



SNACK MENU

available 11am-5pm

SMALL PLATES

CALAMARI

Salt & pepper calamari with chilli-ginger jam & aioli

GF 19.5

MUSHROOM & WALNUT PATE

Served with Dux pickle & crostini

GFA-DF-VG 17.5

ARANCINI

Pumpkin, sage, parmesan & feta risotto balls with sundried tomato aioli

V 19.5

BREAD LOAVES

Vic's mini baguette & mini focaccia, served with olives & garlic butter

DFA-V 26.0

MILLS BAY MUSSELS *subject to availability*

500g steamed in chardonnay, butter, sweet chilli, garlic & coriander broth, served with Vic's ciabatta

GFA-DFA 24.0

SMOKED FISHCAKES

House smoked fish & herb potato cakes served with horseradish & chive sauce & Dux slaw

DF 24.0

PAUA & PRAWN FRITTERS

served with saffron aioli & Dux slaw

GF DF 28.0

CHOWDER

Mussels, fish, & calamari in a creamy sweetcorn & potato velouté with garlic bread

29.0

PIZZA

SEAFOOD PIZZA

Calamari, fish, mussels, prawns, red onion & mozzarella with preserved lemon aioli & herbs

GFA-DFA 29.0

FUNGI PIZZA

Mushroom, thyme, confit garlic & blue cheese on a confit onion base

GFA-DFA-V-VVA 24.5

VEGAN PIZZA

Roasted vegetables, sundried tomato, pesto, spinach & pumpkin aioli

GFA-DFA-VG 24.0

MARGHERITA PIZZA

Buffalo mozzarella, tomatoes & basil

GFA-DFA-V-VGA 24.0

Vegan Cheese +\$3

Gluten-Free Base +\$3.5

POLENTA FRIES

with aioli

GF-DF-VG 13.5

SHOESTRING FRIES

with aioli & tomato sauce

GF-DFA-VGA 11.0

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

COCKTAIL OF THE MONTH

Please ask our friendly staff about the cocktail of the month!

