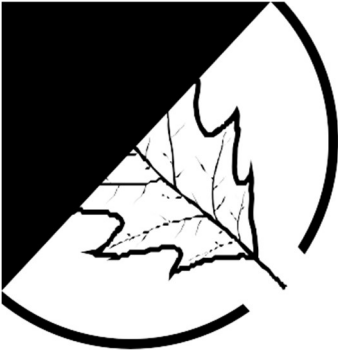




*Sharing our vast dining experiences
with O'Connor and surrounds,*

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 *Australian*

**\$6
Each**

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

Or

Kilpatrick grilled w/ Crispy Prosciutto, Worcestershire, smoky BBQ & Ketchup Sauce (GF, DF)

**\$7
Each**

TWICE BAKED GRUYERE CHEESE SOUFFLE

\$24

Served w/ Warm Confit Cherry Tomato & a Watercress & Walnut salad (V)

CRISPY HAWKSURRY SQUID *Australian*

\$19

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

HIRAMASA KINGFISH CRUDO *Mixed*

\$25

Served w/ Avocado Mousse, Lime Emulsion, Winter Citrus Pimento salsa & Flying Fish Roe (GF, DFA)

CRISPY CACIO E PEPE ARANCINI (3)

\$20

Served w/ Black truffle Aioli, Truffle Oil & Grated Parmesan (V)

SOUTHERN FRIED CHICKEN WINGS

\$19

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

PROVENCAL SEAFOOD BISQUE *Imported*

\$24

w/ Poached Prawns, Tomato, Saffron, Sauce Rouille & Grilled Foccacia

CHARGRILLED WA FREMANTLE OCTOPUS

\$29

Australian

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

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

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Sides

CHIPS	\$13
Rosemary Salt, Black Truffle Aioli (VG/DF)	
*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/ Brown Butter, Lemon & Crispy Prosciutto (GF)	
DUXTON SIDE SALAD	\$14
Cos Lettuce w/ Parsley, Crunchy Breadcrumbs, Parmesan & A Healthy Tahini & Yuzu Dressing	
TRUFFLE PARIS MASHED POTATO	\$13
(V/GF)	
SOURDOUGH BREAD	\$3
Grilled on the open fire, 1 piece (V/GF)	

Classics

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

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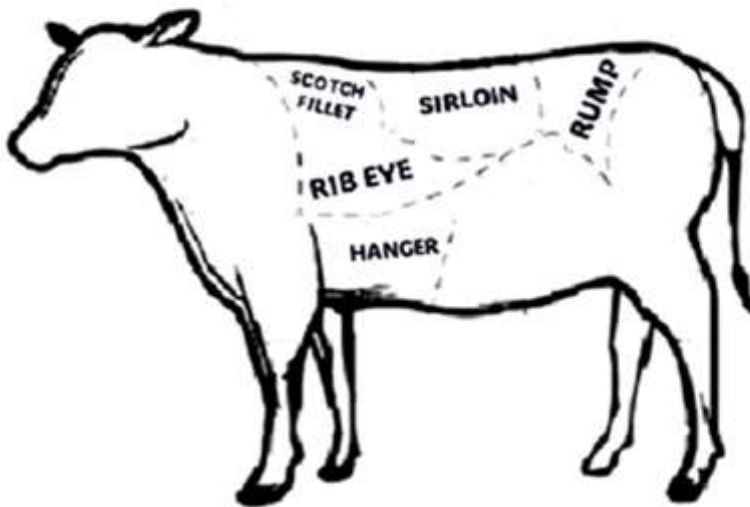
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Steaks

Cooked on our chargrill with local wood embers

400G PINNACLE RIBEYE **\$79**

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

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

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

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

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

250G HANGER ANGUS STEAK MB+2 **\$40**

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

250G BLACK ANGUS RUMP **\$35**

MB2+, Riverina NSW, 120+ Days Grain Fed, MSA w/ Oak Lettuce Garden Salad, Chips & 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) *Imported*

\$24

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

WARM LOBSTER ROLL *Imported*

\$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, VEA)

Add Chicken OR Prawns +\$5

SPAGHETTI e' FRUTTI DI MARE *Mixed*

\$35

Spaghetti Pasta tossed w/ Prawns, Calamari, Pipi &
Seasonal Fish. Served in a White Wine, Cherry Tomato
& Italian Parsley Sauce

FOUR CHEESE RAVIOLLI

\$29

Tossed w/ Roast Pumpkin, Nut Brown Butter, Crispy
Sage, Pine Nuts & Raisins (V)

SNAPPER & WHITE TRUFFLE PIE *Australian*

\$34

w/ Ruby Snapper Fillets in a rich Saffron Veloute'
Sauce w/ Leeks & Corn Topped w/ Pastry

SLOW BRAISED LAMB SHOULDER

\$39

De-Boned w/ Green Olives, Pearl Couscous, Roasted
Cherry Tomato & Mint Salsa (DF)

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 *Imported*

\$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

WARM STICKY DATE & CHOCOLATE PUDDING **\$18**
w/ Salted Caramel Sauce, Blackberry Compote & Vanilla Bean Ice-Cream

WARM PEACH & RASPBERRY CRUMBLE **\$18**
Peach, Raspberry & Coconut Cobler w/ Coconut Ice Cream

FLOURLESS CHOCOLATE CAKE **\$19**
In Double Cream, Pistachio Gelato, Cherry Compote & Pistachio Praline (GF)

NUTELLA CALZONE for 2 **\$24**
Filled w/ Nutella & Served w/ Vanilla Gelato & Almond Praline

SORBET & FRUIT BOWL **\$12**
Seasonal Fruit w/ Sorbet (VE, DF)

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	\$6.55
RED BULL CAN	\$8
BUNDABERG GINGER BEER	\$7
SANPELLIGRINO SPARKLING MINERAL WATER 750ML +\$6	\$7

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Wines

<i>Sparkling</i>	Gls	Btl
Guerrieri Rizzardi Prosecco DOC NV, Veneto Italy	\$14	\$70
Ross Hill Pinnacle Blanc de Blancs Sparkling, Orange NSW	\$18.7	\$94
Moët & Chandon Imperial Brut, France		\$149
Veuve Clicquot Brut NV Reims, France		\$169
Billecart Brut Réserve NV, Champagne, France		\$179
Billecart Brut Rosé NV, Champagne, France		\$199

Rosé

Mrs Q Rose, Barossa Valley SA	\$13	\$60
AIX Maison Aix Rose, Provence France	\$16	\$78
Domaine Sainte-Marie Côtes De Provence Rosé, Provence France	\$19	\$95

Non Alcoholic

Plus & Minus Non-Alcoholic Pinot Grigio NSW	\$12	\$60
Plus & Minus Non-Alcoholic Rose NSW	\$12	\$60

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White Wine	Gls	Btl
Babich Black Label Sauvignon Blanc , Marlborough NZ	\$13	\$60
Cantina Tollo Nativo Pinot Grigio , Abruzzo Italy	\$13	\$60
Sew & Sew Pinot Gris , Adelaide Hills SA	\$14	\$70
Maude Pinot Gris , Central Otago NZ	\$16	\$80
Miss Zilm Riesling , Clare Valley SA	\$14	\$70
Moppity Atrius Riesling Canberra District ACT	\$15	\$75
Irvine Riesling , Eden Valley SA	\$15	\$75
Nick O'Leary Riesling Canberra District ACT	\$16	\$75
Ross Hill Family Series Chardonnay "Maya" , Orange NSW	\$14	\$70
Ladies Who Shoot Their Lunch Chardonnay , Strathbogie VIC	\$17.6	\$88
Laroche Petit Chablis , Chablis, France		\$140

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Red wine	Gls	Btl
Quarisa Wines Johnny Q Shiraz Viognier , Limestone Coast SA	\$13	\$60
Woodstock 'Deep Sands' Shiraz , McLaren Vale SA	\$15	\$70
Seppeltsfield Village Shiraz , Barossa Valley SA	\$17.6	\$82.5
Moppity Block Shiraz, Block A5 Canberra District ACT		\$99
Meerea Park Alexander Munro Shiraz , Hunter NSW		\$160
Penfolds St Henri Shiraz , Barossa SA		\$190
Elderton Estate Barossa Command Single Vineyard Shiraz Barossa SA		\$225
Penfolds Bin 389 , Barossa SA		\$165
Penfolds Bin 128 , Barossa SA		\$135
Are You Game Pinot Noir , Strathbogie Ranges VIC	\$14	\$70
Coppabella Single Vineyard Pinot Noir , Tumbarumba NSW	\$15	\$75
Maude Pinot Noir , Central Otago NZ		\$120
Fraser Gallop Cabernet Merlot , Margaret River WA	\$14	\$70
Penny's Hill 'Edwards Road' Cabernet Sauvignon , 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 Marmalade Infused Gin, Elderflower, Lime & Blue Curacao to create a bright & refreshing flavour

Tocu-Cello

\$22

Housemade Limoncello, Vodka & Elderflower... Sweet, Citrusy and Medicinal Chamboard

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

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Bottles & Cans

Brookvale Passionfruit	4%	\$15.8
Smirnoff Vodka Crush Mango & Peach	6%	\$14.8
Good Tides Lemon Lime Vodka Seltzer	4.3%	\$14
Bundy Rum & Cola	4.6%	\$17
Candian Club & Dry	4.8%	\$16
Jack Daniels & Cola	4.8%	\$19
Jim Beam & Cola	4.8%	\$16
Somersby Apple Cider	4.5%	\$12
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%	\$10
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%	\$13	\$17
Bentspoke Crankshaft	5.8%	\$11.9	\$14.9
Bentspoke Half Cranked Mid Strength	3.2%	\$9.8	\$12.8
Bentspoke Barley Griffin	4.2%	\$10.8	\$14.5
Capital Coast Ale	4.4%	\$10.8	\$13.5
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%	\$13.2	\$16.5
Balter XPA	5%	\$13.2	\$16.5
Victorian Bitter	4.9%	\$9.8	\$12.2
Melbourne Bitter	4.6%	\$12.1	\$15
Reschs	4.5%	\$12.5	\$15.2
Mountain Culture Status Quo Pale Ale	5.2%	\$12.1	\$15.4

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On Tap

<i>International Beer</i>	<i>ABV</i>	<i>Sch</i>	<i>Pnt</i>
Asahi	5%	\$13.5	\$17
Peroni	5.1%	\$13.5	\$17
<i>Cider, Seltzer & Ginger Beer</i>			
Duxton Cider	4.2%	\$12	\$15
Bulmers Cider	4.7%	\$14	\$17
Hard Rated	4.5%	\$17	\$20
Hard Rated Orange	4.5%	\$17	\$20
Brookvale Ginger Beer	4%	\$17	\$20

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