

FROM THE LAND

ENTREE

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*

SALAD

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 and mixed
leaves tossed together with a mint
& balsamic dressing | 24.50 VA, GF, DFA*

MAIN

PEA AND HALLOUMI FRITTERS
*with pea puree, lemon and mint crème
fraiche & polenta fries | 30.50 GF*

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

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

DUX DINE VEGGIE BURGER
*panko-crumbed mushroom with halloumi,
rocket, tomato & aioli, served in a brioche
bun with shoestring fries | 24.50*

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*

Add 2.00 for GF base

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

FROM THE SEA

ENTREE

BUTTERMILK FRIED CALAMARI
a Dux classic served with mixed 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 | 1kg for 36 GFA, DFA

SEAFOOD CHOWDER
mussels, smoked fish, calamari and potato in a traditional creamy veloute, served with garlic bread | 22.50

SALAD

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

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

MAIN

CRISPY MARKET FISH BURGER
slaw, aioli, American cheddar & tomato in a brioche bun, served with 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 and 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

GARLIC PRAWN
topped with chilli, cherry tomatoes, mozzarella & rocket | 25.50

HOUSE SMOKED AKAROA SALMON
topped with mozzarella, cream cheese, capers, fennel & Spanish onion | 24.00

Add 2.00 for GF base

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