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

small bites and sharing.

sydney rock oyster, shucked to order | australian | choice of natural, fresh lemon or red wine eschalot vinaigrette | dairy free, gluten free available | 6.6

kilpatrick grilled crispy prosciutto, worcestershire, smokey bbq | dairy free, gluten free | 7.7

cacio e pepe arancini | black truffle aioli, parmesan | vegetarian | 22

garlic and herb crusted pizza | housemade base, garlic oil, parmesan, herbs | vegetarian, gluten free available | 17.5

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

crispy hawksbury squid | australian | chilli, lemon, basil aioli, fennel slaw | dairy free, gluten free | 22

twice baked gruyere cheese souffle | warm confit cherry tomato, watercress, walnut | vegetarian | 26

hiramasa kingfish crudo | mixed | chilli, lemon, basil aioli, fennel slaw | gluten free, dairy free available | 22

chargrilled wa fremantle octopus | australian | romesco, kipfler potato, chimichurri, lemon | 22

provencal seafood bisque | imported | poached prawns, tomato, saffron, rouille, grilled foccacia | 22

southern fried chicken wings | 400g | choice of bbq, chipotle dipping or buffalo, blue cheese dipping | dairy free available | 20

chips | rosemary salt, black truffle aioli | vegan, dairy free | 13

shoestring fries | rosemary salt, smoked garlic aioli | vegan, dairy free | 12

sourdough bread | grilled on the open fire | vegan, dairy free | 4

main.

slow braised lamb shoulder | de-boned | green olives, pearl couscous, roast cherry tomato, mint salsa | 39

warm mediterranean bowl | grilled haloumi, roast pumpkin, chickpeas, hummus, za'atar, pomegranate dressing | vegetarian, vegan available | 30

add chicken or prawns | 6

spaghetti e frutti di mare | mixed | tossed spaghetti, prawns, calamari, pipi, seasonal fish, white wine, tomato, Italian parsley | 38

four cheese ravioli | roast pumpkin, nut brown butter, crisp sage, pine nuts, craisins | vegetarian | 32

snapper white truffle pie | australian | ruby snapper fillet, rich saffron veloute', leek, corn, topped with pastry | 36

duxton salad | cos lettuce, parsley, crunchy breadcrumbs, parmesan, tahini, yuzu | vegetarian, vegan available | 20.5

add chicken | 6

steak.

cooked on the chargrill with local wood embers

pinnacle ribeye | 400g | southern nsw, 100% grassfed, free range | oak lettuce garden salad, garlic chat potato, café de paris butter | dairy free available, gluten free available | 79

riverina angus scotch fillet | 300g | mb2+ msa, riverina nsw | oak lettuce garden salad, garlic chat potato, café de paris butter | dairy free available, gluten free available | 62

redgum sirloin | 300g | msa, northern Victoria, grain finished | oak lettuce garden salad, garlic chat potato, café de paris butter | dairy free available, gluten free available | 48

hanger angus steak | 250g | mb2+ msa, riverina nsw, 120+ days grain fed | oak lettuce garden salad, chips, café de paris butter | dairy free available, gluten free available | 42

black angus rump | 250g | mb2+ msa, riverina nsw, 120+ days grain fed | oak lettuce garden salad, chips, café de paris butter | dairy free available, gluten free available | 37

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

swap chips for buttered mash potato | 4

pizza.

housemade dough, baked fresh | all available on gluten free base | 3.5

the duxton margherita | san marzano sauce, fresh buffalo mozzarella, basil, heirloom cherry tomato | vegetarian, vegan available | 24

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

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

primavera prosciutto | sliced jamon prosciutto, fat rocket leaves, buffalo mozzarella, shaved parmesan | dairy free available | 29.5

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

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

pepperoni | pepperoni, red onion, black olives, basil, toasted fennel seeds | dairy free available | 27

amalfi prawn | imported | garlic chilli king prawns, grilled zucchini, cheese, heirloom cherry tomato, ricotta, basil | dairy free available | 31

porkies | pepperoni, pork fennel sausage, bacon, spinach, red onion, buffalo mozzarella | dairy free available | 31

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

otropo chicken | spicey piri piri sauce, grilled chicken, red onion, roast capsicum, roasted pineapple, bacon | dairy free available | 30

vegan cheese, extra topping, gluten free base | 3.5

handheld.

the duxton cheeseburger | grilled beef cooked medium, american cheese, bacon, oak lettuce, mcclure pickles, big mac sauce, side of shoestring fries | gluten free available | 25

fried chicken burger | buttermilk crumbed chicken thigh, American cheese, mcclure pickles, oak lettuce, chipotle aioli, side of shoestring fries | 25

spiced lentil chickpea burger | vegetable chickpea pattie, sliced tomato, red onion, tomato relish, vegan aioli, smiths chips, side of shoestring fries | vegetarian, vegan available | 25

crispy baja fish tacos | white cabbage chipotle slaw, chipotle spice lime, mangi jalapeno salsa | dairy free | 26

warm lobster roll | imported | slipper lobster meat, chipotle aioli, celery, fennel, chives, side of shoestring fries | 28

gluten free bun | 3.5

extra pattie | 8

side and extra.

roasted baby carrots | hot honey, toasted almond dukkah, gaots curd | vegetarian, vegan available | 13

sauteed green beans | brown butter, lemon, crisp prosciutto | vegetarian available | 13

truffle paris mashed potato | brown butter, lemon, crisp prosciutto | vegetarian, gluten free | 14

duxton side salad | cos lettuce, parsley, crunchy breadcrumbs, parmesan, tahini, yuzu | vegetarian, vegan available | 15.5

aioli | 1

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

swap chips for buttered mash potato | 4

pub classics.

battered blue grenadier fish and chips | imported | battered white fish, salad, jalapeno tartare sauce, fresh lemon | dairy free | 33

chicken parmigiana | panko crumb breast, double smoked ham, chunky Napoli sauce, torn buffalo mozzarella, celeriac fennel slaw, side of chips | 30

chicken schnitzel | panko crumb breast, celeriac fennel slaw, side of chips, your choice of sauce: mushroom, peppercorn, gravy, black truffle salsa | dairy free | 30

sweet.

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

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

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

nutella calzone | serves two | folded handmade pizza base filled with Nutella, vanilla gelato, almond praline | 26

sorbet fruit bowl | seasonal fruit and chef's selection sorbet | vegan, dairy free | 13

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

10% Sunday surcharge and 15% public holiday surcharge

1.5% surcharge on visa & mc, 3% surcharge on amex

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, lemong giner, 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 spakling mineral water | 500ml | 7

750ml | 13

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

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

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

red wine.

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

penny's hill 'edwards road' cabernet sauvignon pinot noir | 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

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

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 chamboard | 22

nun the wiser | dark cherry liqor, chaboard, 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 classic available upon request, as well as mocktails

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

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

on tap.

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

duxton 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

duxton 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

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