

BREAD

Selection Of Homemade Bread Rolls

Salted butter, olive oil 10

Cheese & Garlic Boule

Sourdough bread, salted mozzarella, olive oil, herbs, garlic 16

ENTREE

Seared Shark Bay Scallops

Green peas puree, edamame, seaweed, tangerine pearl, orange butter 26

Citrus Quinoa

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

Salmon Ceviche

Home cured, avocado, red onion, coriander, passion fruits, red radish 27

Italian Burrata

Heirloom tomatoes, tomato caviar, extra virgin olive oil, aged balsamic 28

Black Angus Crudo

Teriyaki beef fillet, black garlic, romesco sauce, grilled spring onion 28

Grilled Spanish Octopus (GF)

Wild rice, pickled vegetable, pico de gallo 30

Australian Fresh Oyster

Six, shallot mignonette, lemon 32

MAIN

Truffle and Butternut Pumpkin risotto (V/VG/DF)

Exotic mushroom, slow roasted pumpkin, vegan cheese 32

Squid Ink Linguine

Prawn, mussels, scallops, cherry vine tomato, garlic, and parsley 40

Organic Baby Chicken

Marinated in oregano and lemon, served with rosemary jus 45

Sea To Plate

Parchment baked catch, cherry vine tomato, lemon, fennel, olive oil 46

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

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

No split billing

GRILLS

Black Angus Striploin

250g grass fed, free range, dry aged, best served medium rare 46

Chef's Signature Tasmanian Salmon

200g, served with Indian spice, grilled lemon, cucumber raita 48

Beef Kebab

200g, Angus beef tenderloin, pita bread, grilled onion 54

Black Angus T-bone

400g, grass fed, dry aged, best served medium rare 57

Sous Vide Lamb Rack

250g, grass fed, free range, dry aged, served with potato mousseline, best served medium rare 59

Black Angus Tenderloin

200g, grass fed, free range, dry aged, best served medium rare 59

Black Angus - Rib eye

300g, grass fed, free range, dry aged, best served medium rare 69

Skull Island Tiger Prawns (S)

300g, served with lemon and garlic butter 69

Futari Fullblood Wagyu Tenderloin

180g, grass fed, platinum MB6-7, best served medium rare 125

TO SHARE

Served with a choice of two sides and two sauces

Duxton's Signature Tomahawk

1.5kg Black Angus, Black Onyx MB3+, long-fed pure dry aged, best served medium rare 295

Tomahawk

1kg, Black Angus, grass fed, dry aged, best served medium rare 145

Chateaubriand

500g, Black Angus, grass fed, dry aged, best serve medium rare 165

SIDES 16

Sauteed new potatoes (GF, V)

Exotic mushrooms

Grilled asparagus

Steam broccolini

Classic mashed potato

Fresh garden salad (V, GF)

SAUCES

Red wine jus | Classic bearnaise | Tomato beurre blanc

Wild forest mushroom | Blue cheese