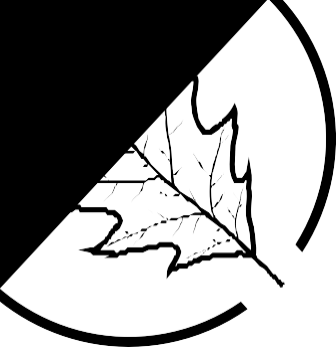




DUXTON
- O'CONNOR -



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

Bursting with rustic character and charm, The Duxton provides Canberrans a family friendly atmosphere as well as your local pub vibe.

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 quench every thirst.

We've built a strong following for our freshly grilled seafood and quality steaks.

Whether you're grabbing an after-work drink around the bar or gathering friends for a hearty meal, 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	
FRIED SQUID DFA	\$18
Chili, Lemon, Aioli	
BURRATA GF	\$18
Heirloom Tomato, Basil, Sumac, Pickled Onion, Pinenuts	
Add Sourdough	\$3
TUNA TARTARE GF	\$18
Chili, Ponzu, Soy, Wasabi Mayo, Black Sesame, Prawn Cracker	
BBQ KING PRAWNS (2)	\$21
Chili, Garlic Butter, Lemon	
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	\$32
Cos Lettuce, Malt Pickled Onions, Tartare Sauce, Lemon	
CHICKEN SCHNITZEL DFA	\$28
House Crumbed Chicken Breast, Slaw, Herb Butter, Lemon, Chips	
Your Choice of Mushroom Sauce, Peppercorn Sauce or Gravy DF/GF	
CHICKEN PARMIGIANA	\$30
Double Smoked Ham, Napoli Sauce, Mozzarella, Slaw, Chips	

Sides

CHIPS GF/DF	\$11
Smoked Garlic Aioli	
SHOESTRING FRIES GF/DF	\$11
Smoked Garlic Aioli	
BBQ CARROTS	\$13
Chimichurri, Labneh, Dukkah	
CHEF'S GARDEN SALAD GF/VG/DF	\$9
GREEN BEANS GF/VG/DF	\$12
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

TRADITIONAL MARGHERITA GFA/DFA/V	\$21
Fresh Buffalo Mozzarella, Basil, Cherry Tomato	
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	
PISA PIZZA	\$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	\$34
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	\$38
MB2+, Riverina NSW, 120+ Days Grain Fed, MSA, Chimichurri, Shoestring	
300G SHORTHORN MB2+ SCOTCH FILLET GF	\$42
MB2+, Score NSW, MSA, Shoestring, Green Beans, Black Garlic Butter	
300G RED GUM SIRLOIN GF	\$52
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	\$39
Zucchini Salad, Green Goddess Dressing	
PAN FRIED KINGFISH GF	\$39
Micro green salad, kale, Basil Butter Sauce,	
WOOD ROASTED PORK GF/DF	\$38
Pumpkin, Walnuts, Crackling	
POACHED CHICKEN SALAD DF	\$30
Pearl couscous, Rocket, Fennel, Smoked Peppers, Avocado, Green Goddess Dressing	
PUMPKIN SALAD VG/DF	\$28
Pearl couscous, Rocket, Fennel, Smoked Peppers, Avocado, Green Goddess Dressing	

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Sweets

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

Drinks

COFFEE	\$4.2
Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
MOCHA / HOT CHOCOLATE / CHAI LATTE	\$4.9
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

Cockfighter's Sauvignon Blanc 2018 Adelaide Hills, SA	9	45
Are You Game Pinot Grigio 2022 Strathbogie Ranges, VIC	11	46
Cockfighter's Ghost Pinot Gris 2020 Adelaide Hills, SA	10	48
Nick O'Leary Riesling 2022 Canberra District, ACT	12	61
Farm to Tables Sauvignon Blanc 2020 Strathbogie Ranges, VIC	12	56
Pooles Rock Chardonnay 2021 Hunter Valley, NSW	14	68

Rosé

Audrey Wilkinson Rose 2022 Hunter Valley, NSW	10	48
Audrey Wilkinson Moscato 2021 Hunter Valley	11	55
AIX Maison Saint Aix Rose 2021 Provence, France	12	55

Red Wine

Green Shoots Cabernet Merlot NV , NSW	9	45
Cockfighter's Ghost Cabernet Sauvignon 2021 Langhorne Creek, SA	11	53
Ladies Who Shoot Their Lunch Pinot Noir 2021 Strathbogie Ranges, VIC	12	55
Eden Road "The Long Road" Syrah 2021 Canberra District, ACT	12	60
Whitton Farm Sangiovese 2019 Canberra District, ACT	12	60
Nick O'Leary Shiraz 2021 Canberra District, ACT	14	65
Pepperjack Graded Shiraz 2020 McLaren Vale, SA	15	65
Penfolds Max's Cabernet Sauvignon 2019 South Australia	15	65
Ross Hill Cabernet Franc 2019 Orange, NSW		85
Elderton Estate Barossa Cabernet Sauvignon 2020 Barossa, SA		120
Penfolds Bin 389 Cabernet Sauvignon 2019 , Barossa, SA		120
Clonakilla Shiraz Viognier 2021 Canberra District, ACT		180
Elderton Estate Barossa Command Single Vineyard Shiraz 2016 Barossa, SA		210
Penfolds St Henri Shiraz 2017 , Barossa, SA		220

Wine Alternatives – Non-Alcoholic

NON 1 – Salted Raspberry & Chamomile GF Cheltenham, VIC	11	45
NON 3 – Toasted Cinnamon & Yuzu GF Cheltenham, VIC		
NON 5 – Lemon Marmalade & Hibiscus Sparkling GF Cheltenham, VIC		

Cocktails

Classics & Other Cocktails Available on Request

Traditional Espresso Martini	18
Smirnoff Vodka, Kahlua, Frangelico, Tuaca, Will & Co Coffee	
Salted Caramel Espresso Martini	18
Smirnoff Vodka, Kahlua, Caramel Liqueur, Tuaca, Will & Co Coffee	
Frenchie	18
Smirnoff Vodka, Chambord, Cream, Lime Juice, Sugar Syrup	
Sweet Dreams **	18
Pisco, Elderflower Liqueur, Lime Juice, Grenadine, Passionfruit, Egg white	
Fresh Berry Delicious	20
Raspberry Vodka, Strawberries, Honey Syrup, Licor 43, Pampelle	
Piggly Wiggly	18
Watermelon Liqueur, Absolut Watermelon Vodka, Lime Juice	
Ready Aim Fire!	18
Mezcal, Honey Syrup, Pineapple Juice, Lime Juice	
Pink Mirror	20
Plantation Pineapple rum, Falernum, Licor 43, Ginger Pear & Blueberry Juice	
Ruby Rum	20
Bacardi, Ginger Liqueur, Grapefruit Juice, Ginger Liqueur, Basil	
Spirit Fingers	18
Ketel Citrus Vodka, Lime Juice, Raspberries, Sugar Syrup, Sparkling Rose	
What A Melon	18
Watermelon Juice, Cucumber infused Gin, Elderflower Liqueur, Prosecco	
Sours **	from 18
Whisky, Bourbon, or Amaretto - contain Egg White	
Margaritas	from 18
Classic, Tommy's, Passion fruit, Strawberry & Basil, Blood Orange	
Spritz's	from 18
Aperol or The Duxton	
Non-Alcoholic Cocktails	
Margarita	CosNopolitan
	Pink Panther
	16
Cocktail Jugs \$29	
Pink Gin Iced Tea: EB Tea, Pink Gin, Spiced Rum, Elderflower, Grapefruit Juice	
Cucumber Melon Mint Punch: Smirnoff Vodka, Cucumber, Mint, Melon, Lime	
Apple & Elderflower: Gordon's Gin, Elderflower Liqueur, Apple	



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