

## FROM THE SEA

### TO START

**BUTTERMILK FRIED CALAMARI**  
*a Dux classic served with mixed leaves & aioli | 21.50 GF*

**GREEN LIP MUSSELS**  
*steamed in chardonnay with fresh chilli, coriander, garlic & toasted ciabatta as a starter 500g for 20.50 as a main 1kg for 36.00 GF +2.00 DF*

### PIZZA

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

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

*ADD 2.00 FOR GF BASE*

### 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*

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

**SMOKED FISH PÂTÉ**  
*our house-smoked fish with pickled cauliflower & crostini | 20.50 GF +2.00*

### MAINS

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

**SALMON & SOUR ORANGE CURRY**  
*crispy skin Chinook salmon with potato, savoy cabbage, seasonal greens, cherry tomatoes & coriander | 36.00 DF, GF*

**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*

**MARKET FISH**  
*pan-roasted, served with salsa verde, roasted potatoes and today's seasonal vegetables | MP DF, GF*

**SIDES** SHOESTRING FRIES | 10 POLENTA FRIES | 12 SALAD | 10 STEAMED GREENS | 10

## FROM THE LAND

### TO START

**SOUP OF THE DAY**  
*today's vege soup with ciabatta | 17.50 GF, V*

**SAVOURY PROFITEROLES**  
*with a goat's cheese and chive filling, served with cranberry and orange salad & cranberry jelly | 18.50*

**PUMPKIN, SAGE & FETA ARANCINI BALLS**  
*served with parmesan, seasonal leaves, sun-dried tomato aioli | 18.50*

### MAINS

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

**VEGETABLE TAGINE**  
*flavour packed seasonal vegetables delicately seasoned & served with herbed cous cous, pickled fennel, spiced coconut yoghurt & toasted almonds | 31.50 V*

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

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

**TOASTED FOCACCIA**  
*with confit garlic & pesto | 16.50 GFA, VA*

**CRISPY FRIED TOFU**  
*firm tofu lightly fried & served with chilli ginger jam, slaw & vegan mayo | 18.50 GF*

### 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*

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

*V = VEGAN, DF = DAIRY-FREE, GF = GLUTEN-FREE GFA/DFA/VA = ADAPTABLE*