



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.

# Breakfast

**BREAKFAST HOURS**  
9am – 12pm Saturday and Sunday

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

## *Starters*

<b>SYDNEY ROCK OYSTERS</b>	
<b>HALF</b> .....	<b>\$25</b>
<b>DOZEN</b> .....	<b>\$48</b>
Live Oysters Shucked to Order, Lemon, Champagne Eschalot Vinaigrette	
<b>CURED LOCAL MEATS</b> .....	<b>\$28</b>
House Pickles, Marinated Veg, Grilled Sourdough	
<b>GARLIC PIZZA</b> .....	<b>\$8</b>
Parsley, Shaved Parmesan	
<b>STEAK TARTARE</b> .....	<b>\$21</b>
Harissa, Tomato Salsa, Basil, Smoked Yolk, Potato Wafer	
<b>BBQ GRILLED KING PRAWNS</b> .....	<b>\$20</b>
Lemon, Jalapeno Dill Butter	
<b>CHICKEN LIVER PARFAIT</b> .....	<b>\$18</b>
Smoked Chicken Liver, Szechuan Nashi Pear, Hazelnut, Truffle Brioche	
<b>WOOD ROASTED OCTOPUS</b> .....	<b>\$24</b>
Romesco, Black Olive, Pomegranate, Basil	
<b>TRUFFLED MAC &amp; CHEESE CROQUETTES</b> .....	<b>\$14</b>
Aioli, Grated Pecorino	
<b>THE DUXTON DAILY CHEESE SELECTION</b> .....	<b>\$28</b>
Local & International Cheeses, Seasonal Fruit, Quince Paste, Crackers	

## *Handheld*

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

# Woodfire Grill

<b>THE DUXTON RIB EYE</b> .....	<b>\$39</b>
Pasture Fed on the Bone, 400g, Mixed Leaf Salad, Shoestring Fries	
<b>RUMP STEAK</b> .....	<b>\$28</b>
Pasture Fed, 280g, Mixed Leaf Salad, Shoestring Fries	
<b>THE PORTERHOUSE STEAK</b> .....	<b>\$35</b>
Pasture Fed, 300g, Mixed Leaf Salad, Shoestring Fries	
<i>Your Choice of Mushroom Sauce, Peppercorn Sauce or Gravy</i>	
<b>WAGYU BEEF RUMP CAP</b> .....	<b>\$27</b>
Roasted Red Peppers, Caramelized Onions, Chimichurri, Shoestring Fries <b>Cooked Medium Rare</b>	
<b>BUTTERMILK SPIT-ROAST CHICKEN</b> .....	<b>\$28</b>
Rotisserie Chicken on the Woodfired Grill, Kipfler Potato, Gem Lettuce, Romesco	

## Eats

<b>THE DUXTON DUCK &amp; PORK PIE</b> .....	<b>\$32</b>
Braised Duck, Pork & Pistachio Pie, Smashed Peas, Paris Mash, Duck Jus	
<b>WHOLE RAINBOW TROUT</b> .....	<b>\$36</b>
Wood Roasted, Chive Beurre Blanc, Blistered Vine Cherry Tomatoes	
<b>CRUMBED FLOUNDER</b> .....	<b>\$32</b>
Sauce Gribiche, Shaved Fennel, Ruby Grapefruit, Capers	
<b>SWEET POTATO GNOCCHI</b> .....	<b>\$28</b>
Pork Bolognese, Spring Onion, Parmesan	
<b>HAND CUT FETTUCINE</b> .....	<b>\$26</b>
Smoked Ricotta, Roast Pumpkin, Blistered Heirloom Tomato, Pepitas Seeds	

## *Pizza*

<b>RED WHITE GREEN</b> .....	<b>\$20</b>
Heirloom Tomato, Basil, Buffalo Curd	
<b>ITALIAN STALLION</b> .....	<b>\$23</b>
Prosciutto, Tomato, Olives, Fresh Buffalo Curd, Basil	
<b>PHILLY CHEESE</b> .....	<b>\$24</b>
Smokey BBQ, Braised Beef, Fior de Latte, Pickled Onion, American Cheese	
<b>SPOTTED PIG</b> .....	<b>\$24</b>
Pepperoni, Roast Onion, Kalamata Olives, Parsley, Chilli Oil	
<b>TANDOORI BIRD</b> .....	<b>\$24</b>
Roast Capsicum, Red Onion, Mint Yoghurt, Smoked Pineapple Salsa	
<b>VEGAN DELIGHT</b> .....	<b>\$22</b>
Roast Capsicum, Mushroom, Pickled Jalapeno, Red Onion, Vegan Mozzarella	
<b>FISHY BUSINESS</b> .....	<b>\$26</b>
Garlic Prawns, Leek Béchamel, Fermented Chilli, Dill, Lemon	
<b>PUMPKIN PIE</b> .....	<b>\$23</b>
Balsamic Onion, Persian Fetta, Smoked Pecans, Rocket	
<b>GF BASE</b> .....	<b>+\$3</b>
<b>EXTRA TOPPINGS</b> .....	<b>+\$3</b>

## *Classics*

<b>BEER BATTERED FLATHEAD</b> .....	<b>\$24</b>
Crushed Peas, Tartare Sauce, Chips	
<b>CHICKEN SCHNITZEL</b> .....	<b>\$24</b>
Slaw, Herb Butter, Lemon, Chips Your Choice of Mushroom Sauce, Peppercorn Sauce or Gravy	
<b>CHICKEN PARMIGIANA</b> .....	<b>\$27</b>
Double Smoked Ham, Napoli Sauce, Mozzarella, Slaw, Chips	

## *Sides*

<b>BUTTER LETTUCE</b> .....	<b>\$9</b>
Lemon Vinaigrette	
<b>BROCCOLINI</b> .....	<b>\$9</b>
Fermented Chilli, Smoked Almonds	
<b>CHIPS</b> .....	<b>\$9</b>
Parmesan Aioli	
<b>SHOESTRING FRIES</b> .....	<b>\$9</b>
Parmesan Aioli	
<b>ROAST PUMPKIN SALAD</b> .....	<b>\$10</b>
Pepitas Seeds, Herbs, Persian Fetta	
<b>TRUFFLE MAC 'N' CHEESE</b> .....	<b>\$15</b>

## *Sweets*

<b>CHURROS</b> .....	<b>\$15</b>
Cinnamon Sugar, Chocolate & Salted Caramel Sauces	
<b>SPIT ROASTED PINEAPPLE FRANGIPANE</b> .....	<b>\$16</b>
Crème Fraiche, Thyme	
<b>PEAR TARTAIN</b> .....	<b>\$16</b>
Vanilla Custard	
<b>THE DUXTON AFFOGATO</b> .....	<b>\$14</b>
Vanilla Bean Gelato, Frangelico, Ground Coffee	
<b>THE DUXTON DAILY CHEESE SELECTION</b> .....	<b>\$28</b>
Local & International Cheeses, Seasonal Fruit, Quince Paste, Crackers	

# Wines

## *Sparkling & Champagne*

<b>Dal Zotto Pucino Prosecco NV</b> King Valley	11	55
<b>Audrey Wilkinson Moscato 2018</b> Hunter Valley	11	55
<b>Chandon Brut NV</b> Yarra Valley	17	78
<b>Mount Majura "The Silurian" 2017</b> Canberra	12	60
<b>Veuve Clicquot Brut NV</b> Reims, France		155

## *White Wine*

<b>Mount Majura Pinot Gris 2018</b> Canberra	12	59
<b>Cockfighter's Ghost Pinot Gris 2017</b> Adelaide Hills	10	48
<b>Pooles Rock Chardonnay 2017</b> Hunter Valley	14	68
<b>Four Winds Riesling 2018</b> Canberra	12	61
<b>Wily Trout Sauvignon Blanc 2018</b> Canberra	11	54
<b>Green Shoots Semillon Sauvignon Blanc NV</b> Orange	9	45
<b>Run Riot Sauvignon Blanc 2017</b> Marlborough, New Zealand	12	59

## *Rosé*

<b>La Linea Tempranillo Rose 2018</b> Adelaide Hills	11	55
<b>Audrey Wilkinson Rose 2018</b> Hunter Valley	10	48
<b>Nick Spencer Rose 2018</b> Gundagai	10	48

## *Red wine*

<b>Eden Road "The Long Road" Syrah 2017</b> Canberra	12	60
<b>Red Claw Pinot Noir 2018</b> Mornington Peninsula	14	65
<b>Mallaluka Shiraz Sangiovese 2018</b> Canberra	11	55
<b>Nick O'Leary Shiraz 2017</b> Canberra	14	65
<b>Green Shoots Cabernet Merlot NV</b> Orange	9	45
<b>Cockfighter's Ghost Cab Sauv 2016</b> Langhorne	11	55
<b>Schobers Single Vineyard Shiraz 2013</b> Clare Valley	15	75



# *Cocktails*


<b>Espresso Martini On Tap</b>	17
<b>Margarita On Tap</b>	15
<b>Chandon Spritz</b> Over Ice, Orange Twist	10
<b>Aperol Spritz</b> Aperol, Chandon S, Soda	16
<b>Lychee Saffron Martini</b> Saffron infused Kettle One Vodka, Lychee, Orange Bitters	18
<b>Summer Fling</b> West Winds Sabre Gin, Fiorente Elderflower, Cucumber, Lime	18
<b>Duxton Long Island Iced Tea</b> Belvedere Vodka, Captain Morgans Spiced Rum, Cointreau, Herradura Silver Tequila, Coke, Lemon Juice, Egg White	18
<b>Dark &amp; Stormy</b> Morgan's Black Rum, Lime, Brookvale Ginger Beer	16
<b>Strawberry Daiquiri</b> Bacardi, Strawberry Liqueur, Fresh Strawberries, Pineapple Juice, Fresh Lime	17
<b>Japanese Slipper</b> Midori, Cointreau, Lemon Juice	17

# *Cocktail Pitchers*

<b>Lexington Margarita</b> Tequila, Lime Juice, Fresh Limes	30
<b>Tigerlily</b> Smirnoff, Passio, Mint, Passionfruit Pulp, Lychees, Sugar Lime, Lemonade	30
<b>Pimms Punch</b> Pimms, Gordons Gin, Cranberry, Ginger Ale, Lemonade	30
<b>S&amp;L Cider Jug</b> Pampero Blanco, Strawberry Liqueur, Lime, Cider, Lemonade	30



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