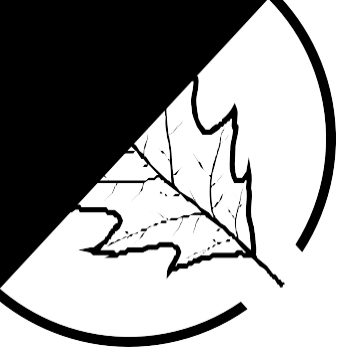




DUXTON
- O'CONNOR -



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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.

The focus of our menu is the chargrill where we use a variety of woods to enhance the natural characteristics of the ingredients.

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

TARAMASALATA	\$15
Tarama Dip, Grilled Pita Bread, Extra Virgin Oil & Salmon Pearls	
SYDNEY ROCK OYSTERS GF/DF	\$5.50 each
Shucked To Order, Natural w/ Lemon or Red Wine Eschalot Vinaigrette	
Wakame Seaweed, Soya & Truffle Dressing.....	\$6 each
SA YELLOWFIN TUNA SASHIMI GF/DF	\$22
Compressed Apple & Cucumber w/ Chili & Garlic Lime Dressing & Caviar	
FRIED HAWKSBURY SQUID DFA	\$18
Crispy Squid w/ Chili, Lemon, Basil Aioli, Fennel Slaw	
ZUCCHINI FLOWERS (2) V	\$19
Filled w/ Ricotta & Rosemary Served w/ Corn Puree & Sauteed Corn w/ Basil Dressing	
FRESH WHOLE QLD KING PRAWNS (7)	\$29
Fresh Whole King Prawns, Harissa Aioli, Grilled Sourdough, Cos Lettuce	
SAUTEED CUTTLEFISH GFA	\$18
Cuttlefish, Confit Garlic, Fermented Chili, Parsley & Preserved Lemon w/ Sourdough	
GRILLED JAPANESE SCALLOPS (4) Medium Rare	\$24
Cauliflower Puree, Pine Nuts, Brown Butter, Fried Capers & Currants	

Classics

BATTERED BLUE GRENADIER FISH & CHIPS DF	\$32
Battered White Fish, Cress Fennel Salad, Jalapeno Tartare Sauce and Lemon	
CHICKEN PARMIGIANA	\$30
Panko Breast, Double Smoked Ham, Chunky Napoli Sauce, Torn Buffalo Mozzarella, Cress Fennel and Rocket Salad & Chips	
CHICKEN SCHNITZEL DFA	\$28
Panko Crumbed Breast, Cress Fennel and Rocket Salad, Brown Butter & Chips	
SAUCES +\$4	
Mushroom, Peppercorn, Gravy or Black Truffle Salsa	

Sides

CHIPS GF/DF	\$12
Rosemary Salt, Black Truffle Aioli *cooked in same oil as other products containing gluten	
SHOESTRING FRIES GF/DF	\$11
Rosemary Salt, Smoked Garlic Aioli *cooked in same oil as other products containing gluten	
CABBAGE SALAD GF/V	\$13
Shaved White Cabbage, Garden Peas, Mint & Grana Padano w/ Lemon Oregano Dressing	
COS SALAD	\$13
Cos Leaves w/ Anchovy & Parmesan Dressing, Pangrattato	
SAUTEED BROCCOLINI GF/VG	\$13
Brown Butter & Toasted Almond Sauce	
ITALIAN GARDEN SALAD	\$13
w/ Oak Lettuce, Rocket, Cucumber, Onion, Radish, Tomato and Dressing	

V= Vegetarian

VE= Vegan

GFA= Gluten Free available

DFA= Dairy Free available

10% Sunday Surcharge

VISA & Mastercard 1.5% Surcharge

AMEX 3% Surcharge

15% Public Holiday Surcharge

NB: Traces of Nuts May be Present.

Pizza

THE GARLIC & BLACK TRUFFLE GFA/DFA/V	\$16
THE DUXTON MARGHERITA GFA/DFA/V	\$23
San Marzano Sauce, Fresh Buffalo Mozzarella, Basil, Heirloom Cherry Tomato	
HE'S A FUN-GUY GFA/ V	\$25
Braised Field Mushrooms, Rosemary, Parmesan Cream, Truffle Mayo, Fat Rocket & Truffle Oil	
PRIMAVERA PROSCIUTTO GFA/DFA	\$26
Sliced Jamon Prosciutto, Fat Rocket Leaves, Buffalo Mozzarella & Shaved Parmesan Cheese	
VEGAN SAUSAGE GFA/DF/VG	\$26
Vegan Sausage, Roast Capsicum, Red Onion, Olives & Vegan Buffalo Mozzarella	
SALICCIA SAUSAGE	\$25
Pork & Fennel Sausage, Parmesan Cream, Broccolini, Garlic, Shaved Red Onion & Chili	
PEPPERONI GFA/DFA	\$25
Pepperoni, Red Onion, Black Olives, Basil Leaves & Toasted Fennel Seeds	
AMALFI PRAWN GFA/DFA	\$27
Garlic & Chili King Prawn, Grilled Zucchini, Cheese, Heirloom Cherry Tomato, Ricotta & Fresh Basil Leaves	
PORKIES GFA/DFA	\$25
Pepperoni, Pork & Fennel Sausage, Bacon, Spinach, Red Onion, Buffalo Mozzarella, Rosemary, Chili & Basil	
PORCHETTA & RADDICCIO GFA/DFA	\$25
Braised Pork Belly, Balsamic Red Onion, Shaved Radicchio Leaves & Torn Buffalo Mozzarella	
OTROPO CHICKEN GFA/DFA	\$25
Grilled Chicken, Red Onion, Roast Capsicum, Roasted Pineapple, Bacon & Spicy Pirri Pirri Sauce	
GF BASE	+\$3
EXTRA TOPPING	+\$3
VEGAN CHEESE	+\$3

Handheld All burgers are served with shoestring fries

THE DUXTON CHEESEBURGER *COOKED MEDIUM GFA	\$24
Grilled Beef, USA Cheese, Bacon, Tomato, Oak Lettuce, McClure Pickles & Big Mac Sauce	
FRIED CHICKEN BURGER	\$24
Buttermilk Crumbed Chicken Thigh, American Cheese, Pickles, Oak Lettuce & Chipotle Aioli	
VEGAN BURGER VG/GFA	\$24
Grilled Vegan Pattie, Sliced Tomato, Red Onion, Tomato Relish, Vegan Aioli & Smiths Chips	
CRISPY FISH BURGER	\$26
Battered Grenadier Fillets, Fennel Slaw, Jalapeno Tartare & McClure Pickles	
GF BUN +\$3 EXTRA PATTIE+\$5	

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Steaks – Cooked on our Chargrill with Local Wood Embers

250G BLACKANGUS RUMP MB+2 GFA/DFA.....\$34

MB2+, Riverina NSW, 120+ Days Grain Fed, MSA w/ Cress Fennel & Rocket Salad, Chips & Café De Paris Butter

250G HANGER ANGUS STEAK MB+2 GFA/DFA.....\$38

Riverina NSW, 120+ Days Grain Fed w/ Cress Fennel & Rocket Salad, Chips & Café De Paris Butter

300G SHORTHORN MB2+ SCOTCH FILLET GFA/DFA.....\$42

Score NSW, w/ Cress Fennel & Rocket Salad, Garlic Chat Potato & Café De Paris Butter

300G RED GUM SIRLOIN MB+2 GFA/DFA.....\$52

Northern Victoria, Grain Finished, MSA, w/ Cress Fennel & Rocket Salad, Garlic Chat Potato & Café De Paris Butter

400G PINNACLE RIBEYE GFA/DFA.....\$72

Southern NSW, 100% Grassfed, Free Range, w/ Cress Fennel & Rocket Salad, Garlic Chat Potato & Café De Paris Butter

Sauces + \$4

Mushroom, Peppercorn, Gravy or Black Truffle Salsa

Eats

MOROCCAN SPICED CAULIFLOWER VE/DF.....\$29

Ancient Grain & Fennel Salad, Turmeric Tahini Dressing, Toasted Nuts & Dukkah

CRAB LINGUINE.....\$37

Preserved Lemon Sauce, Garlic & Chili Butter w/ Hand-Picked Snapper Crab, Zucchini & Herbs

CRISP SKIN KINGFISH FILLET GFA/DF.....\$39

Cucumber, Mint, Red Onion & Tomato Fattoush Salad w/ Sumac Spice

CHARGRILLED BABY BARRAMUNDI GF/DF.....\$49

Caponata Dressing of Eggplant, Green Olives, Tomato, Capers & Parsley w/ Red Wine Vinegar

CHARGRILLED LAMB RUMP GF.....\$38

With Roasted Pumpkin, Mint & Persian Fetta w/ Pomegranate

Share

SEAFOOD PLATTER.....\$189

Tuna Sashimi, Taramasalata Dip, 6 Freshly Shucked Natural Oysters, 4 Whole QLD King Prawns, 4 Seared Japanese Scallops, Crispy Calamari, Fish & Chips w/ Grilled Pita Bread & Condiments

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Sweets

VANILLA PANNA COTTA	\$18
With Strawberry Three Ways, Crumble Topping & Basil	
LIMONCELLO TIRAMISU V	\$17
With Limoncello, Mascarpone & Amoretti Biscuits	
CHOCOLATE TART V	\$17
Served With Caramel Sauce, Honeycomb Cream, Orange Jam & Crème Fraiche	
BERRY PIZZA V/GFA	\$23
With Raspberry Compote, White Chocolate, Mascarpone Base & Coconut Sorbet	
BARBER'S CHEDDAR CHEESE BOARD V	\$28
Served with Blue Brie & Cheddar w/ Quince Paste, Fesh & Dried Fruit, Lavosh, Crispbread & Nuts.	

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		155
Veuve Clicquot Brut NV Reims, France		155

White Wine

Cockfighter's Sauvignon Blanc 2021 Adelaide Hills, SA	9	45
Catalina Sounds Sauvignon Blanc 2023 Marlborough, NZ	15	74
Mount Adam Pinot Gris 2023 Eden Valley, SA	14	68
Henschke Sass The Tailor Pinot Gris 2023 Adelaide Hills, SA	13	60
Cockfighter's Ghost Pinot Gris 2021 Adelaide Hills, SA	10	48
Sticks Pinot Grigio 2022 Yarra Valley, VIC	12	59
Nick O'Leary Riesling 2023 Canberra District, ACT	12	61
Grosset Polish Hill Riesling 2023 Clare Valley, SA		140
Poolles Rock Chardonnay 2022 Hunter Valley, NSW	14	68
Plus & Minus Non Alc Pinot Grigio 2023 NSW	12	58

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
Plus & Minus Non Alcoholic Rose 2023 NSW	12	58

Red Wine

Green Shoots Cabernet Merlot NV , NSW	9	45
Cockfighter's Ghost Cabernet Sauvignon 2021 Langhorne Creek, SA	11	53
Paringa Estate Coronella Pinot Noir 2022 Mornington Peninsula Vic	15	75
Eden Road "The Long Road" Syrah 2021 Canberra District, ACT	12	60
Whitton Farm Sangiovese 2022 Canberra District, ACT	12	60
Nick O'Leary Shiraz 2021 Canberra District, ACT	14	65
Pepperjack Graded Shiraz 2021 McLaren Vale, SA	15	65
Penfolds Max's Cabernet Sauvignon 2020 South Australia	15	65
Elderton Estate Barossa Cabernet Sauvignon 2021 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

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Vintages may vary

Cocktails

Classics & Other Cocktails Available on Request

Espresso Martini	18
Vodka, Kahlua, Vanilla Syrup, Will & Co Coffee, Nutmeg Dusting	
Passionfruit Caipirinha	19
Cachaca, Lime, Passionfruit	
Old Cuban	20
Dark Rum, Lime Juice, Prosecco, Falernum, Bitters, Mint	
Margarita	18
Tequila, Cointreau, Lime Juice, Agave	
Basil Smash	19
Gin, Lemon Juice, Sugar Syrup, Basil	
Pineapple Daiquiri	20
Pineapple Rum, Lime Juice, Falernum	
Old Fashioned	20
Makers Mark, Bitters, Sugar Syrup	
Kiss The Sky	19
Gin, Chambord, Cranberry Juice, Lemon Juice, Passionfruit, Cucumber	
Let's Pash	18
Smirnoff Vodka, Aperol, Passionfruit, Pineapple Juice, Lemon Juice	
Peachy Keen	19
Gin, Peach Liqueur, Apple Juice, Lemon Juice, Peach Juice, Soda	
Cherry Blossom Girl	20
Gin, Elderflower Liqueur, Montenegro Amaro, Lemon Juice, Rose Water	

Non-Alcoholic Cocktails 0% ABV

Hibiscus Spritz	Not Quite Southside	AmericaNO	16
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Cocktail Jugs \$29

Incan Lily: Pisco, Lime Juice, Lychee Liquor, Grenadine

Red Sangria: Red wine, Juices, Strawberries, Limes

White Sangria: White Wine, Juices, Oranges, Lemons

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