

## BREAD

### Artisan Sourdough Slices (V)

Freshly baked sourdough, French cultured butter, olive oil, tomato salsa **14**

### Cheese & Garlic Boule (V)

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

## ENTREE

### Truffle Mushroom Tart (V)

Healthy blend of salad leaves, seasonal mushroom, cream **24**

### Seared Shark Bay Scallops (S/GF)

Turmeric coconut oil, beans confit, green oil **26**

### Citrus Quinoa (VG/DF/GF)

Quinoa, avocado, roasted pumpkin, berries, honey mustard **26**

### La Delizia Burrata (V)

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

### Torched Salmon

Served with teriyaki sauce, saffron mayo, spring onion, lemon coulis, fresh greens **33**

### Australian Fresh Oyster (GF/DF)

Half dozen oysters, served with shallot mignonette, and lemon wedges **33**

## MAIN

### Oven Baked Aubergine (VG)

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

### Trio Pumpkin (VG/GF)

Pumpkin steak, pumpkin puree, roasted pumpkin seed, crispy kale, green oil **34**

### Prawns with Beetroot Tagliatelle (S)

House made tomato and beetroot sauce, garlic, and parsley **40**

### Spring Chicken Skewers

Marinated in extra virgin olive oil, pita bread, grilled onion, lemon, chilli **48**

### Sea to Plate (S/GF/DF)

Baked catch, extra virgin olive oil, served with cherry vine tomato, lemon, and fennel **48**

### Lamb Shank

Slow cooked, served with spring vegetables, gremolata, shallots **49**

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

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

No split billing

# SAMPLE

## GRILLS

### Striploin

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

### Tasmanian Salmon

200g, served with charred lemon and béarnaise sauce **48**

### 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**

### T-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**

### Rib Eye On The Bone

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

### Futari Fullblood Wagyu Tenderloin

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

### Wagyu Ribeye

250g, platinum MBS 8-9, best served medium rare, and served with your choice of side **155**

## TO SHARE

*Served with a choice of two sides and two sauces*

### Duxton's Signature Tomahawk

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

### Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **155**

### Chateaubriand

500g, black angus, 100 day grain fed, dry aged, best serve medium rare **165**

## SIDES (GF, V) 16

Herb roasted baby potatoes

Exotic mushrooms

Grilled asparagus

Steamed seasonal vegetables

Saffron mashed potato

Fresh garden salad

## SAUCES

Red wine jus | Classic béarnaise | Pepper berry

Wild forest mushroom | Blue cheese

SAMPLE