

*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 with 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, 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

GARLIC & HERB CRUSTED PIZZA

\$16

Pizza Base Topped with Garlic Oil, Parmesan & Herbs & Baked (GFA/DFA/V)

SYDNEY ROCK OYSTERS

**\$5.50
each**

Shucked To Order, Natural w/ your choice of Lemon, Red Wine Eschalot Vinaigrette (GFA/DF)

or

Wakame Seaweed, Soya & Truffle Dressing (GF/DF)

+0.50c each

VANNELLA BURRATA

\$25

w/ Vine Ripened Cherry Tomato, Balsamic Dressing, Black Olives, Basil Leaves & Hot Honey (V)

CRISPY HAWKSURY SQUID

\$19

Crispy Squid w/ Chili, Lemon, Basil Aioli, Fennel Slaw (GF/DF)

YELLOWFIN TUNA TARTARE

\$24

w/ Ruby Grapefruit, Yuzu Dressing, Fried Capers, Shiso & Fresh Raddish

OLD SCHOOL PRAWN COCKTAIL

\$28

Served w/ Radicchio, Avocado Salsa, Gem Lettuce, Red Radish & Marie Rose Sauce

CRISPY WOOD MUSHROOM ARANCINI (3)

\$20

Served w/ Blue Cheese Aioli, Shaved Parmesan, Rocket Leaves & Black Truffle Salsa (V)

SOUTHERN FRIED CHICKEN WINGS

\$19

Buffalo Wings W/ Blue Cheese Sauce DFA or BBQ Wings W/ Chipotle (DF)

CHARGRILLED WA FREMANTLE OCTOPUS

\$29

Served w/ Sauce Romesco, Kipfler Potato, Chimichurri Dressing & Lemon

V: Vegetarian

VE: Vegan

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DF: Dairy Free

A: Dietary option available

Note, Traces of Nuts May be Present

10% Sunday Surcharge

15% Public Holiday Surcharge

VISA & Mastercard 1.5% Surcharge

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Sides

CHIPS	\$13
Rosemary Salt, Black Truffle Aioli (VG/DF/GFA)	
*Cooked in same oil as other products containing gluten	
SHOESTRING FRIES	\$12
Rosemary Salt, Smoked Garlic Aioli (VG/GF/DF)	
*Cooked in same oil as other products containing gluten	
ROASTED BABY CARROTS	\$13
w/ Hot Honey, Toasted Almond Dukkah & Goats Curd	
SAUTEED GREEN BEANS	\$12
w/ Nutbrown Anchovy Butter & Pistachios	
DUXTON CAESAR STYLE SALAD	\$14
Cos Lettuce w/ Parsley, Crunchy Breadcrumbs, Parmesan & A Healthy Tahini & Yuzu Dressing	
TRUFFLE PARIS MASHED POTATO	\$13
(V/GF)	

Classics

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

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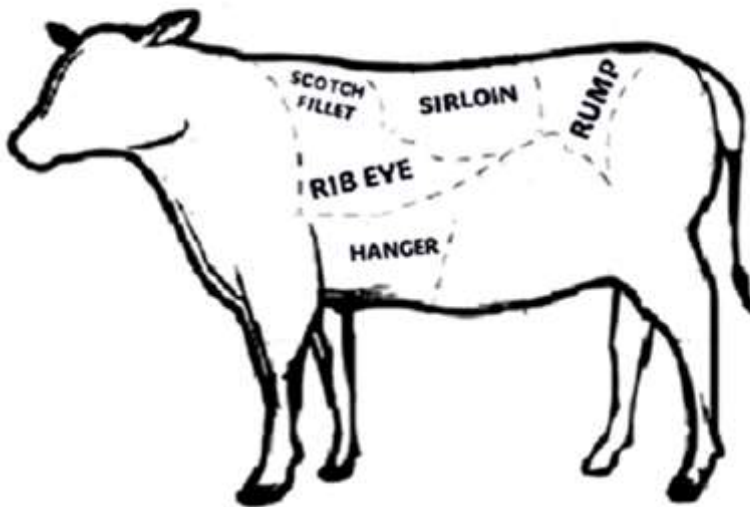
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Steaks

Cooked on our chargrill with local wood embers

250G BLACK ANGUS RUMP **\$34**

MB2+, Riverina NSW, 120+ Days Grain Fed, MSA w/
Mesclun Salad, Chips & Café De Paris Butter
(GFA/DFA)

250G HANGER ANGUS STEAK MB+2 **\$39**

Riverina NSW, 120+ Days Grain Fed w/ Mesclun
Salad, Chips & Café De Paris Butter (GFA/DFA)

300G RED GUM SIRLOIN **\$47**

Northern Victoria, Grain Finished, MSA, w/ Mesclun
Salad, Garlic Chat Potato & Café De Paris Butter
(GFA/DFA)

300G RIVERINA ANGUS MB2+MSA SCOTCH FILLET **\$60**

Score NSW, w/ Mesclun Salad, Garlic Chat Potato &
Café De Paris Butter (GFA/DFA)

400G PINNACLE RIBEYE **\$75**

Southern NSW, 100% Grassfed, Free Range, w/
Mesclun Salad, Garlic Chat Potato & Café De Paris
Butter (GFA/DFA)

SWAP CHIPS FOR BUTTERED MASHED POTATO **+\$4**

HOUSE MADE SAUCES **+\$4**

Mushroom, Peppercorn, Gravy or Black Truffle Salsa

AIOLI **+\$1**

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Handheld

THE DUXTON CHEESEBURGER

\$24

Grilled Beef Cooked Medium, USA Cheese, Bacon, Tomato, Oak Lettuce, McClure Pickles & Big Mac Sauce. Served with Shoestring Fries (GFA)

FRIED CHICKEN BURGER

\$24

Buttermilk Crumbed Chicken Thigh, American Cheese, Pickles, Oak Lettuce & Chipotle Aioli. Served with Shoestring Fries

SPICED LENTIL & CHICKPEA BURGER

\$24

Vegetable & Chickpea Pattie, Sliced Tomato, Red Onion, Tomato Relish, Vegan Aioli & Smiths Chips Served with Shoestring Fries (V/VEA)

CRISPY BAJA FISH TACOS (2)

\$24

White Cabbage Chipotle "Slaw" w/ Chipotle Spice Lime & a Mango & Jalapeno Salsa (DF)

WARM LOBSTER ROLL

\$27

Slipper Lobster Meat, Chipotle Aioli, Celery, Fennel & Chives. Served with Shoestring Fries

GLUTEN FREE BUN

\$3

EXTRA PATTIE

\$5

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Eats

WARM MEDITERRANEAN BOWL

\$29

w/ Grilled Haloumi, Roasted Pumpkin, Chickpeas,
Hummus & Za'atar w/ Pomegranate dressing (V)

Add Chicken OR Prawns +\$5

PRAWN CRESTE PASTA

\$34

w/ Creste Di Gallo Pasta, Prawns, Zucchini, Shallots,
Capers, Tomato & Lobster Butter Sauce

ROASTED CAULIFLOWER 'STEAK'

\$29

w/ Eggplant Caponata, Pinenuts, Currants, Almond
Sauce & Herb Salad (VE)

SEARED SALMON FILLET

\$38

w/ Pea Puree & a Warm Salad of Snow Peas & Fetta w/
Tangy Lemon Mint Dressing (DFA)

SEARED YELLOWFIN TUNA NICOISE SALAD

\$38

Medium Rare w/ Green Beans, Soft Boiled Egg, Kipfler
Potato & Green Olives w/ Basil Pesto Dressing

GRILLED GARLIC & LEMON LAMB RUMP

\$39

Medium Rare w/ Pearl Couscous Caponata, Goats Curd,
Pistachio & Lamb Jus

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Pizza

All Available on a Gluten Free Base

THE DUXTON MARGHERITA

\$23

San Marzano Sauce, Fresh Buffalo Mozzarella, Basil,
Heirloom Cherry Tomato (DFA/V)

HE'S A FUN- GUY

\$27

Braised Field Mushrooms, Rosemary, Parmesan Cream,
Truffle Mayo, Fat Rocket & Truffle Oil (V)

THE REUBEN

\$30

Wagyu Corned Beef, Sauerkraut, Onions, Swiss Cheese,
Parsley & Chipotle Dressing

PRIMAVERA PROSCIUTTO

\$27

Sliced Jamon Prosciutto, Fat Rocket Leaves, Buffalo
Mozzarella & Shaved Parmesan (DFA)

ITALIAN SAUSAGE

\$28

w/ Sausage Pieces, Pistachio Pesto, Spinach, Red Onion &
a Touch of Chilli

MR POTATO HEAD

\$27

Potato w/ Chilli, Confit Garlic & Rosemary Topped w/
Sliced Prosciutto & Buffalo Mozzarella

PEPPERONI

\$25

Pepperoni, Red Onion, Black Olives, Basil Leaves &
Toasted Fennel Seeds (DFA)

AMALFI PRAWN

\$28

Garlic & Chilli King Prawn, Grilled Zucchini, Cheese,
Heirloom Cherry Tomato, Ricotta & Fresh Basil (DFA)

PORKIES

\$25

Pepperoni, Pork & Fennel Sausage, Bacon, Spinach, Red
Onion, Buffalo Mozzarella, Rosemary, Chilli & Basil (DFA)

DON'T TELL NONNA

\$27

Sliced Ham, Caramelized Pineapple, Rosemary & Tomato
Sauce Finished w/ Buffalo Mozzarella

OTROPO CHICKEN

\$27

Grilled Chicken, Red Onion, Roast Capsicum, Roasted
Pineapple, Bacon & Spicy Piri Piri Sauce (DFA)

GF BASE / VEGAN CHEESE / EXTRA TOPPING

+\$3

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Sweets

HOT RHUBARB CRUMBLE **\$19**

w/ Nutmeg Cream Anglaise & Pistachio Gelato

FLOURLESS CHOCOLATE CAKE **\$19**

Homemade Baked Chocolate Cake w/ Double Cream,
Mango Sorbet, Passionfruit Syrup & Coconut Flakes

SUMMER PAVLOVA **\$18**

w/ Strawberry Sorbet, Fresh Kiwifruit, Cream & Wattle
Seed Syrup

NUTELLA CALZONE for 2 **\$24**

Filled w/ Nutella & Served w/ Vanilla Gelato & Almond
Praline

BARBER'S CHEDDAR CHEESE BOARD **\$28**

Served with Blue Brie & Cheddar w/ Quince Paste,
Fresh & Dried Fruit, Lavosh, Crispbread & Nuts. (V)

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Drinks

COFFEE Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato Mug +\$1.20	\$4.70
MOCHA Mug +\$1.20	\$5.40
HOT CHOCOLATE / CHAI LATTE	\$5.20
POT OF TEA English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lemon Ginger, Chai	\$4.50
EXTRAS Soy Milk, Almond Milk, Oat Milk, Lactose Free, Extra Shot, Scoop of Ice Cream	+\$1
MILKSHAKES Chocolate, Caramel, Strawberry, Vanilla	\$9
JUICE Orange, Pineapple, Apple, Cranberry	\$5
SOFT DRINK Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic Water, Soda Water Pint +\$1.50	\$6
LEMON LIME & BITTERS	\$6.50
SANPELLIGRINO SPARKLING MINERAL WATER 750ML +\$6	\$7

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Wines

<i>Sparkling</i>	Gls	Btl
Guerrieri Rizzardi Prosecco DOC NV, Veneto Italy	\$13	\$65
Ross Hill Pinnacle Blanc de Blancs Sparkling 2018, Orange NSW	\$17	\$85
Moët NV Champagne, France		\$135
Veuve Clicquot Brut NV Reims, France		\$155
Billecart Brut Réserve NV, Champagne, France		\$165
Billecart Brut Rosé NV, Champagne, France		\$195
 <i>Rosé</i>		
Mrs Q Rose 2022, Barossa Valley SA	\$12	\$60
AIX Maison Aix Rose, Provence France	\$14	\$70
Domaine Sainte-Marie Côtes De Provence Rosé 2023, Provence France	\$17	\$85
 <i>Non Alcoholic</i>		
Plus & Minus Non-Alcoholic Pinot Grigio 2023 NSW	\$12	\$60
Plus & Minus Non-Alcoholic Rose 2023 NSW	\$12	\$60

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White Wine	Gls	Btl
Babich Black Label Sauvignon Blanc 2023 , Marlborough NZ	\$12	\$60
Cantina Tollo Nativo Pinot Grigio 2023 , Abruzzo Italy	\$12	\$60
Sew & Sew Pinot Gris 2023 , Adelaide Hills SA	\$14	\$70
Maude Pinot Gris 2023 , Central Otago NZ	\$16	\$80
Miss Zilm Riesling 2023 , Clare Valley SA	\$14	\$70
Moppity Atrius Riesling 2022 Canberra District ACT	\$14	\$70
Irvine Riesling 2023 , Eden Valley SA	\$15	\$75
Nick O'Leary Riesling 2023 Canberra District ACT	\$15	\$75
Ross Hill Family Series Chardonnay "Maya" 2023 , Orange NSW	\$14	\$70
Ladies Who Shoot Their Lunch Chardonnay 2021 , Strathbogie VIC	\$16	\$80

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Red wine	Gls	Btl
Quarisa Wines Johnny Q Shiraz Viognier 2018, Limestone Coast SA	\$12	\$60
Woodstock 'Deep Sands' Shiraz 2021, McLaren Vale SA	\$14	\$70
Seppeltsfield Village Shiraz 2021, Barossa Valley SA	\$15	\$75
Moppity Block Shiraz, Block A5 Canberra District ACT		\$90
Meerea Park Alexander Munro Shiraz 2019, Hunter NSW		\$130
Penfolds St Henri Shiraz 2020, Barossa SA		\$180
Elderton Estate Barossa Command Single Vineyard Shiraz 2019 Barossa SA		\$210
Penfolds Bin 389 2022, Barossa SA		\$150
Are You Game Pinot Noir 2021, Strathbogie Ranges VIC	\$12	\$60
Coppabella Single Vineyard Pinot Noir, Tumbarumba NSW	\$15	\$75
Maude Pinot Noir 2022, Central Otago NZ		\$110
Fraser Gallop Cabernet Merlot 2022, Margaret River WA	\$14	\$70
Penny's Hill 'Edwards Road' Cabernet Sauvignon 2022, McLaren Vale SA	\$15	\$75

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Cocktails

Classics Available Upon Request

Peachy Queen

Tequila, Peach Schnapps, Agave, Lime & Campari

\$22

Duxpresso

Vodka, Freshly Brewed Will & Co. Espresso, Frangelico, Kahlua & Vanilla

\$22

Blue Bell

Gin, Elderflower, Housemade Bitters Infused Marmalade, Lime & Curacao

\$22

Sea You Later

Rum, Curacao, Pineapple, Falernum, Soda, Housemade Vodka Infused Gummies

\$24

Pampelle-Icious

Pampelle, Gin, Campari, Lemon, Housemade Cucumber Syrup & Soda

\$22

Orange You Glad To See Me

Makers Mark, House Made Bitters Infused Marmalade, Vanilla & Bitters

\$22

Paper – Plane

Bourbon, Amaro Montenegro, Aperol, Lemon

\$22

The Kramble

Kracken Rum, Chambord, Cranberry, Housemade Vanilla Syrup

\$22

Onlyfriends

Vodka, Passionfruit Liqueur, Lemon, Passionfruit Puree & Eggwhite

\$22

Spiced Apple Pie

Captain Morgan Spiced Rum, Fireball, Lemon, Cloudy Apple, Cinnamon

\$22

Passionfruit Mojo

Vodka, Passionfruit Puree, Lime, Passionfruit Liqueur, Pineapple, Soda

\$22

Splice & Dice

1800 Coconut, Cointreau, Lime, Falernum, Housemade Cucumber Syrup

\$26

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Jugs

Passionfruit Mojo

\$44

Vodka, Passionfruit Puree, Lime, Passionfruit Liqueur,
Pineapple, Soda

Spiced Apple Pie

\$44

Captain Morgan Spiced Rum, Fireball, Lemon, Cloudy Apple,
Cinnamon

Cosmosa

\$44

Prosecco, Cranberry, Lime, Triple Sec, Soda

Cucumber Mojito

\$44

White Rum, Mint, Lime, Housemade Cucumber Syrup

Spritz

Aperol Spritz

\$20

Aperol, Prosecco, Soda

Elderflower Spritz

\$20

Elderflower Liqueur, Chambord, Lemon, Prosecco, Soda

Bicicletta

\$20

Campari, Prosecco, Soda

Limoncello Spritz

\$20

Housemade Limoncello, Lemon, Prosecco, Soda

Bramble

\$20

Gin, Chambord, Prosecco, Soda

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<i>Local Beer</i>	<i>ABV</i>	<i>Sch</i>	<i>Pnt</i>
Duxton Pale Ale	4%	\$9.8	\$12.2
Duxton Dark Ale	4.4%	\$12	\$15
Bentspoke Crankshaft	5.8%	\$10.8	\$13.5
Bentspoke Barley Griffin	4.2%	\$9.8	\$12.8
Capital Coast Ale	4.4%	\$9.8	\$12.2

<i>Australian Beer</i>			
Carlton Draught "Tank"	4.6%	\$9.8	\$12.2
Carlton Dry	4.5%	\$9.8	\$12.2
Carlton Dry Mid Strength	3.5%	\$9	\$11.2
Great Northern Mid Strength	3.5%	\$8.8	\$11
Hawkes Lager	4.5%	\$9.8	\$12.2
Hawkes Patio Pale	4.5%	\$9.8	\$12.2
Balter XPA	5%	\$12	\$15
Victorian Bitter	4.9%	\$9.2	\$11.5
Melbourne Bitter	4.6%	\$11	\$13.7
Reschs	4.5%	\$11	\$13.7
Mountain Culture Status Quo Pale Ale	5.2%	\$11	\$14
Akasha State of The Art Dry Stout	4.5%	\$13	\$16

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On Tap

International Beer	ABV	Sch	Pnt
Asahi	5%	\$12	\$15
Peroni	5.1%	\$12	\$15
Guinness	4.2%	\$16	\$19

Cider, Seltzer & Ginger Beer

Duxton Cider	4.2%	\$12	\$15
Hard Rated	4.5%	\$16	\$19
Brookvale Lemon Squash	6%	\$16	\$19
Brookvale Ginger Beer	4%	\$16	\$19
Capital Ginger Beer Mid Strength	3.5%	\$15	\$18

Bottles & Cans

Brookvale Passionfruit	4%	\$14
Good Tides Lemon Lime Vodka Seltzer	4.3%	\$13
Corona	4.9%	\$12
White Rabbit Dark Ale	4.9%	\$12
Stone & Wood Pacific Ale	4.4%	\$12
Heaps Normal Non Alcoholic XPA	<0.5%	\$9

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