

BITES

Vegetable Spring Rolls (DF/V)

Served with sweet chili sauce **16**

Buffalo Chicken Wings

Blue cheese dip, chili sauce, crudités **26**

Australian Fresh Oysters (GF/DF)

Half dozen oysters, shallot mignonette, lemon **38**

Buffalo Mozzarella (GF/V)

Heirloom tomatoes, ciabatta crisps, aged balsamic, extra virgin olive oil **41**

MAINS

Fish and Chips (DF)

Deep fried or grilled, fries, tartar sauce, lemon **31**

Club Sandwich

Marinated chicken, turkey, egg, lettuce, aged cheddar, tomatoes, fries **31**

Angus Beef Burger

Angus beef, gherkin, lettuce, tomatoes, caramelised onion, aged cheddar cheese, fries **31**

Curry Of The Day (GF/DF)

Steamed rice, pickles, cucumber yogurt, papadum **33**

Duxton Steak Sandwich

Angus beef tenderloin, cheddar cheese, lettuce, tomato, caramelised onion, mustard, fries **32**

Fettuccine Ortolana (V)

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

Free-Range Chicken Breast (GF)

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

Black Angus Pure-Grain Fed Striploin (GF)

250g dry aged, fried, salad, mushroom sauce, best served medium rare **58**

SIDES

Fries (DF/V/VG) **15**

Classic mashed potato (GF/V) **17**

Steamed broccolini (GF/DF/V/VG) **17**

Fresh garden salad (GF/DF/V/VG) **17**

DESSERT

Cheese Platter (V) (40 to 50grams per cheese) | Served with sweet baby figs and crackers **42**

Dellendale Nullaki (creamy semi-firm cheese)

Cambray Blackwood Blue (soft blue cows milk)

Halls Suzette (soft washed rind)

Sliced Fruits (GF/DF/V/VG)

Seasonal sliced fruits **18**

Crème Brûlée (GF/V)

Served with seasonal fruits **24**

Hazelnut Chocolate Gâteau (V)

Caramel tonka chocolate mousse, hazelnut praline chocolate, salted caramel and mandarin curd, hazelnut Sablé Breton **24**