



DUXTON
- O'CONNOR -



Sharing our vast dining experiences with O'Connor and surrounds, The Duxton is your local institution.

Bursting with rustic character and charm, The Duxton provides Canberrans with two comfortable levels to bring any occasion to life.

Downstairs you'll find relaxed dining vibes and an entertainment filled sports bar, whilst upstairs you can capture the setting sun on the rooftop terrace or enjoy the luxury of The Oak Room, Living Room or The Loft with expansive views of the 'burbs.

The menu is diverse, pleasing those after a traditional pub classic along with seasonal Modern Australian cuisine options where every detail has been considered – from produce to plate.

Expect a broad beverage selection from frothy tap beers to full-bodied wines and specialty cocktails - The Duxton can satisfy every thirst.

We've built a strong following for our freshly grilled seafood and quality steaks. Our weekday promotions have become local favourites as we ensure our regulars are fed well and taken care of.

Whether you're grabbing an after-work drink around the bar, gathering friends for a hearty meal, or need someone to cater for a special function, we welcome you to The Duxton for an experience to remember.

Starters

SYDNEY ROCK OYSTERS	EACH \$4.5
Live Oysters Shucked to Order, Lemon, Champagne Eschalot Vinaigrette	
CURED LOCAL MEATS	\$28
House Pickles, Marinated Veg, Grilled Sourdough	
GARLIC PIZZA	\$8
Parsley, Shaved Parmesan	
STEAK TARTARE	\$21
Harissa, Tomato Salsa, Basil, Smoked Yolk, Potato Wafer	
BBQ GRILLED KING PRAWNS	\$22
Lemon, Jalapeno Dill Butter	
CHICKEN LIVER PARFAIT	\$18
Smoked Chicken Liver, Szechuan Nashi Pear, Hazelnut, Truffle Brioche	
KINGFISH CEVICHE	\$20
Coconut & Lime, Coriander, Jalapeño, Avocado & Tapioca	
WOOD ROASTED OCTOPUS	\$24
Romesco, Black Olive, Pomegranate, Basil	
TRUFFLED MAC & CHEESE CROQUETTES	\$14
Aioli, Grated Pecorino	

Vegetable Starters

BEETROOT TART	\$18
Caramelised Onion, Balsamic Glaze, Smoked Pecans	
STUFFED ZUCCHINI FLOWERS	\$12
Grain Crumbed, Mushroom & Thyme, Whipped Honey	

Vegetable Mains

PEA 'SPATZLE'	\$26
Asparagus, Wood Roasted Portabello Mushrooms, Smoked Ricotta, Hazelnuts	
EGGPLANT	\$24
Miso Roasted Corn, Brown Rice Congee, Wakame, Puffed Wild Rice, Chilli	

Woodfire Grill

RUMP \$32
Black Angus, Grain Fed, 250g, Riverina NSW, Gem Lettuce, Red Wine Jus, Garlic Butter, Hand Cut Chips

SIRLOIN \$36
Pinnacle Beef, Pasture Fed, 250g, Southern NSW, Morning Glory, Bone Marrow Sauce, Beer Battered Onion Rings

FLAT IRON \$42
Pinnacle Beef, Pasture Fed, 300g, Southern NSW, Eggplant, Mustard Leaves, Jus Gras, Lemon

SCOTCH FILLET \$58
Wagyu, Grass Fed, 300g, Riverina, NSW, Smoked Garlic & Thyme, Shoestring Fries, Lemon

RIB EYE TO SHARE FOR 2 \$78
Dry Aged, Pinnacle Beef, Pasture Fed, 500g Southern NSW, Celeriac, Seeded Mustard Jus, Charred Kale, Lemon Vinaigrette

TOMAHAWK TO SHARE \$180
Dry Aged, Pinnacle Beef, Pasture Fed, 1.3kg, Southern NSW, Mash & Jus Gras, Kale, Lemon Vinaigrette, Mac 'n' Cheese

Eats

THE DUXTON DUCK & PORK PIE \$32
Braised Duck, Pork & Pistachio Pie, Smashed Peas, Paris Mash, Duck Jus

BUTTERMILK SPIT-ROAST CHICKEN \$28
Rotisserie Chicken on the Woodfired Grill, Kipfler Potato, Gem Lettuce, Romesco

WHOLE RAINBOW TROUT \$36
Wood Roasted, Chive Beurre Blanc, Blistered Vine Cherry Tomatoes

KINGFISH \$34
Blood Orange, Beetroot

SWEET POTATO GNOCCHI \$28
Pork Bolognese, Spring Onion, Parmesan

HAND CUT FETTUCINE \$26
Smoked Ricotta, Roast Pumpkin, Blistered Heirloom Tomato, Pepitas Seeds

Sundays will incur a 10% Surcharge
VISA & Mastercard 1.5% AMEX 3%

Public Holidays will incur a 15% Surcharge
NB: Traces of Nuts May be Present

Handheld

THE DUXTON CLASSIC CHEESEBURGER	\$22
Grilled Angus Beef, American Cheese, Onion, Duxton Bacon, Tomato, Lettuce, House Pickled Cucumber, Aioli, Fries	
SOUTHERN FRIED CHICKEN BURGER	\$22
Buttermilk Chicken, American Cheese, Pickles, Slaw, Chipotle Mayonnaise, Fries	
TERIYAKI BURGER	\$18
Slow Cooked Eggplant, Raw Asian Slaw, Fried Rice Noodles, Nori Mayonnaise, Fries	
GF BUN +\$2	

Pizza

RED WHITE GREEN	\$20
Heirloom Tomato, Basil, Buffalo Curd	
ITALIAN STALLION	\$23
Prosciutto, Tomato, Olives, Fresh Buffalo Curd, Basil	
PHILLY CHEESE	\$25
Smokey BBQ, Braised Beef, Smoked Mozzarella, Pickled Onion, American Cheese	
SPOTTED PIG	\$25
Pepperoni, Roast Onion, Kalamata Olives, Parsley, Chilli Oil	
TANDOORI BIRD	\$24
Chicken, Roast Capsicum, Red Onion, Mint Yoghurt, Smoked Pineapple Salsa	
VEGAN DELIGHT	\$22
Roast Capsicum, Mushroom, Pickled Jalapeno, Red Onion, Vegan Mozzarella	
FISHY BUSINESS	\$27
Garlic Prawns, Leek Béchamel, Fermented Chilli, Dill, Lemon	
PUMPKIN PIE	\$23
Balsamic Onion, Persian Fetta, Smoked Pecans, Rocket	
GF BASE	+\$3
EXTRA TOPPINGS	+\$3

Classics

FISH & CHIPS	\$24
Beer Battered Fish, Crushed Peas, Tartare Sauce, Lemon, Chips	
CHICKEN SCHNITZEL	\$25
Slaw, Herb Butter, Lemon, Chips Your Choice of Mushroom Sauce, Peppercorn Sauce or Gravy	
CHICKEN PARMIGIANA	\$29
Double Smoked Ham, Napoli Sauce, Mozzarella, Slaw, Chips	

Sides

BUTTER LETTUCE	\$9
Lemon Vinaigrette	
BROCCOLINI	\$9
Fermented Chilli, Smoked Almonds	
CHIPS	\$9
Parmesan Aioli	
SHOESTRING FRIES	\$9
Parmesan Aioli	
ROAST PUMPKIN SALAD	\$10
Pepitas Seeds, Herbs, Persian Fetta	
MUSHROOM & BACON MAC 'N' CHEESE	\$15

Sweets

CHURROS	\$15
Cinnamon Sugar, Chocolate & Salted Caramel Sauces	
COCONUT & PANDAN FLAN	\$17
"A Must Try", Crystalized Ginger	
STICKY DATE LAVA CAKE	\$17
Salted Caramel Ice Cream, Butterscotch Sauce	
PEAR TARTAIN	\$16
Vanilla Custard	
VANILLA BEAN AFFOGATO	\$14
Vanilla Bean Gelato, Frangelico, Ground Coffee	
THE DUXTON DAILY CHEESE SELECTION	\$28
Local & International Cheeses, Seasonal Fruit, Quince Paste, Crackers	

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Wines

Sparkling & Champagne

Villa Sandi Prosecco Crocetta del Montello, Italy	11	55
Audrey Wilkinson Moscato 2018 Hunter Valley	11	55
Chandon Brut NV Yarra Valley, VIC	17	78
Moët & Chandon Brut Impérial NV Champagne, France		99
Veuve Clicquot Brut NV Reims, France		155

White Wine

T'Gallant Cape Schanck Pinot Grigio 2019 Mornington Peninsula, VIC	10	48
Cockfighter's Ghost Pinot Gris 2017 Adelaide Hills, SA	10	48
Ross Hill 'Pinnacle' Pinot Gris 2017 Orange, NSW	14	65
Nick O'Leary Riesling 2018 Canberra District, ACT	12	61
Pooles Rock Chardonnay 2017 Hunter Valley, NSW	14	68
Green Shoots Semillon Sauvignon Blanc NV Orange, NSW	9	45
Squealing Pig Sauvignon Blanc 2019 Marlborough, New Zealand	12	58

Rosé

Audrey Wilkinson Rose 2018 Hunter Valley, NSW	10	48
La Linea Tempranillo Rosé 2018 Adelaide Hills, SA	11	55
Maison De Grand Esprit Rosé 2016 Cotes de Provence, France	13	60

Red Wine

Fickle Mistress Pinot Noir 2018 Marlborough, New Zealand	11	53
Eden Road "The Long Road" Syrah 2017 Canberra District, ACT	12	60
Mallaluka Shiraz Sangiovese 2018 Canberra District, ACT	12	60
Nick O'Leary Shiraz 2017 Canberra District, ACT	14	65
Pepperjack Graded Shiraz 2018 McLaren Vale, SA	15	65
Green Shoots Cabernet Merlot NV , NSW	9	45
Cockfighter's Ghost Cabernet Sauvignon 2016 Langhorne Creek, SA	11	55
Penfolds Max's Cabernet Sauvignon 2018 South Australia	15	65
Clos la Coutale Malbec 2016 Cahors, France		75
Ross Hill Pinnacle Cabernet Franc 2017 Orange, NSW		85
Collector Shiraz 2016 Canberra District, ACT		125
Felton Road Pinot Noir 2017 Central Otago, New Zealand		145
Jasper Hill 'Georgia's Paddock' Shiraz 2016 Heathcote, VIC		155
Clonakilla Shiraz Viognier 2017 Canberra District, ACT		210

Fortified Wine

Chambers Rutherglen Muscat Rutherglen, VIC	10	
Penfolds Tawny Port Barossa Valley, SA	11	
Penfolds Grandfather Fine Old Liquor Barossa Valley, SA	17	

Cocktails

Espresso Martini On Tap 17

Margarita On Tap 15

Spritz Menu

Italian 14

Prosecco, Limoncello, Blood Orange Sorbet

Tropical 15

Prosecco, Malibu, Coconut Sorbet, Tropical Edition by Red Bull

Ginger Aperol 15

Prosecco, Aperol, Orange Juice, Ginger Beer

Watermelon 15

Prosecco, Watermelon Liqueur, Mint, Soda

Aperol Spritz 16

Aperol, Chandon S, Soda

The Duxton Long Island Iced Tea 18

Smirnoff Vodka, Captain Morgans Spiced Rum, Cointreau, Herradura Silver Tequila, Coke, Lemon Juice, Egg White

Water Lilies 19

Belvedere Vodka, St. Germain Liqueur, Raspberry Syrup, Prosecco, Lime Juice

Tequila Mockingbird 18

Don Julio Blanco Tequila, Aperol, St. Germain, Grapefruit Juice

Woodford Reserve Old Fashioned 20

Woodford Reserve Distiller's Select Bourbon Whiskey, Orange Bitters, Orange Zest Twist

Northside 16

Tanqueray, Lime Juice, Mint, Sugar Syrup

Skinny Pash 18

Smirnoff Vodka, Passionfruit, Aperol, Pineapple Juice, Agave, Fresh Lime

Pimms Punch Party Pitcher 28

Pimms, Gordons Gin, Cranberry, Ginger Ale, Lemonade

Breakfast

BREAKFAST HOURS
7am – 12pm 7 Days

BREAKFAST BRUSCHETTA	\$14
Roasted Heirloom Tomato, Ricotta, Basil, Toasted Sourdough	
COCONUT PORRIDGE	\$12
Banana, Salted Caramel, Granola	
SMASHED AVO	\$14
Persian Fetta, Fermented Chilli	<i>Available til 3pm</i>
CORN CAKE	\$16
Herb Aioli, Poached Egg, Tomato Relish	<i>Available til 3pm</i>
CROISSANT & BUTTER PUDDING	\$14
Vanilla Yoghurt, Seasonal Berries, Almonds	
MINCE ON TOAST	\$18
Fried Eggs, Parmesan, Basil, Toasted Sourdough	<i>Available til 3pm</i>
BREAKFAST BURGER	\$18
Fried Egg, Bacon, Tomato, Hash Brown, Cheese, Rocket, BBQ Sauce	
EGGS YOUR WAY	\$12
Poached, Fried or Scrambled	<i>Available til 3pm</i>
QUESADILLA	\$18
Scrambled Egg, Bacon, Cheese, Chimmi Churri, Salsa, Sour Cream	
GREENS	\$19
Broccoli, Kale, Avocado, Spiced Brown Rice, Haloumi, Toasted Almonds, Poached Eggs, Toasted Sesame Seeds	<i>Available til 3pm</i>
EGGS BENEDICT	\$18
Poached Eggs, Spinach, Hollandaise, English Muffin, Your Choice of Smoked Salmon, Bacon or Ham	
PORK SAUSAGE HASH	\$18
Fried Potato, Kale, Peas, Dukkah, Crusted Eggs	
ADDS	\$4 EACH
Avocado, Bacon, Smoked Salmon, Mushrooms, Tomato, Pork Sausage, Beans, Hash Brown	
GF TOAST	\$2

Drinks

COFFEE	\$3.8
Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato	
MOCHA	\$4.5
CHAI LATTE	\$4.5
HOT CHOCOLATE	\$4.5
EXTRAS	+\$0.5
Soy Milk, Almond Milk, Lactose/Gluten Free, Extra Shot	
POT OF TEA	\$4.5
English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lavender Grey, Lemon Ginger, Chai	
MILKSHAKES	\$6
Chocolate, Caramel, Strawberry, Vanilla	
JUICE	\$5
Orange, Pineapple, Apple, Cranberry	

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