

SHARE

ARANCINI

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

BREADS and DIPS

a selection of Vic's breads served with house dip and olives - 16.5 V-DFO-VGO-GFO+2.0

CALAMARI

salt & pepper calamari with kewpie mayo and chilli-ginger jam - 19.5 GF

CAULIFLOWER

lightly fried florets with chipotli - 17.5 V-GF-DFO-VGO

MILLS BAY MUSSELS

500g steamed in chardonnay, fresh chilli, coriander and garlic with toasted Vic's ciabatta - 22.0 DFO-GFO+2

FISH CAKES

fish, chive and potato cakes, horseradish & chive cream and Dux slaw 24.0

PIZZA

MARGHERITA - buffalo mozzarella, cherry tomato and Basil - 24.0 V-GFO-DFO-VGO

PRAWN - garlic prawns, feta, spinach, cherry tomatoes and chilli - 27.0 GFO-DFO

FUNGI - mushrooms, thyme, red onion and blue cheese on a confit onion base - 24.5 - V-GFO-DFO-VGO

HOUSE-SMOKED SALMON - smoked Akaroa salmon, cream cheese, capers, red onion and dill - 28.0 - GFO-DFO

VEGAN - roasted vegetables, sundried tomato pesto, spinach topped with pumpkin aioli - 24.0

Vegan, Dairy-Free Cheese + \$3 Gluten Free Base + \$3.5



Function or Event

Between Dux Dine and Dux Central, we have the perfect function spaces for 25 to 140 guests.

Dining, Christmas, cocktail parties, birthdays, engagements, weddings, corporate, product launches and pretty much everything in between.

NO HIRE FEES. ENQUIRE NOW!

DUXDINE

www.duxdine.co.nz functions@duxdine.co.nz



www.duxcentral.co.nz functions@duxcentral.co.nz