

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

Winter Truffle Mushroom Soup (V)

Cream, truffle oil, crispy leeks, sourdough croutons **24**

Citrus Shark Bay Scallops (S/GF)

Asparagus confit, semi dried cherry tomatoes, gremolata, fine leaves **28**

La Delizia Burrata (V)

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

Wagyu Beef Carpaccio (S)

Torch wagyu beef, beets purée, parsnip, truffle teriyaki **42**

Australian Fresh Oyster (GF/DF)

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

Slow Cooked Fremantle Octopus (GF)

Tomato cous cous, saffron aioli, cherry vine tomatoes **32**

Winter Asparagus (V)

Hollandaise, cherry tomato confit, herb oil **35**

MAIN

Truffle Mushroom Cannelloni (V)

Exotic mushrooms, tomatoes, pesto oil, grana padano **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**

Lamb Shank

Slow cooked, natural lamb jus, truffle essence mashed potatoes, vegetables **48**

Miso-Glazed Toothfish

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

SIDES (GF, V) 16

Hand cut fries with crispy leeks

Kale and radicchio salad, orange dressing

Truffle butter potato mash

Exotic mushrooms

Brussels sprout with fried onion

Steamed seasonal vegetables

SAUCES

Red Wine Jus | Classic Béarnaise | Pepper Berry

Wild Forest Mushroom | Sambal Sauce

WA MANJIMUP BLACK TRUFFLES

Add freshly shaved truffles to any dish

\$4 per gram, minimum 4 grams

GRILLS

Buffalo Fillet

250g, black angus, grass fed, dry aged, best served medium rare **59**

Tasmanian Salmon

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

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**

Grilled Lobster

Served with charred lemon and garlic butter **110**

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