

*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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VE: Vegan

GF: Gluten Free

DF: Dairy Free

A: Dietary option available

**Note, Traces of Nuts May be Present**

10% Sunday Surcharge

15% Public Holiday Surcharge

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## Sides

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

## Classics

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

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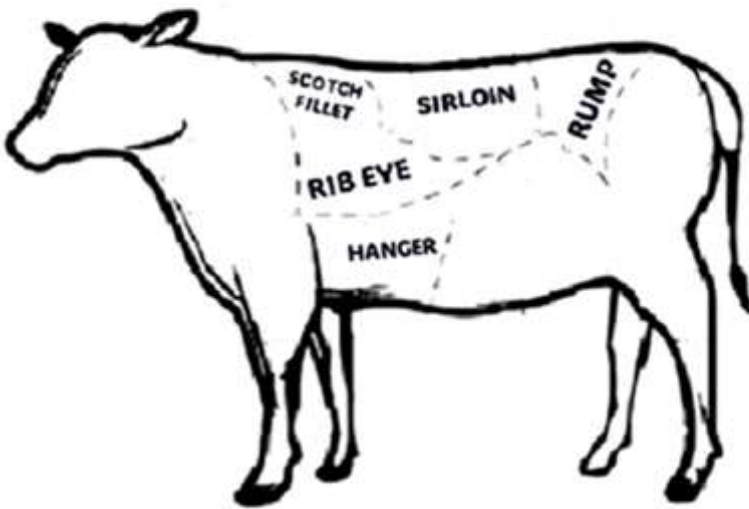
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# Steaks

*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

|   |             |
|---|-------------|
| <b>THE DUXTON CHEESEBURGER</b>  | <b>\$24</b> |
| Grilled Beef Cooked Medium, USA Cheese, Bacon, Tomato, Oak Lettuce, McClure Pickles & Big Mac Sauce. Served with Shoestring Fries (GFA) |             |
| <b>FRIED CHICKEN BURGER</b>   | <b>\$24</b> |
| Buttermilk Crumbed Chicken Thigh, American Cheese, Pickles, Oak Lettuce & Chipotle Aioli. Served with Shoestring Fries                  |             |
| <b>SPICED LENTIL &amp; CHICKPEA BURGER</b>  | <b>\$24</b> |
| Vegetable & Chickpea Pattie, Sliced Tomato, Red Onion, Tomato Relish, Vegan Aioli & Smiths Chips Served with Shoestring Fries (V/VEA)   |             |
| <b>CRISPY BAJA FISH TACOS (2)</b>   | <b>\$24</b> |
| White Cabbage Chipotle "Slaw" w/ Chipotle Spice Lime & a Mango & Jalapeno Salsa (DF)  |             |
| <b>WARM LOBSTER ROLL</b>  | <b>\$27</b> |
| Slipper Lobster Meat, Chipotle Aioli, Celery, Fennel & Chives. Served with Shoestring Fries   |             |
| <b>GLUTEN FREE BUN</b>  | <b>\$3</b>  |
| <b>EXTRA PATTIE</b>   | <b>\$5</b>  |

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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*

|   |             |
|---|-------------|
| <b>THE DUXTON MARGHERITA</b>  | <b>\$23</b> |
| San Marzano Sauce, Fresh Buffalo Mozzarella, Basil, Heirloom Cherry Tomato (DFA/V)                              |             |
| <b>HE'S A FUN- GUY</b>  | <b>\$27</b> |
| Braised Field Mushrooms, Rosemary, Parmesan Cream, Truffle Mayo, Fat Rocket & Truffle Oil (V)                   |             |
| <b>THE REUBEN</b>   | <b>\$30</b> |
| Wagyu Corned Beef, Sauerkraut, Onions, Swiss Cheese, Parsley & Chipotle Dressing                                |             |
| <b>PRIMAVERA PROSCIUTTO</b>   | <b>\$27</b> |
| Sliced Jamon Prosciutto, Fat Rocket Leaves, Buffalo Mozzarella & Shaved Parmesan (DFA)                          |             |
| <b>ITALIAN SAUSAGE</b>  | <b>\$28</b> |
| w/ Sausage Pieces, Pistachio Pesto, Spinach, Red Onion & a Touch of Chilli                                      |             |
| <b>MR POTATO HEAD</b>   | <b>\$27</b> |
| Potato w/ Chilli, Confit Garlic & Rosemary Topped w/ Sliced Prosciutto & Buffalo Mozzarella                     |             |
| <b>PEPPERONI</b>  | <b>\$25</b> |
| Pepperoni, Red Onion, Black Olives, Basil Leaves & Toasted Fennel Seeds (DFA)                                   |             |
| <b>AMALFI PRAWN</b>   | <b>\$28</b> |
| Garlic & Chilli King Prawn, Grilled Zucchini, Cheese, Heirloom Cherry Tomato, Ricotta & Fresh Basil (DFA)       |             |
| <b>PORKIES</b>  | <b>\$25</b> |
| Pepperoni, Pork & Fennel Sausage, Bacon, Spinach, Red Onion, Buffalo Mozzarella, Rosemary, Chilli & Basil (DFA) |             |
| <b>DON'T TELL NONNA</b>   | <b>\$27</b> |
| Sliced Ham, Caramelized Pineapple, Rosemary & Tomato Sauce Finished w/ Buffalo Mozzarella                       |             |
| <b>OTROPO CHICKEN</b>   | <b>\$27</b> |
| Grilled Chicken, Red Onion, Roast Capsicum, Roasted Pineapple, Bacon & Spicy Piri Piri Sauce (DFA)              |             |
| <b>GF BASE / VEGAN CHEESE / EXTRA TOPPING</b>   | <b>+\$3</b> |

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## *Sweets*

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

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# Drinks

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

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# Wines

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

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| <b>White Wine</b>   | <b>Gls</b>  | <b>Btl</b>   |
|---|-------------|--------------|
| <b>Babich Black Label Sauvignon Blanc 2023</b> , Marlborough NZ       | <b>\$12</b> | <b>\$60</b>  |
| <b>Cantina Tollo Nativo Pinot Grigio 2023</b> , Abruzzo Italy         | <b>\$12</b> | <b>\$60</b>  |
| <b>Sew &amp; Sew Pinot Gris 2023</b> , Adelaide Hills SA              | <b>\$14</b> | <b>\$70</b>  |
| <b>Maude Pinot Gris 2023</b> , Central Otago NZ                       | <b>\$16</b> | <b>\$80</b>  |
| <b>Miss Zilm Riesling 2023</b> , Clare Valley SA                      | <b>\$14</b> | <b>\$70</b>  |
| <b>Moppity Atrius Riesling 2022</b><br>Canberra District ACT          | <b>\$14</b> | <b>\$70</b>  |
| <b>Irvine Riesling 2023</b> , Eden Valley SA                          | <b>\$15</b> | <b>\$75</b>  |
| <b>Nick O'Leary Riesling 2023</b> Canberra District ACT               | <b>\$15</b> | <b>\$75</b>  |
| <b>Ross Hill Family Series Chardonnay "Maya" 2023</b> , Orange NSW    | <b>\$14</b> | <b>\$70</b>  |
| <b>Ladies Who Shoot Their Lunch Chardonnay 2021</b> , Strathbogie VIC | <b>\$16</b> | <b>\$80</b>  |
| <b>Laroche Petit Chablis</b> , Chablis, France                        |             | <b>\$130</b> |

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| <b>Red wine</b>   | <b>Gls</b>  | <b>Btl</b>   |
|---|-------------|--------------|
| <b>Quarisa Wines Johnny Q Shiraz Viognier 2018</b> , Limestone Coast SA       | <b>\$12</b> | <b>\$60</b>  |
| <b>Woodstock 'Deep Sands' Shiraz 2021</b> , McLaren Vale SA                   | <b>\$14</b> | <b>\$70</b>  |
| <b>Seppeltsfield Village Shiraz 2021</b> , Barossa Valley SA                  | <b>\$15</b> | <b>\$75</b>  |
| <b>Moppity Block Shiraz, Block A5</b><br>Canberra District ACT                |             | <b>\$90</b>  |
| <b>Meerea Park Alexander Munro Shiraz 2019</b> , Hunter NSW                   |             | <b>\$130</b> |
| <b>Penfolds St Henri Shiraz 2020</b> ,<br>Barossa SA                          |             | <b>\$180</b> |
| <b>Elderton Estate Barossa Command Single Vineyard Shiraz 2019</b> Barossa SA |             | <b>\$210</b> |
| <b>Penfolds Bin 389 2022</b> , Barossa SA                                     |             | <b>\$150</b> |
| <b>Penfolds Bin 128 2022</b> , Barossa SA                                     |             | <b>\$120</b> |
| <b>Are You Game Pinot Noir 2021</b> ,<br>Strathbogie Ranges VIC               | <b>\$12</b> | <b>\$60</b>  |
| <b>Coppabella Single Vineyard Pinot Noir</b> , Tumbarumba NSW                 | <b>\$15</b> | <b>\$75</b>  |
| <b>Maude Pinot Noir 2022</b> , Central Otago NZ                               |             | <b>\$110</b> |
| <b>Fraser Gallop Cabernet Merlot 2022</b> ,<br>Margaret River WA              | <b>\$14</b> | <b>\$70</b>  |
| <b>Penny's Hill 'Edwards Road' Cabernet Sauvignon 2022</b> , McLaren Vale SA  | <b>\$15</b> | <b>\$75</b>  |

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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*

|   |             |
|---|-------------|
| <b>Aperol Spritz</b>                        | <b>\$20</b> |
| Aperol, Prosecco, Soda                      |             |
| <b>Hugo Spritz</b>                          | <b>\$20</b> |
| Elderflower, Mint, Prosecco & Soda          |             |
| <b>Limoncello Spritz</b>                    | <b>\$20</b> |
| Housemade Limoncello, Lemon, Prosecco, Soda |             |

## *Freezer Door Classics Menu*

*Other classics available upon request ,as well as mocktails*

|                        |             |
|------------------------|-------------|
| <b>Negroni</b>         | <b>\$18</b> |
| <b>Dry Gin Martini</b> | <b>\$22</b> |
| <b>Manhattan</b>       | <b>\$18</b> |

## *Bottles & Cans*

|   |       |             |
|---|-------|-------------|
| <b>Brookvale Passionfruit</b>                 | 4%    | <b>\$14</b> |
| <b>Smirnoff Vodka Crush Mango &amp; Peach</b> | 6%    | <b>\$14</b> |
| <b>Good Tides Lemon Lime Vodka Seltzer</b>    | 4.3%  | <b>\$13</b> |
| <b>Corona</b>                                 | 4.9%  | <b>\$12</b> |
| <b>White Rabbit Dark Ale</b>                  | 4.9%  | <b>\$12</b> |
| <b>Stone &amp; Wood Pacific Ale</b>           | 4.4%  | <b>\$12</b> |
| <b>Heaps Normal Non Alcoholic XPA</b>         | <0.5% | <b>\$9</b>  |

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# On Tap

| <b>Local Beer</b>                                     | <b>ABV</b> | <b>Sch</b>    | <b>Pnt</b>    |
|---|------------|---------------|---------------|
| <b>Duxton Pale Ale</b>                                | 4%         | <b>\$9.8</b>  | <b>\$12.2</b> |
| <b>Duxton Dark Ale</b>                                | 4.4%       | <b>\$12.5</b> | <b>\$16</b>   |
| <b>Bentspoke Crankshaft</b>                           | 5.8%       | <b>\$10.8</b> | <b>\$13.5</b> |
| <b>Bentspoke Half Cranked</b><br>Mid Strength         | 3.2%       | <b>\$9.8</b>  | <b>\$12.8</b> |
| <b>Bentspoke Barley Griffin</b>                       | 4.2%       | <b>\$9.8</b>  | <b>\$12.8</b> |
| <b>Capital Coast Ale</b>                              | 4.4%       | <b>\$9.8</b>  | <b>\$12.2</b> |
| <b>Australian Beer</b>                                |            |               |               |
| <b>Carlton Draught "Tank"</b>                         | 4.6%       | <b>\$9.8</b>  | <b>\$12.2</b> |
| <b>Carlton Dry</b>                                    | 4.5%       | <b>\$9.8</b>  | <b>\$12.2</b> |
| <b>Carlton Dry</b> Mid Strength                       | 3.5%       | <b>\$9</b>    | <b>\$11.2</b> |
| <b>Great Northern</b> Mid<br>Strength                 | 3.5%       | <b>\$8.8</b>  | <b>\$11</b>   |
| <b>Pure Blonde</b>                                    | 4.6%       | <b>\$12</b>   | <b>\$15</b>   |
| <b>Balter XPA</b>                                     | 5%         | <b>\$12</b>   | <b>\$15</b>   |
| <b>Victorian Bitter</b>                               | 4.9%       | <b>\$9.2</b>  | <b>\$11.5</b> |
| <b>Melbourne Bitter</b>                               | 4.6%       | <b>\$11</b>   | <b>\$13.7</b> |
| <b>Reschs</b>   | 4.5%       | <b>\$11</b>   | <b>\$13.7</b> |
| <b>Mountain Culture Status</b><br><b>Quo Pale Ale</b> | 5.2%       | <b>\$11</b>   | <b>\$14</b>   |

V: Vegetarian

VE: Vegan

GF: Gluten Free

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

AMEX 3% Surcharge

# *On Tap*

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

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