

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**

ENTRÉE

MUSHROOM & WALNUT PATE
served with Dux pickle and crostini | 17.5 | GFA, DF, VV

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

CALAMARI
salt and pepper calamari with chili-ginger jam and aioli
19.50 | GF

BREAD LOAVES
Vic's mini baguette and mini focaccia toasted, served with olives and garlic butter | 26.0 | DFA, V

MILLS BAY MUSSELS *subject to availability*
500gm steamed in a chardonnay, butter, sweet chili, garlic and coriander broth served with Vic's ciabatta 24.0 | GFA, DFA

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

PAUA & PRAWN FRITTERS
served with saffron aioli and Dux slaw salad | 28.0 | GF, DF

SALADS

HOUSE SMOKED SALMON CAESAR
Akaroa salmon, iceberg lettuce, poached egg, fried capers, shallots, parmesan and Caesar dressing 34.5 | GF, DFA

HALLOUMI AND QUINOA
quinoa, mesclun, figs, shallot, walnut, roast pumpkin, poached pear and grilled halloumi with a balsamic and sesame dressing | 29.0 | GF

CALAMARI
herbed slaw, red onion, mung beans, edamame beans and sesame seeds with nuoc-cham | 29.5 | GF

ROAST BEETROOT
mixed beetroot, cos, seeds, shallot and goats cheese 28.5 | GF, DFA, VGA - vegan feta

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

Join us for

HAPPY HOUR | 3-5pm each day LIVE
MUSIC | 5-8pm Fridays, 1-4pm Sundays

MAIN

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 41.0 | GFA, DFA

MILLS BAY MUSSELS
1kg steamed in a chardonnay, butter, sweet chili, garlic and coriander broth served with Vic's ciabatta 38.0 | GFA, DFA

QUINOA CAKES
quinoa, almond, carrot and pumpkin cakes served with a spiced coconut yoghurt and Dux slaw salad 29.5 | GF, DF, VV

BATTERED FISH
Dux lager beer battered fish of the day with salad, shoe fries and tartare | 34.5 | GFA, DF

GNOCCHI
thyme, rosemary, garlic and potato gnocchi, in a tomato, red capsicum, garlic and almond sauce 34.0 | VV, DFA

PAELLA
saffron and herbed rice
Seafood - prawn, calamari, fish and mussels 42.0 | GF
Vegetarian - broccolini, tomato, and beetroot 35.0 | GF, DF, VG

MUSHROOM FILO
creamy red wine and mushroom sauce in a filo pastry nest with walnuts and salad | 35.0 | V

AKAROA SALMON
oven baked with chimichurri sauce and seasonal root vegetable boulangère | 43.0 | DF, GF

WHOLE BAKED FISH *subject to availability*
oven baked with garlic butter and served with roast vegetables, fried capers and hollandaise sauce POA | GF, DFA

MARKET FISH
pan-fried skin on fish of the day with creamy rosemary, thyme and garlic polenta cake, horseradish cream and pan-fried seasonal vegetables | POA | GF

SIDES

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

POLENTA FRIES
with aioli | 14.5 | GF, V

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

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

**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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