



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.

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

## Starters

<b>GARLIC &amp; HERB CRUSTED PIZZA GFA/DFA/V</b> .....	<b>\$16</b>
Pizza Base Topped with Garlic Oil & Herbs & Baked	
<b>SYDNEY ROCK OYSTERS GF/DF</b> .....	<b>\$5.50 each</b>
Shucked To Order, Natural w/ Lemon or Red Wine Eschalot Vinaigrette	
Wakame Seaweed, Soya & Truffle Dressing.....	<b>\$6 each</b>
<b>SASHIMI ENTRÉE PLATE DF/GF</b> .....	<b>\$22</b>
Kingfish & Tuna Sashimi w/ Wakami Seaweed, Pickled Daikon, Furikake & Tamari Dipping Sauce	
<b>KINGFISH CARPACCIO DFA/GFA</b> .....	<b>\$22</b>
w/ Avocado, Radish, Black Caviar & Spicy Citrus Ponzu Dressing	
<b>FRIED HAWKSBURY SQUID DFA</b> .....	<b>\$18</b>
Crispy Squid w/ Chili, Lemon, Basil Aioli, Fennel Slaw	
<b>CRISPY ZUCCHINI FLOWERS V</b> .....	<b>\$19</b>
Stuffed w/ Ricotta Served w/ Mesclun Lettuce, Radicchio & Drizzled w/ Hot Honey	
<b>SOUTHERN FRIED CHICKEN WINGS DFA</b> .....	<b>\$19</b>
Buffalo Wings W/ Blue Cheese Sauce DFA OR, BBQ Wings W/ Chipotle DF	
<b>CACIO E PEPE ARANCINI (3) V</b> .....	<b>\$18</b>
Parmesan & Truffle Cream, Parmesan & White Truffle Oil	
<b>SEARED JAPANESE SCALLOPS GFA (4) Medium Rare</b> .....	<b>\$24</b>
Served in the Half Shell on Sautéed Asian Greens w/ Miso Lime Butter	
<b>PRAWN TOSTADO (2) GFA/DFA</b> .....	<b>\$23</b>
QLD King Prawns, Tangy Green Goddess Sauce, Roasted Peppers, Avocado & Coriander	

## Classics

<b>BATTERED BLUE GRENADIER FISH &amp; CHIPS DF</b> .....	<b>\$32</b>
Battered White Fish, Mesclun Salad, Jalapeno Tartare Sauce and Lemon	
<b>CHICKEN PARMIGIANA</b> .....	<b>\$30</b>
Panko Breast, Double Smoked Ham, Chunky Napoli Sauce, Torn Buffalo Mozzarella, Mesclun Salad & Chips	
<b>CHICKEN SCHNITZEL DFA</b> .....	<b>\$28</b>
Panko Crumbed Breast, Mesclun Salad, Chips & Your Choice of Sauce: Mushroom, Peppercorn, Gravy or Black Truffle Salsa	

## Sides

<b>CHIPS DF</b> .....	<b>\$12</b>
Rosemary Salt, Black Truffle Aioli *cooked in same oil as other products containing gluten	
<b>SHOESTRING FRIES GF/DF</b> .....	<b>\$11</b>
Rosemary Salt, Smoked Garlic Aioli *cooked in same oil as other products containing gluten	
<b>SAUTEED BROCCOLINI GF/VG</b> .....	<b>\$13</b>
Brown Butter & Toasted Almond Sauce	
<b>ITALIAN GARDEN SALAD</b> .....	<b>\$13</b>
w/ Oak Lettuce, Rocket, Cucumber, Onion, Radish, Tomato and Dressing	

**V= Vegetarian    VE= Vegan    GFA= Gluten Free available    DFA= Dairy Free available**  
**Note, Traces of Nuts May be Present.**

10% Sunday Surcharge  
 VISA & Mastercard 1.5% Surcharge

15% Public Holiday Surcharge  
 AMEX 3% Surcharge

# Pizza

<b>THE DUXTON MARGHERITA GFA/DFA/V</b> .....	<b>\$23</b>
San Marzano Sauce, Fresh Buffalo Mozzarella, Basil, Heirloom Cherry Tomato	
<b>HE'S A FUN-GUY GFA/ V</b> .....	<b>\$25</b>
Braised Field Mushrooms, Rosemary, Parmesan Cream, Truffle Mayo, Fat Rocket & Truffle Oil	
<b>PRIMAVERA PROSCIUTTO GFA/DFA</b> .....	<b>\$26</b>
Sliced Jamon Prosciutto, Fat Rocket Leaves, Buffalo Mozzarella & Shaved Parmesan	
<b>MR POTATO HEAD</b> .....	<b>\$26</b>
Potato w/ Chili, Confit Garlic & Rosemary Topped w/ Sliced Prosciutto & Buffalo Mozzarella	
<b>PEPPERONI GFA/DFA</b> .....	<b>\$25</b>
Pepperoni, Red Onion, Black Olives, Basil Leaves & Toasted Fennel Seeds	
<b>AMALFI PRAWN GFA/DFA</b> .....	<b>\$27</b>
Garlic & Chili King Prawn, Grilled Zucchini, Cheese, Heirloom Cherry Tomato, Ricotta & Fresh Basil Leaves	
<b>PORKIES GFA/DFA</b> .....	<b>\$25</b>
Pepperoni, Pork & Fennel Sausage, Bacon, Spinach, Red Onion, Buffalo Mozzarella, Rosemary, Chili & Basil	
<b>TROPICAL PIGGY</b> .....	<b>\$25</b>
Sliced Ham & Spicy Pineapple Jam on a White Base w/ Rosemary, Garlic & Bocconcini	
<b>OTROPO CHICKEN GFA/DFA</b> .....	<b>\$25</b>
Grilled Chicken, Red Onion, Roast Capsicum, Roasted Pineapple, Bacon & Spicy Pirri Pirri Sauce	
<b>GF BASE</b> .....	<b>+\$3</b>
<b>EXTRA TOPPING</b> .....	<b>+\$3</b>
<b>VEGAN CHEESE</b> .....	<b>+\$3</b>

# Handheld *All burgers are served with shoestring fries*

<b>THE DUXTON CHEESEBURGER *COOKED MEDIUM GFA</b> .....	<b>\$24</b>
Grilled Beef, USA Cheese, Bacon, Tomato, Oak Lettuce, McClure Pickles & Big Mac Sauce	
<b>FRIED CHICKEN BURGER</b> .....	<b>\$24</b>
Buttermilk Crumbed Chicken Thigh, American Cheese, Pickles, Oak Lettuce & Chipotle Aioli	
<b>VEGAN BURGER VG/GFA</b> .....	<b>\$24</b>
Vegetable & Chickpea Pattie, Sliced Tomato, Red Onion, Tomato Relish, Vegan Aioli & Smiths Chips w/ Side of Fries	
<b>CRISPY BAJA FISH TACOS (2) DFA</b> .....	<b>\$24</b>
White Cabbage Chipotle "Slaw" w/ Chipotle Spice Lime & a Mango & Jalapeno Salsa	
<b>WARM LOBSTER ROLL</b> .....	<b>\$27</b>
Slipper Lobster Meat, Chipotle Aioli, Celery, Fennel, Chives & Fries	
<b>GF BUN +\$3 EXTRA PATTIE+\$5</b>	

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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/ Mesclun Salad,  
 Chips & Café De Paris Butter

**250G HANGER ANGUS STEAK MB+2 GFA/DFA** ..... **\$38**  
 Riverina NSW, 120+ Days Grain Fed w/ Mesclun Salad, Chips & Café De Paris Butter

**300G RED GUM SIRLOIN MB+2 GFA/DFA** ..... **\$46**  
 Northern Victoria, Grain Finished, MSA, w/ Mesclun Salad, Garlic Chat Potato & Café  
 De Paris Butter

**300G RIVERINA ANGUS MB2+ MSA SCOTCH FILLET GFA/DFA** ..... **\$48**  
 Score NSW, w/ Mesclun Salad, Garlic Chat Potato & Café De Paris Butter

**400G PINNACLE RIBEYE GFA/DFA** ..... **\$72**  
 Southern NSW, 100% Grassfed, Free Range, w/ Mesclun Salad, Garlic Chat Potato &  
 Café De Paris Butter

**House Made Sauces + \$4**  
 Mushroom, Peppercorn, Gravy or Black Truffle Salsa

## *Eats*

**GODDESS SALAD V/DF** ..... **\$24**  
 Mesclun Leaves, Avocado, Pearl Barley, Snow Peas, Toasted Almonds & Green Goddess  
 Dressing (Add Chicken **+\$5**)

**RICOTTA GNOCCHI V** ..... **\$29**  
 w/ Sautéed Swiss Brown Mushrooms, Peas, Walnuts, Spinach & Truffle Brown Butter Sauce

**CHAR GRILLED LAMB BACKSTRAP** ..... **\$39**  
 w/ Warm Quinoa Tabbouleh Salad, Minty Yoghurt Dressing & Toasted Cummin Dukkah

**CRISP SKIN KINGFISH FILLET GFA** ..... **\$39**  
 Sauteed Pipis, Fregola, & Prawn Bisque 'Sauce Americana'

**SPANNER CRAB LINGUINE** ..... **\$34**  
 Semi-dried Cherry Tomato, Shallots & a Lemon Butter Sauce w/ Italian Parsley

**SRI LANKAN FISH CURRY** ..... **\$35**  
 Flathead & Mussels w/ Fresh Tomato, Tamarind & Snake Beans Served w/ Coconut Rice

**CRISPY SKINED BARRAMUNDI FILLET DFA** ..... **\$38**  
 W/ Pea Puree & a Warm Salad of Snow Peas & Fetta w/ Tangy Lemon Mint Dressing

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## Sweets

<b>STICKY DATE PUDDING VE</b> .....	<b>\$18</b>
Served w/ Warm Salted Caramel Sauce, Balsamic Dressed Strawberries & Pistachio Gelato	
<b>COCONUT PANNACOTTA</b> .....	<b>\$17</b>
w/ Summer Berries, Tangy Raspberry Sorbet, Coconut Chips & Toasted Granola	
<b>CRISP CANNOLI VE</b> .....	<b>\$17</b>
Filled w/ Rich Chocolate Mousse & Served w/ Orange Caramel Sauce & Crushed Pistachio	
<b>BARBER'S CHEDDAR CHEESE BOARD V</b> .....	<b>\$28</b>
Served with Blue Brie & Cheddar w/ Quince Paste, Fresh & Dried Fruit, Lavosh, Crispbread & Nuts.	

## Drinks

<b>COFFEE</b> .....	<b>\$4.2</b>
Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
<b>MOCHA / HOT CHOCOLATE / CHAI LATTE</b> .....	<b>\$4.9</b>
<b>EXTRAS</b> .....	<b>+50c</b>
Soy Milk, Almond Milk, Oat Milk, Lactose Free, Extra Shot	
<b>POT OF TEA</b> .....	<b>\$4.5</b>
English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lemon Ginger, Chai	
<b>MILKSHAKES</b> .....	<b>\$6</b>
Chocolate, Caramel, Strawberry, Vanilla	
<b>JUICE</b> .....	<b>\$5</b>
Orange, Pineapple, Apple, Cranberry	

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# Wines

## *Sparkling & Champagne*

<b>Villa Sandi Prosecco</b> Crocetta del Montello, Italy	11	55
<b>Chandon Brut NV</b> Yarra Valley, VIC	17	78
<b>Moët &amp; Chandon Brut Impérial NV</b> Champagne, France		155
<b>Veuve Clicquot Brut NV</b> Reims, France		155

## *White Wine*

<b>Cockfighter's Sauvignon Blanc 2021</b> Adelaide Hills, SA	9	45
<b>Catalina Sounds Sauvignon Blanc 2023</b> Marlborough, NZ	15	74
<b>Nick Spencer Pinot Gris 2024</b> NSW/ACT	16	75
<b>Henschke Sass The Tailor Pinot Gris 2023</b> Adelaide Hills, SA	13	60
<b>Cockfighter's Ghost Pinot Gris 2021</b> Adelaide Hills, SA	10	48
<b>Sticks Pinot Grigio 2023</b> Yarra Valley, VIC	12	59
<b>Nick O'Leary Riesling 2023</b> Canberra District, ACT	12	61
<b>Grosset Polish Hill Riesling 2023</b> Clare Valley, SA		140
<b>Pooles Rock Chardonnay 2022</b> Hunter Valley, NSW	14	68
<b>Plus &amp; Minus Non Alc Pinot Grigio 2023</b> NSW	12	58

## *Rosé*

<b>Audrey Wilkinson Rose 2023</b> Hunter Valley, NSW	10	48
<b>AIX Maison Saint Aix Rose 2022</b> Provence, France	12	55
<b>Plus &amp; Minus Non Alcoholic Rose 2023</b> NSW	12	58

## *Red Wine*

<b>Green Shoots Cabernet Merlot NV</b> , NSW	9	45
<b>Cockfighter's Ghost Cabernet Sauvignon 2022</b> Langhorne Creek, SA	11	53
<b>Paringa Estate Coronella Pinot Noir 2023</b> Mornington Peninsula Vic	15	75
<b>Eden Road "The Long Road" Shiraz 2022</b> Canberra District, ACT	12	60
<b>Whitton Farm Sangiovese 2022</b> Canberra District, ACT	12	60
<b>Nick O'Leary Shiraz 2022</b> Canberra District, ACT	14	65
<b>Pepperjack Graded Shiraz 2021</b> McLaren Vale, SA	15	65
<b>Penfolds Max's Cabernet Sauvignon 2021</b> South Australia	15	65
<b>Elderton Estate Barossa Cabernet Sauvignon 2021</b> Barossa, SA		120
<b>Penfolds Bin 389 Cabernet Shiraz 2020</b> , Barossa, SA		130
<b>Elderton Estate Barossa Command Single Vineyard Shiraz 2019</b> Barossa, SA		210
<b>Penfolds St Henri Shiraz 2020</b> , Barossa, SA		220

# Cocktails

<b>Peachy Queen</b>	20
Tequila, Peach Schnaps, Agave, Lime & Campari	
<b>Duxpresso</b>	20
Vodka, Freshly Brewed Will & Co. Espresso, Frangelico, Kahlua & Vanilla	
<b>Blue Bell</b>	20
Gin, Elderflower, Housemade Bitters Infused Marmalade, Lime & Curacao	
<b>Cha Cha Cha</b>	22
Cachaca, Chambord, Passionfruit Puree, Mint, Lime & Soda	
<b>Alderman</b>	20
Gin, Chambord, Housemade Cucumber Infused Syrup, Lemon & Soda	
<b>Orange You Glad To See Me</b>	20
Makers Mark, House Made Bitters Infused Marmalade, Vanilla & Bitters	
<b>Cucumbruh</b>	20
Cachaca, Housemade Cucumber Infused Syrup & Lime	
<b>The Spicy Storm</b>	20
Kracken Rum, Mint, Lime, Hellfire Bitters & Gingerbeer	
<b>Onlyfriends</b>	20
Vodka, Passionfruit Liqueur, Lemon, Passionfruit Puree & Eggwhite	

# Jugs

<b>Passionfruit Mojo</b>	40
Vodka, Passionfruit Puree, Lime, Passionfruit Liqueur, Pineapple, Soda	
<b>Spiced Apple Pie</b>	40
Sailor Jerry's Spiced Rum, Fireball, Lemon, Cloudy Apple, Cinamon	
<b>Cosmosa</b>	40
Prosecco, Cranberry, Lime, Triple Sec, Soda	
<b>Cucumber Mojito</b>	40
White Rum, Mint, Lime, Housemade Cucumber Syrup	

Classic cocktails available upon request.



# Beers

## *Local*

	<i>ABV %</i>	<i>SCH</i>	<i>PNT</i>
Duxton Pale Ale	4.6%	<b>9.8</b>	<b>12.2</b>
Duxton Dark Ale	4.4%	<b>12</b>	<b>15</b>
Bentspoke Crankshaft	5.8%	<b>10.8</b>	<b>13.5</b>
Bentspoke Barley Griffin	4.2%	<b>9.8</b>	<b>12.8</b>
Capital Coast Ale	4.4%	<b>9.8</b>	<b>12.2</b>

## *Australian*

Carlton Draught "Tank"	4.6%	<b>9.8</b>	<b>12.2</b>
4Pines Dark Lager	4.5%	<b>13</b>	<b>16</b>
Batch Brewing Co. "Elsie The Milk Stout"	4.4%	<b>13</b>	<b>16</b>
Wayward Brewing Coffee & Doughnut Stout	6%	<b>13</b>	<b>16</b>
Carlton Dry	4.5%	<b>9.8</b>	<b>12.2</b>
Great Northern Mid-Strength	3.5%	<b>8.8</b>	<b>11</b>
Carlton Dry Mid-Strength	4.2%	<b>9</b>	<b>11.2</b>
Hawkes Lager	4.5%	<b>9.8</b>	<b>12.2</b>
Hawkes Patio Pale	4.5%	<b>9.8</b>	<b>12.2</b>
Balter XPA	5%	<b>12</b>	<b>15</b>
VB	4.9%	<b>9.2</b>	<b>11.5</b>
Melbourne Bitter	4.6%	<b>11</b>	<b>13.7</b>
Resch's	4.5%	<b>11</b>	<b>13.7</b>
Mountain Culture Status Quo Pale Ale	5.2%	<b>11</b>	<b>14</b>

## *International*

Asahi	5%	<b>12</b>	<b>15</b>
Peroni	5.1%	<b>16</b>	<b>19</b>

## *Cider, Seltzer & Ginger Beer*

Duxton Cider	4.2%	<b>12</b>	<b>15</b>
Somersby Cider	4.5%	<b>12</b>	<b>16</b>
Hard Rated	4.5%	<b>16</b>	<b>19</b>
Brookvale Lemon Squash	6%	<b>16</b>	<b>19</b>
Brookvale Ginger Beer	4%	<b>16</b>	<b>19</b>
Brookvale Passionfruit (Can)	4%	<b>14</b>	
Brookvale Lemon Lime Bitters (Can)	4%	<b>14</b>	
Good Tides Lemon Lime Vodka Seltzer (Can)	4.3%	<b>13</b>	


## *Bottled*


Corona	4.9%	<b>12</b>	
White Rabbit Dark Ale	4.9%	<b>12</b>	
Stone & Wood Pacific Ale	4.4%	<b>12</b>	
Heaps Normal	< 0.5%	<b>9</b>	





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