

*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 HAWKSBURY 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 Radish

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

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Note, Traces of Nuts May be Present

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Sides

CHIPS Rosemary Salt, Black Truffle Aioli (VG/DF) *Cooked in same oil as other products containing gluten	\$13
SHOESTRING FRIES Rosemary Salt, Smoked Garlic Aioli (VG/GF/DF) *Cooked in same oil as other products containing gluten	\$12
ROASTED BABY CARROTS w/ Hot Honey, Toasted Almond Dukkah & Goats Curd	\$13
SAUTEED GREEN BEANS w/ Nutbrown Anchovy Butter & Pistachios	\$12
DUXTON SIDE SALAD Cos Lettuce w/ Parsley, Crunchy Breadcrumbs, Parmesan & A Healthy Tahini & Yuzu Dressing	\$14
TRUFFLE PARIS MASHED POTATO (V/GF)	\$13
SOURDOUGH BREAD Grilled on the open fire, 1 piece (V/GF)	\$3

Classics

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

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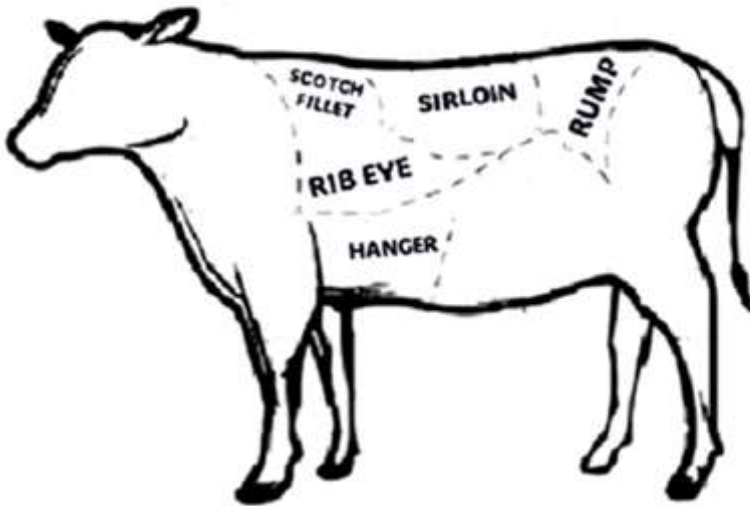
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Steaks

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

DUXTON SALAD **\$19**
Cos Lettuce w/ Parsley, Crunchy Breadcrumbs,
Parmesan & A Healthy Tahini & Yuzu Dressing (V)

Add Chicken +\$5

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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 w/ Nutmeg Cream Anglaise & Pistachio Gelato	\$19
FLOURLESS CHOCOLATE CAKE Homemade Baked Chocolate Cake w/ Double Cream, Mango Sorbet, Passionfruit Syrup & Coconut Flakes	\$19
SUMMER PAVLOVA w/ Strawberry Sorbet, Fresh Kiwifruit, Cream & Wattle Seed Syrup	\$18
NUTELLA CALZONE for 2 Filled w/ Nutella & Served w/ Vanilla Gelato & Almond Praline	\$24
BARBER'S CHEDDAR CHEESE BOARD Served with Blue Brie & Cheddar w/ Quince Paste, Fresh & Dried Fruit, Lavosh, Crispbread & Nuts. (V)	\$28

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Drinks

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

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Wines

Sparkling	Gls	Btl
Guerrieri Rizzardi Prosecco DOC NV, Veneto Italy	\$13	\$65
Ross Hill Pinnacle Blanc de Blancs Sparkling 2018, Orange NSW	\$17	\$85
Moët & Chandon Imperial Brut, France		\$135
Veuve Clicquot Brut NV Reims, France		\$155
Billecart Brut Réserve NV, Champagne, France		\$165
Billecart Brut Rosé NV, Champagne, France		\$195
Rosé		
Mrs Q Rose 2022, Barossa Valley SA	\$13	\$60
AIX Maison Aix Rose, Provence France	\$14	\$70
Domaine Sainte-Marie Côtes De Provence Rosé 2023, Provence France	\$17	\$85
Non Alcoholic		
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	\$13	\$60
Cantina Tollo Nativo Pinot Grigio 2023 , Abruzzo Italy	\$13	\$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	\$16	\$75
Ross Hill Family Series Chardonnay "Maya" 2023 , Orange NSW	\$14	\$70
Ladies Who Shoot Their Lunch Chardonnay 2021 , Strathbogie VIC	\$16	\$80
Laroche Petit Chablis , Chablis, France		\$130

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Red wine	Gls	Btl
Quarisa Wines Johnny Q Shiraz Viognier 2018 , Limestone Coast SA	\$13	\$60
Woodstock 'Deep Sands' Shiraz 2021 , McLaren Vale SA	\$15	\$70
Seppeltsfield Village Shiraz 2021 , Barossa Valley SA	\$16	\$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
Penfolds Bin 128 2022 , Barossa SA		\$120
Are You Game Pinot Noir 2021 , Strathbogie Ranges VIC	\$13	\$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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Signature Cocktails

Duxpresso

\$22

A Duxton twist on a classic. The perfect balance of freshly brewed Will & Co. Espresso, Vodka, Frangelico, Kahlua & a touch of vanilla

Blue Bell

\$22

A mix of Gin, Elderflower, Bitters-Infused Marmalade, Lime & Blue Curacao to create a bright & refreshing flavour

Tocu-Cello

\$22

Housemade Limencello, Vodka & Elderflower.. Sweet, Citrussy and Medicinal

Nun The Wiser

\$25

Dark Cherry Liqor, Chaboard, Vodka, Watermelon Sweetness balanced with a dark cherry tartness...

Sargood Sour

\$22

Smooth Vodka with Passionfruit, Fresh Lemon, & a frothy Egg White... It's SarGOOD

1928

\$24

Stone Fruit and Citrus flavours with a dry finish. Plum Gin, Apricot Brandy Liqueur, Lime

Condamine Constrictor

\$20

Blue Alize, Cointreau, Pink Gin & Lemon Squash. Like a lolly snake in liquid form!

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Spritz Menu

Aperol Spritz Aperol, Prosecco, Soda	\$20
Hugo Spritz Elderflower, Mint, Prosecco & Soda	\$20
Limoncello Spritz Housemade Limoncello, Lemon, Prosecco, Soda	\$20

Freezer Door Classics Menu

Other classics available upon request ,as well as mocktails

Negroni	\$18
Dry Gin Martini	\$22
Manhattan	\$18

Bottles & Cans

Brookvale Passionfruit	4%	\$14
Smirnoff Vodka Crush Mango & Peach	6%	\$14
Good Tides Lemon Lime Vodka Seltzer	4.3%	\$13
Corona	4.9%	\$13
White Rabbit Dark Ale	4.9%	\$12
Stone & Wood Pacific Ale	4.4%	\$14
Heaps Normal Non Alcoholic XPA	<0.5%	\$9.50
Carlton Zero, Non Alcoholic	<0.5%	\$9.50

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On Tap

Local Beer	ABV	Sch	Pnt
Duxton Pale Ale	4%	\$9.8	\$12.2
Duxton Dark Ale	4.4%	\$12.5	\$16
Bentspoke Crankshaft	5.8%	\$10.8	\$13.5
Bentspoke Half Cranked Mid Strength	3.2%	\$9.8	\$12.8
Bentspoke Barley Griffin	4.2%	\$9.8	\$12.8
Capital Coast Ale	4.4%	\$9.8	\$12.2
Australian Beer			
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%	\$9.8	\$12.2
Pure Blonde	4.6%	\$12	\$15
Balter XPA	5%	\$12	\$15
Victorian Bitter	4.9%	\$9.8	\$12.2
Melbourne Bitter	4.6%	\$11	\$13.7
Reschs	4.5%	\$11	\$13.7
Mountain Culture Status Quo Pale Ale	5.2%	\$11	\$14

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On Tap

International Beer	ABV	Sch	Pnt
Asahi	5%	\$12	\$15
Peroni	5.1%	\$12	\$15
<i>Cider, Seltzer & Ginger Beer</i>			
Duxton Cider	4.2%	\$12	\$15
Bulmers Cider	4.7%	\$13	\$16
Hard Rated	4.5%	\$16	\$19
Hard Rated Orange	4.5%	\$16	\$19
Brookvale Ginger Beer	4%	\$16	\$19

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