



At the heart of O'Connor, The Duxton brings together refined dining, a curated beverage selection and genuine hospitality — a destination to dine, drink and connect

Our menu celebrates premium Australian produce through contemporary cuisine, elevated pub classics and the art of the chargrill, where dishes are brought to life over locally sourced wood embers.

From delicate seafood to premium steaks, house-made pizzas and indulgent desserts, each dish is thoughtfully crafted.

The bar offers a selection of local and international wine, beer and spirits, alongside an evolving cocktail menu of signature creations, timeless classics and refreshing spritzes

oyster

sydney rock oyster, shucked to order and priced individually

aus | all df, gf

natural | fresh lemon | 6

chardonnay vinaigrette | salmon roe, dill | 8.5

bloody mary | tomato, vodka, lemon, worcestershire, tobasco, celery | 7.5

small bites and sharing

burrata | heirloom & cherry tomatoes, olives, aged balsamic, fresh basil, hot honey, rosemary focaccia | v

| 28

citrus cured salmon | aus | ruby grapefruit, orange, shaved fennel, citrus dressing, lime salt | df, gf | 24

scallops rockerfella | imp | served in shell | pernod, spinach, herbs, golden crumb | v | 32

small bites and sharing

cacio e pepe arancini | black truffle aioli, parmesan

| v | 20

garlic and herb crusted pizza | housemade base, garlic oil, parmesan, herbs | v, vea, gfa | 17.5

barbers cheese plate | cheddar, blue brie, quince paste, lavosh, crisp bread | v | 30

crispy hawksbury squid | aus | chilli, lemon, basil aioli, fennel slaw | df, gf | 22

southern fried chicken wings | choice of bbq, chipotle dipping | or | buffalo, blue cheese dipping | dfa | 20

chips | rosemary salt, black truffle aioli | v, vea, dfa | 13

shoestring fries | rosemary salt, smoked garlic aioli | v, vea, dfa | 12

herb crusted salmon | aus | ribbon zucchini salad,
currants, tobiko horseradish cream sauce | 32

pan roasted barramundi | aus | pea puree, mixed
peas, persian feta, lemon garlic dressing | dfa, gf
| 39

chargrilled lamb rump | cripy potato pave,
asparagus, rainbow dutch carrots, mint salsa verde, red
wine rosemary jus | 45

warm mediterranean bowl | grilled haloumi, roast
pumpkin, chickpeas, hummus, za'atar, pomegranate
dressing | v, vea | 30
add chicken or prawns | 6

spaghetti e frutti di mare | mix | tossed spaghetti, prawns, mussels, squid, seasonal fish, white wine, cherry tomatos, Italian parsley | 38

four cheese ravioli | roast pumpkin, nut brown butter, crisp sage, pine nuts, raisins | v | 32

duxton salad | cos lettuce, parsley, pangrattato, parmesan, tahini, yuzu | v, vea | 20.5

add chicken | 6

steak

cooked on the chargrill with locally sourced wood embers

dfa, gfa

pinnacle ribeye | 400g | mb2+msa, southern nsw,
100% grassfed | pangrattato garden salad, crispy potato,
café de paris butter | 79

scotch fillet, riverina angus | 300g | mb2,
riverina nsw | pangrattato garden salad, crispy potato,
café de paris butter | 65

redgum sirloin | 300g | grain finished msa, northern
victoria | pangrattato garden salad, crispy potato, café de
paris butter | 49

hanger angus steak | 250g | mb2 riverina nsw |
pangrattato garden salad, chips, café de paris butter | 41

black angus rump | 250g | mb2 riverina nsw, |
pangrattato garden salad, chips, café de paris butter | 37

house made sauce | choice of mushroom,
peppercorn, gravy or black truffle salsa | 4



pizza

housemade dough, baked fresh

all available on gluten free base | 5

the duxton margherita | san marzano sauce, fresh buffalo mozzarella, basil | v, vea | 24

he's a fun-guy | braised field mushroom, rosemary, parmesan cream, truffle mayo, rocket, truffle oil | v, vea | 28

the reuben | corned beef, sauerkraut, onion, swiss cheese, parsley, chipotle | 33

primavera prosciutto | jamon prosciutto, rocket, buffalo mozzarella, shaved parmesan | dfa | 29.5

italian sausage | pork sausage, pistachio pesto, spinach, red onion, chilli | 30

mr potato head | potato, chilli, confit garlic, rosemary, prosciutto, buffalo mozzarella | 29

pepperoni | pepperoni, red onion, black olive, basil,
toasted fennel seeds | dfa | 27

amalfi prawn | imp | garlic chilli king prawns, grilled
zucchini, mozzarella, cherry tomato, ricotta, basil | dfa
| 31

porkies | pepperoni, pork fennel sausage, bacon,
spinach, red onion, buffalo mozzarella | dfa | 31

don't tell nonna | ham, caramelized pineapple,
rosemary, tomato base, buffalo mozzarella | 29

otroppo chicken | piri piri sauce, grilled chicken, red
onion, roast capsicum, roasted pineapple, bacon | dfa |
30

vegan cheese, extra topping, gluten free base | 5

gluten free bun | 3.5

argentinian style steak tacos | chargrilled angus beef, smoked garlic crema, fire roasted capsicum chimichurri, pickled onion, corriander | 25

smoky sweet potato tacos | sweet potato refried bean croquettes, corn chili salsa, lime vegan mayo, corriander | v, ve | 20

crispy baja fish tacos | imp | white cabbage chipotle slaw, lime & jalapeno salsa | df | 25

the duxton cheeseburger | medium grilled beef, american cheese, bacon, oak lettuce, pickles, burger sauce, shoestring fries | gfa | 24

fried chicken burger | buttermilk crumb chicken, american cheese, pickles, oak lettuce, chipotle aioli, shoestring fries | 24

warm lobster roll | imp | slipper lobster, chipotle aioli, celery, fennel, chives, shoestring fries | 27

side and extra

sauteed green beans | brown butter, lemon, crisp
prosciutto | va | 13

duxton side salad | cos lettuce, parsley, pangrattato,
parmesan, tahini, yuzu | v, vea, gfa | 15.5

chips | rosemary salt, black truffle aioli | v, vea, dfa | 13

shoestring fries | rosemary salt, smoked garlic aioli |
v, vea, dfa | 12

sourdough bread | grilled on the open fire | v, ve, df
| 4

house made sauce | choice of mushroom,
peppercorn, gravy or black truffle salsa | 4

aioli | 1

pub classics

battered blue grenadier fish & chips | imp |
battered white fish, salad, jalapeno tartare sauce, fresh
lemon, chips | df | 33

chicken parmigiana | panko crumb breast, double
smoked ham, chunky napolli sauce, torn buffalo mozzarella,
slaw, chips | 30

chicken schnitzel | panko crumb breast, slaw, chips,
your choice of sauce: mushroom, peppercorn, gravy, black
truffle salsa | dfa | 28

sticky date chocolate pudding | salted caramel,
blackberry compote, vanilla bean ice cream | 19.5

peach raspberry crumble | coconut cobbler,
coconut ice cream | 19.5

flourless chocolate cake | double cream, pistachio
gelato, cherry compote, pistachio praline | gf | 21

nutella calzone | serves 2 | handmadedough filled
with nutella, vanilla gelato, almond praline | 26

sorbet fruit bowl | seasonal fruit, chef's selection
sorbet | v, ve, df, gf | 13

barbers cheese plate | cheddar, blue brie, quince
paste, lavosh, crisp bread | v | 30

barista made

coffee | cappuccino, flat white, latte, long black, short black, macchiato | 4.9

large | 6.2

mocha | 5.5

large | 6.7

hot chocolate, chai latte, matcha | 5.4

pot of tea | english breakfast, earl grey, chamomile, peppermint, green, lemonginger, chai | 5

extras | soy milk, almond milk, oat milk, lactose free milk, extra shot, scoop of ice cream | 1

milkshake | chocolate, caramel, strawberry, vanilla | 9

drinks

juice | orange, pineapple, apple, cranberry | 5

soft drink | pepsi, pepsi max, lemonade, lemon squash,
ginger ale, tonic water | 6

pint | 7.5

soda water | 4.5

lemon lime bitters | 6.55

red bull can | 8

bundaberg ginger beer | 7

sanpelligrino sparkling mineral water | 500ml | 7
750ml | 13

white wine

babich black label sauvignon blanc |

marlborough nz | 13

bottle | 60

cantina tollo nativo pinot grigio | abruzzo italy |

13

bottle | 60

sew & sew pinot gris | adelaide hills sa | 14

bottle | 70

maude pinot gris | central otago nz | 16

bottle | 80

miss zilm riesling | clare valley sa | 14

bottle | 70

moppity atrius riesling | canberra district act | 15

bottle | 75

white wine

nick o'leary riesling | canberra district act | 16

bottle | 75

ross hill family series chardonnay "maya" |
orange nsw | 14

bottle | 70

ladies who shoot their lunch chardonnay |
strathbogie ranges vic | 17.6

bottle | 88

laroche petit chablis | chablis france | bottle only |
140

bolded – house package wines

quarisa wines johnny q shiraz viognier |

limestone coast sa | 13

bottle | 60

woodstock 'deep sands' shiraz | mclaren vale sa |
15

bottle | 70

seppeltsfield village shiraz | barossa valley sa | 17.6

bottle | 82.5

are you game pinot noir | strathbogie ranges vic |
14

bottle | 70

coppabella single vineyard pinot noir |

tumbarumba nsw | 15

bottle | 75

fraser gallop cabernet merlot | margaret river w |
14

bottle | 70

red wine

penny's hill 'edwards road' cabernet sauvignon |
mclaren vale sa | 15

bottle | 75

maude pinot noir | central otago nz | bottle only |
120

moppity block shiraz, block a5 | canberra district
act | bottle only | 99

meera park alexander munro shiraz | hunter nsw
| bottle only | 160

red wine

penfolds st henri shiraz | barossa sa | bottle only
| 190

elderton estate barossa | barossa sa | bottle only
| 225

penfolds bin 389 | barossa sa | bottle only | 165

penfolds bin 128 | barossa sa | bottle only | 135

sparkling wine

guerrieri rizzardi prosecco | doc nv, veneto italy |
14

bottle | 70

ross hill blanc de blanc | orange nw | 18.7

bottle | 94

moet chandon imperial brut | france | bottle only
| 149

veuve clicquot brut | nv reims, france | bottle only |
169

billecart brut reserve nv | champagne, france |
bottle only | 179

billecart brut rose nv | champagne, france | bottle
only | 199

rose wine

mrs q | barossa valley sa | 13

bottle | 60

aix maison rose | provence france | 16

bottle | 78

domaine sainte-marie cotes de provence rose |
provence france | 19

bottle | 95

bolded – house package wines

signature cocktails

duxpresso | duxton's twist on a classic. the perfect balance of freshly brewed will & co. espresso, vodka, frangelico, kahlua, a touch of vanilla | 23

blue bell | a mix of marmalade infused gin, elderflower, lime & blue curacao to create a bright & refreshing flavour | 22

tocu-cello | housemade limoncello, vodka & elderflower... sweet, citrussy and medicinal chambord | 22

nun the wiser | dark cherry liquor, chambord, vodka, watermelon sweetness balanced with a dark cherry tartness | 25

sargood sour | smooth vodka, passionfruit, fresh lemon, & a frothy egg white... it's sarGOOD | 22

1928 | stone fruit and citrus flavours with a dry finish. plum gin, apricot brandy liqueur, lime | 24

condamine constrictor | blue alize, cointreau, pink gin & lemon squash. a lolly snake in liquid form! | 22

spritz

aperol spritz | aperol, prosecco, soda | 20

hugo spritz | elderflower, mint, prosecco, soda | 20

limoncello spritz | house made limoncello, lemon,
prosecco, soda | 20

freezer door classics

negroni | 19

dry gin martini | 22

manhattan | 18

other classics available upon request

bottle and can

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

on tap

duxtun pale ale | 4% | schooner | 9.8 | pint | 12.2

duxtun dark ale | 4.4% | schooner | 13 | pint | 17

bentspoke crankshaft | 5.8% | schooner | 11.9 |
pint | 14.9

bentspoke half cranked | mid, 3.2% | schooner |
9.8 | pint | 12.8

bentspoke barley griffin | 4.2% | schooner | 10.8 |
pint | 14.5

capital coast ale | 4.4% | schooner | 10.8 | pint |
13.5

carlton draught 'tank' | 4.6% | schooner | 9.8 | pint
| 12.2

carlton dry | 4.5% | schooner | 9.8 | pint | 12.2



carlton dry | mid, 3.5% | schooner | 9 | pint | 11.2

great northern supercrisp | mid, 3.5% | schooner | 9.8 | pint | 12.2

pure blonde | 4.6% | schooner | 13.2 | pint | 16.5

balter xpa | 5% | schooner | 13.2 | pint | 16.5

victoria bitter | 4.9% | schooner | 9.8 | pint | 12.2

melbourne bitter | 4.6% | schooner | 12.1 | pint | 15

reschs | 4.5% | schooner | 12.5 | pint | 15.2

mountain culture status quo pale | 5.2% | schooner | 12.1 | pint | 15.4

asahi superdry | 5% | schooner | 13.5 | pint | 17

peroni | 5.1% | schooner | 13.5 | pint | 17

on tap

duxtun cider | 4.2% | schooner | 12 | pint | 15

bulmers cider | 4.7% | schooner | 14 | pint | 17

hard rated lemon | 4.5% | schooner | 17 | pint |
20

hard rated orange | 4.5% | schooner | 17 | pint |
20

brookvale ginger beer | 4% | schooner | 17 | pint
| 20

non alcohol

heaps normal xpa | <0.5% | 10

carlton zero | <0.5% | 9.50

plus minus prosecco | nsw | 12

bottle | 60

plus minus pinot grigio | nsw | 12

bottle | 60

plus minus rose | nsw | 12

bottle | 60

signature mocktails

berry responsible | cranberry, lime, orange, tonic

| ve, df | 14

no – heat – o | muddled lime, mint, elderflower, soda

| ve, df | 14

pg star martini | passionfruit, pineapple, vanilla, lime,
egg white | vea, df | 16

elderflower spritz | elderflower, non alcoholic
prosecco, soda | ve, df | 14

other classics available upon request

10% Sunday surcharge and 15% public holiday surcharge

bolded – house package wines