

## DUX BEERS

proudly brewing our award-winning beers since 1989...

DUX LAGER

14

DELICIOUS PALE ALE

14

DUX HAZY

14

GINGER TOM

14

available at...

**DUXDINE**  
BAR + RESTAURANT



The legendary Dux le Lux was an iconic institution in New Zealand. Originally in the Christchurch Arts Centre until February 2011, Dux le Lux included a seafood and vegetarian restaurant, brewery bar (complete with onsite brewery!), music venue, and a functions venue. In 1989, Dux le Lux added one of the first craft breweries in Zealand and went on to be awarded a plethora of brewing awards year on year for each of our staple brews, which are still on tap now!

Our Tavern Bar Music Venue hosted many of the country's top performers and in some cases these acts got their start right in our modest and effective music venue. The Dux saw nearly all of the biggest acts New Zealand had to offer including the likes of The Exponents, The Feelers, Salmonella Dub, Shapeshifter, Shihad, The Mutton Birds and many, many more!

Christchurch locals, you will remember New Years Eve at Dux as one of the biggest parties in Christchurch as well as the tradition of meeting at The Dux for Christmas Eve.

Since the earthquake in February 2011, which caused major structural damage to our original site, Dux had to take the main components that formed Dux le Lux and relocate each aspect. Dux Dine is a piece of The Dux Group puzzle, along with Dux Central. You'll no doubt hear "Meet you at The Dux" echoed round the city simply because everyone knows that a great time is always to be had here.

## DAILY DEALS

Tuesday: GST Free

Wednesday: Whitebait Special

Thursday: Malfy / Dux Jugs specials (20% off)

Friday: Happy Hour, Live Music 4pm - 6pm

Saturday: Bubbly Brunch

Sunday: \$22 Pizza + Cocktail Party from 3pm

DUX  
DINE

RESTAURANT

eat, drink, enjoy

DUX  
DINE

BAR + RESTAURANT

# BRUNCH

available 10am - 3pm  
Friday - Sunday and public holidays

## FREE RANGE EGGS

poached, scrambled or fried, served on toasted Vic's ciabatta with roasted tomatoes and sauteed spinach - \$19.5  
V-GFO-DFO

## EGGS BENNY

poached eggs on toasted Vic's ciabatta with sauteed spinach with lemon + cracked pepper hollandaise  
your choice of mushroom - \$25  
house smoked Akaroa salmon - \$29  
VO-GFO-GF

## HUEVOS RANCHEROS

refried beans, cheese, avocado salsa, fried eggs in a crispy tortilla shell - \$27.5  
VO-V-DF-GF

## FRENCH TOAST

cinnamon spiced Vic's ciabatta with berry compote, vanilla ice cream and maple syrup - \$23  
V-GF

## PEA + HALLOUMI FRITTERS

lemon + mint crème fraîche, tomato chutney, poached egg and dukkah - \$25  
V-GF

## BRUNCH FRITTATA

feta, spinach, red onion, herbs, cheese and eggs, served with Dux slaw - \$26  
V-GF

## SIDES

toasted Vic's ciabatta - \$5  
2 x potato rosti, 2 x roasted tomatoes, mushrooms - \$6 each  
house smoked Akaroa salmon - \$12

Please advise our staff of any dietary requirements and/or allergies

V/VO vegetarian/option - GF/GFO gluten free/option - DF/DFO dairy free/option - VG/VGO vegan/option

# ENTREES/STARTERS

## 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

## CALAMARI

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

## CAULIFLOWER

lightly fried florets with chipotle aioli - \$17.5  
V-GF-DFO-VGO

## MILLS BAY MUSSELS - MARLBOROUGH

(subject to availability)  
500g steamed in chardonnay, fresh chilli, coriander and garlic with toasted Vic's ciabatta - \$22  
DFO-GFO+2

## FISH CAKES

fish, chive + potato cakes, horseradish & chive cream and Dux slaw - \$24

# SALADS

## HOUSE-SMOKED SALMON

smoked Akaroa salmon, iceberg lettuce, poached egg, shallots, fried capers and Caesar dressing - \$33  
GF-DFO

## HALLOUMI

grilled halloumi + mixed quinoa with poached pear, fig, shallot, walnut salad with a sesame seed and balsamic dressing - \$27  
V-GF

## CALAMARI or TOFU

mixed leaves, slaw, radish, red onion, sesame seeds, edamame beans and nuoc cham-chilli jam dressing with salt & pepper calamari OR tofu, dressed with vegan chili aioli - \$27  
VO-GF-DFO-VGO - TOFU

# MAINS

## DUX SEAFOOD CHOWDER

mussels, fresh fish, calamari, sweetcorn + potato, creamy velouté with garlic bread - \$29  
GFA

## CRUSTED FISH

oven-baked in a lemon-coriander crumb + house-made tartare sauce with baby carrots and green beans - \$38  
GFO-DFO

## QUINOA CAKES

quinoa + carrot and roasted pumpkin cakes with Dux citrus & herb slaw, fennel, toasted almond and coconut yoghurt - \$28  
V-GF-DF-VG

## BATTERED FISH

Dux lager beer battered fish with Dux herb slaw and shoestring fries and house-made tartare - \$32  
GFO-DF

## PASTA

fresh tagliatelle tossed in olive oil, olives, chilli, herbs and garlic topped with Italian bread crumbs - \$25  
add fish + \$12, add garlic prawns + \$8  
V-GF-DF-VG

## MUSHROOM FILO STRUDEL

four mushroom varieties in a red wine sauce, filo and Dux slaw - \$32  
V

## POACHED AKAROA SALMON

poached Akaroa salmon on horseradish cream potatoes with baby carrots and salad garnish - \$38  
DF-GF

## WHOLE BAKED FLOUNDER

(subject to availability)  
caper, lemon and pepper Hollandaise and roasted gourmet Potato - POA  
DF-GF

## MILLS BAY MUSSELS - MARLBOROUGH

(subject to availability)  
1kg steamed in chardonnay, fresh chilli, coriander + garlic with toasted Vic's ciabatta - \$36  
DFO-GFO+2

## MARKET FISH

fish of the day with smashed potatoes and salsa verde - POA  
GF-DFO

# PIZZAS

## MARGHERITA

buffalo mozzarella, cherry tomatoes and basil - \$24  
V-GFO-DFO-VGO

## PRAWN

garlic prawns, feta, spinach, cherry tomatoes and chilli - \$27  
GFO-DFO

## FUNGI

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

## HOUSE-SMOKED SALMON

smoked Akaroa salmon, cream cheese, capers, red onion and dill - \$28  
GFO-DFO

## VEGAN

roasted vegetables, sundried tomato pesto, spinach topped with pumpkin aioli - \$24

Vegan, Dairy-Free Cheese + \$3

Gluten Free Base + \$3.5

# SIDES

## SHOESTRING FRIES

aioli + tomato sauce - \$10  
V GF DF VGO

## THYME-GARLIC POLENTA FRIES

Aioli - \$13.5  
V GF

## ROAST SEASONAL VEGETABLES

medley of roasted vegetables - \$12  
V-GF-DF-VGO

## GREEN SALAD

tomato, cucumber, radish, red onion and house vinaigrette - \$12  
V-GF-DFO-VGO

## DUX SLAW

herb slaw, fennel + Dux vinaigrette - \$10  
V-GF-DF-VGO