basil, Currants, Coriander, Cashew Nuts, Bean Shoots	
PAN FRIED KINGFISH GF	\$34
Garlic Mash, Basil Butter Sauce, Roast Tomato	
WOOD ROASTED PORK BELLY GF/DF	\$32
Pumpkin, Walnuts, Crackling	
GLAZED SPATCHCOCK GF/DF	\$36
Roast Capsicum Hummus, Almonds, Burnt Lemon Dressing	

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Sweets

CHOCOLATE MOUSSE GF	\$16
Honeycomb, Roasted Figs	
CHEESECAKE GF	\$16
Raspberry Sorbet, Candied Pistachio	
APPLE & RHUBARB CRUMBLE	\$15
Vanilla Custard	

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	

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
Poolles 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 Liqueur Barossa Valley, SA	17

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Vintages subject to change.

Cocktails

Espresso Martinis

Traditional

Smirnoff Vodka, Kahlua, Frangelico, Tuaca, Will & Co Coffee

18

Salted Caramel

Smirnoff Vodka, Kahlua, Caramel Liqueur, Tuaca, Will & Co Coffee

18

Summer Cocktails

Pink's In

Pink Gin, Lanique, Coconut Syrup, Lime Juice, Jalapeño

18

Sunset Negroni

CD Blood Orange Gin, Campari, Cynar, Vermouth

18

Duxton Spritz

Smirnoff Vodka, Aperol, Prosecco

15

Oh Ruby Baby!

Smirnoff Vodka, Aperol, Elderflower, Grapefruit & Orange Juice

18

Naughty or Nice

Gordon's Gin, CD Sloe Gin, Lime Juice, Rose Syrup

20

Smoky Midori Sour*

Mezcal, Midori, Yuzu Juice, Pineapple Juice

20

Aperol Sour*

Aperol, CD Blood Orange Gin, Lemon Juice, Orange Juice

18

Duxton Aviation*

Blackberry & Gooseberry Gin, Maraschino Liqueur, Creme de Violette, Lemon Juice

20

Seersucker

Beet Infused Mezcal, El Jimador Tequila, Agave, Lime Juice

20

**egg substitute available*

Cocktails

Margaritas

Traditional

El Jimador Tequila, Cointreau, Lime Juice

18

Passionfruit

El Jimador Tequila, Cointreau, Lime Juice, Passionfruit

18

Pitchers

Pimms

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

29

Rose Sangria

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

29

Duxton BANG BANG Punch

Gordon's Gin, Aperol, Audrey Wilkinson Rose, St Germain, Grapefruit & Orange Juices

29



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