

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