

BREAD

Artisan Sourdough Slices (V)

Freshly baked sourdough, French cultured butter, olive oil, olive tapenade **14**

Cheese & Garlic Boule (N/S)

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

ENTREE

Seared Shark Bay Scallops (SS)

Celeriac purée, herbed breadcrumbs, green oil **28**

La Delizia Burrata (V)

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

Beef Ponzu

Torched beef, ponzu sauce, radish, capers, crumbs **42**

Australian Fresh Oyster (GF/DF)

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

Slow Cooked Fremantle Octopus (GF/N)

Citrus quinoa, tomato and basil coulis, saffron aioli, cherry vine tomatoes **32**

Chicken Cobb Salad

Blue cheese, crispy turkey, avocado mousse, poached egg, ranch dressing **32**

MAIN

Cabbage Steak (VG/V/N)

Vegan cheese, walnut, vegan pesto, pomegranate, fried onion **38**

Truffle Mushroom Gnocchi (V/N)

Exotic mushrooms, tomatoes, pesto oil, grana padano **40**

Harissa Chicken Skewers

Pita bread, shallots, tabbouleh, charred lime **48**

Sea-To-Plate (SS/GF/DF)

Baked catch, extra virgin olive oil, garlic, tomato and pineapple salsa, olives, parsley **48**

Lamb Shank (GF/DF)

Slow cooked, natural lamb jus, seasonal vegetables **48**

SIDES

16

Hand cut fries

Crispy brussels sprouts

Truffle butter potato mash (GF)

Sautéed mushrooms (GF/V/VG/DF)

Steamed seasonal vegetables (GF/DF/VG)

SAUCES

Red Wine Jus | Classic Béarnaise | Pepper Berry

Wild Forest Mushroom

GRILLS

Tasmanian Salmon

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

Striploin

250g, black angus, grass fed, dry aged, best served medium rare **52**

Scotch Fillet

300g, black angus, grass fed, dry aged, best served medium rare **55**

Tenderloin

250g, black angus, 100-day grain fed, dry aged, best served medium rare **59**

Amelia Park Lamb Chop

4 pieces, grass fed, with potato mousseline, best served medium rare **59**

Jumbo Prawns (SS)

300g, served with charred lemon and garlic butter **69**

T-Bone

500g, black angus, grass fed, dry aged, best served medium rare **69**

Ribeye On The Bone

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

Wagyu Striploin

250g, grass fed, 300+ grain fed, platinum MBS 6-7, best served medium rare **99**

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 **SS** - Sustainable sourcing **N** - Nuts **S** - Seeds

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

No split billing