

FAVOURITE DUX DRINKS

SIP ON A FAMOUS DUX BREW OR INDULGE IN OUR DINNER COCKTAILS

Our regulars love Delicious Pale Ale, Dux Lager, Dux Pils or our Vodka Martini, Mojito, or Amaretto Sour

VG = vegetarian V = vegan DF = dairy free GF = gluten free VA/VGA/DFA/GFA = adaptable

ENTREES

PUMPKIN ARANCINI BALLS crumbed pumpkin and goat's cheese risotto, sage, sundried tomato aioli. 16

SOUP OF THE DAY toasted ciabatta. 16 | SUB garlic bread. 2 | V, GFA

BREADS + DIPS Dux made liptauer, beetroot hummus, bbq jackfruit, olives. 18 | VA, DF

SEAFOOD CHOWDER creamy roux w/ fresh smoked fish, mussels, calamari, toasted ciabatta. 21 | SUB garlic bread. 2

AROMATIC MUSSELS steamed in chardonnay, fresh chilli, coriander, garlic, lemon, toasted ciabatta. 500g for 20 or 1kg for 36 | GF

FRIED CALAMARI tenderised in buttermilk, served with lemon, chilli ginger jam. 21 | available as main. 33 | GF

MAINS

all served with your choice of seasonal salad or vegetables & side of the day (except curry & pasta)

from the land

PEA + HALLOUMI FRITTERS 29 | VG, GF

CRISPY TOFU YELLOW CURRY coconut cream, seasonal vegetables, fried shallots, medium spice, jasmine rice. 29 | V,GF,DF

PASTA OF THE DAY ask our staff about the pasta of the day. 24 | VG

from the ocean

CRUSTED FISH baked lime & coriander crusted fish, aioli. 35 | GFA, DFA

AKAROA SALMON seared skin on salmon served with today's sauce. 36 | GFA, DFA

MARKET FISH ask our staff about today's fresh catch. MP | GFA, DFA

DUX BATTERED FISH Delicious Pale Ale beer battered fish. 30 | DF

from under Bostock's apple trees

BOSTOCK'S ORGANIC FREE RANGE CHICKEN crumbed with today's stuffing. 36

BOSTOCK'S ORGANIC FREE RANGE CHICKEN PASTA fettuccine, creamy mushroom sauce. 30

SALADS

HALLOUMI + QUINOA SALAD gojiberries, roast carrot, spinach, apple, lemon & toasted cumin seed vinaigrette. 23 | VG, GF

CAESAR SALAD cos lettuce tossed w/ smoked salmon, croutons, soft poached egg, shredded parmesan, creamy caesar dressing. 24 | SUB salmon for chicken | GFA

CALAMARI SALAD Asian slaw, fried calamari, chilli & ginger sauce. 23 | GF

PIZZA

half & half ADD 2 | gluten free ADD 3

AKAROA SMOKED SALMON capers, red onion, cream cheese, fennel, mozzarella. 24 | SUB salmon for chicken

MARGHERITA tomatoes, fresh basil, buffalo mozzarella. 21

VEGAN smoky bbq jackfruit base w/ rosemary & roasted vegetables, vegan aioli. 21 | ADD mozzarella. 2

FUNGHI rosemary roasted mushrooms, blue cheese, confit onions. 23

DESSERT

STICKY CHOCOLATE PUDDING chocolate fudge sauce, vanilla bean ice cream. 14

CHEESE BOARD brie, cheddar & blue cheeses, water crackers, toasted bread, quince paste & fruits. 28

VEGAN CRUMBLE seasonal fruit compote topped with a vegan crumble. 14

TART OF THE MOMENT ask our staff about today's tart. 14

SIDES

garlic bread. 8
vege medley. 9
green salad. 8
shoestring fries. 8
flatbread. 9
side of the day. 6

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