

BRUNCH

From 9am

HOT SMOKED AKAROA SALMON

with poached eggs, spinach, toasted ciabatta & hollandaise sauce | 20.50 DFA

CINNAMON SPICED FRENCH TOAST

with berry compote, vanilla ice cream & maple syrup | 17.50

SMASHED AVO

on toasted ciabatta with feta, dukkah, pickled fennel & poached eggs | 18.50 DFA, GF +2.00

BREAKFAST TACOS

with refried red kidney beans, avocado, scrambled eggs, cheddar cheese, sour cream & salsa rosso | 18.50 VA

LUNCH

From 11.30am

TO START

TOASTED FOCACCIA

with confit garlic & pesto | 16.50 GFA, VA

PUMPKIN, SAGE AND FETA

ARANCINI BALLS

served with parmesan, seasonal leaves, sun-dried tomato & aioli | 18.50

CRISPY FRIED TOFU

firm tofu lightly fried and served with chilli ginger jam, slaw & vegan mayo | 18.50 V

SOUP OF THE DAY

today's vegetarian soup with ciabatta | 17.50 V

BUTTERMILK FRIED CALAMARI

a Dux classic served with leaves & aioli | 21.50 GF

SMOKED FISH PÂTÉ

our house-smoked fish with pickled cauliflower & crostini | 20.50 GFA +2.00

GREEN LIP MUSSELS

steamed in chardonnay with fresh chilli, coriander, garlic & toasted ciabatta | 500g for 20.50 | or as a main 1kg for 36.00 GFA, DF

SEAFOOD CHOWDER

a traditionally made creamy veloute base, with mussels, smoked fish, calamari, potato & garlic bread on the side | 22.50

SALADS

QUINOA

red quinoa with baby spinach leaves, orange, beetroot, red onion, lemon dressing & your option of fried halloumi or tofu | 24.50 VA, GF

THE "DENYSE SAUNDERS"

courgette ribbons, feta, cherry tomatoes, walnuts, cress, Spanish onion, leaves tossed together with a mint & balsamic dressing | 24.50 VA, GF, DFA

SALADS

HOUSE SMOKED AKAROA SALMON SALAD

with shallots, iceberg lettuce, soft boiled free-range egg, fried capers & caesar dressing | 25.50 GF

CRISPY FRIED SQUID SALAD

the boss's favourite! With leaves, slaw, radish, red onion, sesame seeds & nuoc cham | 24.50 GF

MAIN

PEA AND HALLOUMI FRITTERS

served with polenta fries, on a pea puree with lemon & mint crème fraise | 30.50 GF

RISOTTO PIE

forest mushrooms & broad beans infused with truffle oil & parmesan topped with crispy flakey pastry | 30.50 DFA

SPAGHETTINI

tossed in chilli, garlic & olive oil, served with cherry tomatoes, rocket & pangritata | 28.50 V

DUX DINE VEGGIE BURGER

panko mushroom with halloumi, rocket, tomato, aioli, served in a brioche bun with shoestring fries | 24.50

CRISPY MARKET FISH BURGER

slaw, aioli, American cheddar, tomato, brioche bun, shoestring fries | 24.50 GFA +2.00

SALMON & SOUR ORANGE CURRY

crispy skin chinook salmon with potato, savoy cabbage, seasonal greens, cherry tomatoes & coriander | 36 DF, GF

CRUSTED FISH

oven baked with lemon & thyme, served with cheesy potato gratin, green beans & broccolini | 36.50 GFA

BATTERED FISH

a crisp Dux Lager batter served with a garden salad, house-made tartare & your choice of polenta or shoestring fries | 32.50 DFA

PIZZA

MARGHERITA

topped with buffalo mozzarella, cherry tomatoes, micro basil | 22.00

FUNGI

topped with forest mushrooms, thyme, blue cheese, confit onion | 23.50

VEGAN

topped with broccoli, tomato, olives, fire-roasted peppers, vegan mozzarella | 23.50

HOUSE SMOKED AKAROA SALMON

topped with mozzarella, cream cheese, capers, fennel, Spanish onion | 24.00

GARLIC PRAWN

topped with chilli, cherry tomatoes, mozzarella, rocket | 25.50

Add 2.00 for GF base

SIDES Shoestring fries | 10 Polenta fries | 12 Salad | 10 Steamed greens | 10

V = vegan, DF = dairy-free, GF = gluten-free, GFA/DFA/VA = adaptable