

BREAD

Artisan Sourdough Slices (V)

Freshly baked sourdough, French cultured butter, olive oil, olive tapenade **14**

Cheese & Garlic Boule (V)

Signature sourdough bread, salted mozzarella, olive oil, herbs, garlic **16**

ENTREE

Seared Shark Bay Scallops (S/GF)

Jerusalem artichoke purée, semi dried cherry vine tomatoes, finger lime dressing **26**

Kale & Quinoa Salad (V)

Hass avocado, cherry vine tomatoes, manchego cheese, walnuts, honey mustard emulsion **26**

La Delizia Burrata (V)

Heirloom tomatoes, balsamic grapes, extra virgin olive oil, pesto **32**

Salmon Tiradito (S)

Hass avocado, truffle teriyaki sauce, saffron mayo, spring onion, lemon coulis **33**

Australian Fresh Oyster (GF/DF)

Half dozen oysters, served with shallot mignonette and finger lime **33**

Smoked Wagyu Tataki

Tuna and capers sauce, fresh leaves, parmesan cheese, extra virgin olive oil **42**

MAIN

Penne Primavera (VG/GF)

Garlic, extra virgin olive oil, tomato sauce, vegan cheese, fine leaves **34**

Mushroom Cannelloni (V)

Truffle mushroom sauce, garlic, parsley **40**

Harissa Chicken Skewers

Pita bread, harissa sauce, shallots, tabbouleh, charred lime **48**

Sea-To-Plate Psari Plaki (S/GF/DF)

Baked catch, extra virgin olive oil, garlic, cherry vine tomato, fennel, parsley **48**

Beef Cheeks

Slow cooked, potato fondant, vegetables, shallots **49**

Miso-Glazed Toothfish

Coriander crumbs, extra virgin olive oil, garlic, asparagus, parsley **79**

SIDES (GF, V) 16

Hand cut fries with crispy leeks

Heirloom tomato and baby gem salad

Truffle butter potato mash

Exotic mushrooms

Asparagus gratin, raclette cheese

Steamed seasonal vegetables

SAUCES

Red Wine Jus | Classic Béarnaise | Pepper Berry

Wild Forest Mushroom | Rosella Jus

GRILLS

Flank Steak

250g, black angus, grass fed, dry aged, best served medium rare **48**

Tasmanian Salmon

200g, lemongrass Infused, served with charred lemon and sambal sauce **48**

Striploin

250g, black angus, grass fed, dry aged, best served medium rare **52**

Tenderloin

250g, black angus, 100-day grain fed, dry aged, best served medium rare **59**

Striploin On The Bone

400g, black angus, grass fed, dry aged, best served medium rare **59**

Amelia Park Lamb Rack

250g, grass fed, with potato mousseline, best served medium rare **59**

Jumbo Prawns (S)

300g, served with charred lemon and garlic butter **69**

T-Bone

400g, black angus, grass fed, dry aged, best served medium rare **59**

Ribeye On The Bone

500g, black angus, grass fed, dry aged, best served medium rare **79**

Wagyu Striploin

250g, grass fed, 300+ grain fed, platinum MBS 6-7, best served medium rare **99**

Futari Fullblood Wagyu Tenderloin

180g, grass fed, 300+ grain fed, platinum MBS 6-7, best served medium rare **125**

Futari Fullblood Wagyu Ribeye

300g, grass fed, 300+ grain fed, signature MBS 8-9, best served medium rare, choice of side **165**

TO SHARE

Served with a choice of two sides and two sauces

Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **175**

Chateaubriand

500g, black angus, 100+ grain fed, dry aged, best serve medium rare **185**

Duxton's Signature Tomahawk

1.5kg, black angus, black onyx MBS 3+, 45+ dry aged, best served medium rare **295**

GF - Gluten free **V** - Vegetarian **VG** - Vegan **DF** - Dairy free **S** - Sustainable sourcing

Credit and debit card fee - Mastercard, Visa, Amex 1.5% | Diners 3%

No split billing