

A Brief History of Dux de Lux

Originally opened in 1978 as a vegetarian restaurant, Richard Sinke and friends purchased Dux de Lux in 1980 and continued the vegetarian menu.

Richard Sinke was sole owner from 1982.

The Tavern Bar was opened in 1983 and hosted a great number of bands between five and seven nights a week. This opened up to a courtyard that accommodated restaurant and bar guests.

1989 saw the large Brew Bar open complete with an operating brewery producing a range of Craft Beers as well as a Seafood Tapas bar. This also saw the opening of the second, larger courtyard. Dux de Lux was one of the first Craft Breweries (then known as 'Micro Breweries') in New Zealand

In 1998 the De Lux Lounge cocktail lounge was opened upstairs and included five pool tables. This bar hosted a number of private functions.

New Year's Eve saw some of New Zealand's top talent perform to crowds of up to 5,500 fans, including Salmonella Dub, Shihad, Mutton Birds, Shapeshifter, The Exponents, Headless Chickens, Fat Freddy's Drop, and SO many more.

Christmas Eve became another huge evening with people returning from all corners of the world to meet at The Dux.

Post-quake (2011) Dux quickly established Dux Live in November of that year in Addington and this quickly became an important venue to local and touring musicians as well as the music fans. This was always only a four year project.

2012 we opened Dux Dine in Riccarton which continued the tradition of the seafood and vegetarian cuisine however this time in a slightly more formal seated dining style.

2015 opened Dux Central, a four bar complex including the Brew Bar - Craft Beer bar, Emerald Room - Gin Bar, Poplar Social Club - Speakeasy Cocktail lounge, and Upper Dux - functions and dining space

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for over 40 years**

BRUNCH *10am - 3pm Daily*

BREAKFAST BURRITO

beans, roast vegetable, chilli queso, coriander and chipotle rice in a grilled soft-shell tortilla, topped with charred corn salsa and fried egg 27.5 | VA

HOTCAKES

served with caramelized banana, maple syrup and whipped cream | 25.0 | V

PORTUGUESE BAKED EGGS

rich tomato and capsicum sauce with baked eggs, ricotta, tasty cheddar and dukkah served with Vics focaccia | 26.0 | GFA V

PEA & HALLOUMI FRITTERS

tomato chutney, lemon and mint crème fraiche with poached egg and dukkah | 25.0 | GFA, V

EGGS BENNY

two poached eggs on Vic's ciabatta with spinach and hollandaise sauce mushroom | 25.0 | GFA, DFA house smoked Akaroa salmon | 29.5 | GFA, DFA

VEGAN BREAKFAST

toasted Vic's bread, potato rostis, roast tomato and mushrooms | 26.0 | GF, DF, VV

BRUNCH ADDITIONS

toasted Vic's ciabatta | 6.0
potato rostis (2) | 6.0
roasted tomato | 6.0
house smoked Akaroa Salmon | 12.0

SIDES

DUX SLAW SALAD

pickled vegetables, cabbage, seeds, radish, mescaline and vinaigrette | 9.5 | VV, GF, DF

POLENTA FRIES

with aioli | 13.5 | GF, V

ROAST SEASONAL VEGETABLES

a medley of roasted seasonal vegetables 13.0 | VV, GF, DF

SHOESTRING FRIES

with aioli and tomato sauce | 11.0 | DF, GFA, VVA

SMALL PLATES

MUSHROOM & WALNUT PATE

served with Dux pickle and crostini 17.5 | VV, GFA, DF

BREAD LOAVES

Vic's mini baguette and mini focaccia toasted, With olives and garlic butter | 26.0 | DFA, V

ARANCINI

pumpkin, sage, parmesan and feta risotto balls with sundried tomato aioli | 19.5 | V

CALAMARI

salt & pepper calamari with chilli ginger jam and aioli 19.5 | GF

MILLS BAY MUSSELS

(subject to availability) steamed in a buter, chardonnay, sweet chili, garlic and coriander broth served with Vic's ciabatta 1/2kg - 24.0 | 1kg - 36.0 | GFA, DFA

SMOKED FISH CAKES

smoked fish and herb potato cakes served with a horseradish and chive sauce and Dux slaw salad | 24.0 | DF

PIZZA *11am - 3pm Daily*

vegan cheese + \$3
gluten free base + \$3.5

SEAFOOD

Calamari, fish, mussels, prawn, red onion and Mozzarella with preserved lemon aioli and herbs 29.0 | GFA, DFA

FUNGI

mushroom, thyme, confit garlic and blue cheese on a confit onion base | 24.5 | GFA, DFA, V, VVA

VEGAN

roast vegetables, sundried tomato, pesto, spinach and pumpkin aioli | 24.0 | GFA, DFA, VV

MARGHERITA

buffalo mozzarella, cherry tomatoes and basil 24.0 | GFA, DFA, V, VVA

MAINS

CHOWDER

mussels, fish and calamari in a creamy sweetcorn and potato velouté with garlic bread | 29.0

CRUSTED FISH

oven baked fish of the day in a lime, coriander and parmesan crumb served with seasonal roast vegetables | 38.0 | GFA, DFA

QUINOA CAKES

Quinoa, almond, carrot and pumpkin cakes served with a spiced coconut yoghurt and Dux slaw salad | 27.0 | GF, DF, VV

BATTERED FISH

Dux lager beer battered fish of the day with salad, shoe fries and tartare | 32.0 | GFA, DF

GNOCCHI

thyme, rosemary, garlic and potato gnocchi, in a tomato, red capsicum, garlic and almond sauce | 29.0 | VV, DFA

MUSHROOM FILO

creamy red wine and mushroom sauce in a filo pastry nest with walnuts and Dux slaw salad | 32.0 | V

SALADS

SMOKED SALMON CAESAR

Akaroa salmon, iceberg lettuce, poached egg, fried capers, shallots, parmesan and Caesar dressing 33.0 | GF, DFA

HALLOUMI & QUINOA

quinoa, mesclun, figs, shallot, walnut, roast pumpkin, poached pear and grilled halloumi with a balsamic and sesame dressing | 27.0 | GF

CALAMARI

herbed slaw, red onion, mung beans, edamame beans and sesame seeds with nuoc-cham 28.0 | GF

ROAST BEETROOT

mixed beetroot, cos, seeds, shallot and goat's cheese | 28.5 | GF, DFA, VVA

GF = gluten free | DF = dairy free | V = vegetarian VV = vegan GFA, DFA, VA, VVA = Adaptable

BREWING DUX BEERS SINCE 1989

ON TAP

	568ml	285ml
Dux Lager	15.0	8.5
Dux Hazy	15.0	8.5
Ginger Tom	15.0	8.5
Delicious Pale Ale	15.0	8.5

Scan here to join our exclusive Loyalty Program. Earn points, get exclusive Members Rewards and celebrate your Birth-Month with your voucher. Applicable at both Dux Dine and Dux Central



YOUR NEXT FUNCTIONS

Looking for the perfect function space? Between Dux Dine and Dux Central, we can host functions for groups of 30 - 140 at Dux and we have no venue hire*! Any excuse to celebrate birthdays, engagements, anniversaries, weddings, band performance and anything else worth celebrating.

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