

BREAD

Artisan Sourdough Slices (V)

Freshly baked Ciabatta sourdough, handcrafted salted butter, olive oil, olive tapenade **16**

Cheese & Garlic Boule (V)

Signature sourdough bread, salted mozzarella, olive oil, herbs, garlic **18**

ENTREE

Roasted Bone Marrow (DF)

Charred sourdough, beef rashers morsel, salsa verde, mesclun lettuce **31**

Australian Fresh Oysters (GF/DF)

Half Dozen - **38** | Dozen - **73**

Served with shallot mignonette and lemon

Native Harvest Salad (GF/V)

Warrigal leaves, local lettuce greens, kohlrabi, stone fruits, lemon myrtle vinaigrette, torched jersey cheese **36**

Buffalo Mozzarella (GF/V)

Heirloom tomatoes, rocket leaves, aged balsamic, extra virgin olive oil, macadamia dukkah **41**

Misoyaki Octopus (GF)

Wild rice, Gochujang misoyaki sauce, black garlic purée, bonito flakes, herb oil, radicchio **42**

Abrolhos Island Scallops (GF/SS)

Root vegetables purée, semi-dried cherry vine tomatoes, chipotle citrus salsa, herb oil **43**

MAIN

Prawn Linguine

Garlic, extra virgin olive oil, medley tomatoes, courgettes, chilli, saffron **41**

Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chives **49**

Local Caught Market Fish (GF/DF)

Velouté de Fenouil, semi-dried cherry tomatoes, Chuka wakame, chives **57**

Baldivis Rabbit (GF)

Locally from WA, classic mashed potatoes, green asparagus, heirloom carrot, salmoriglio **66**

Fettucine Ortolana (V)

Vegetarian style fettucine with garlic, extra virgin olive oil, medley tomatoes, vegetables, grana padano **39**

GF - Gluten free **DF** - Dairy free **V** - Vegetarian **VG** - Vegan **SS** - Sustainable sourcing **N** - Contains Nuts **S** - Seeds

Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0%

No split billing

GRILLS

Black Angus Pure-Grain Fed Striploin (GF/DF)

250g, dry aged, long grain fed, best served medium rare **58**

Scotch Fillet (GF/DF)

300g, black angus, grass fed, dry aged, best served medium rare **71**

Tenderloin (GF/DF)

250g, black angus, 100-day grain fed, dry aged, best served medium rare **75**

T-Bone (GF/DF)

500g, black angus, grass fed, dry aged, best served medium rare **77**

Ribeye On The Bone (GF/DF)

500g, black angus, long grain fed, dry aged, best served medium rare **95**

Tasmanian Salmon (GF)

200g, served with charred lemon and béarnaise sauce **51**

Cranbrook Saltbush Lamb Rack (GF)

4 pieces, grass fed, potato mousseline, best served medium rare **65**

Skull Island Jumbo Prawns (GF/SS)

Sambal butter sauce, chives, herb oil **73**

Land and Sea (GF)

Black angus tenderloin, king prawn, wilted spinach, truffle essence pommes purée, red wine sauce **89**

WAGYU SELECTIONS

West Rivers Wagyu Striploin (GF/DF)

250g, grass fed, 300+ grain fed, platinum MBS 8-9, best served medium rare **137**

Gippsland Wagyu Cube Roll (GF/DF)

300g, grass fed, 300+ grass fed, platinum MBS 6-7, best served medium rare **139**

Futari Fullblood Wagyu Beef Tenderloin

180g, platinum MBS 6-7, grain fed, dauphinoise potato, seasonal garden bouquet **139**

TO SHARE

Chateaubriand (GF/DF)

500g, black angus, 100+ grain fed, dry aged, best served medium rare **187**

Tomahawk (GF/DF)

1kg, black angus, grass fed, dry aged, best served medium rare **189**

Duxton's Signature Tomahawk (GF/DF)

1.5kg, black angus, black onyx MBS 3+, 45+ dry aged, best served medium rare **299**

SIDES **17**

Hand cut fries, aioli sauce (GF/DF/V/VG)

Truffle butter and honey glazed Brussels sprouts, preserved chilli (GF/V)

Royal blue pomme purée, truffle butter (GF/V)

Sautéed exotic mushrooms, fried shallot (GF/V)

Steamed seasonal vegetables (GF/DF/V/VG)

Local farm lettuce leaves, radicchio, tomatoes, cider vinaigrette (GF/DF/V/VG)

SAUCES **6**

Red Wine Jus (GF/DF/V/VG) | Classic Béarnaise (GF/V) | Pepper Sauce (GF/V)

Wild Forest Mushroom (GF/V) | Homemade Sambal (GF/DF/V/VG)