

BREAD

Artisan Baguette Slices

Salted butter, sundried tomato pesto **10**

Cheese & Garlic Boule

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

ENTREE

Truffle Mushroom Soup (V)

Wild mushrooms, croutons, truffle cream **21**

Kibdeh (GF, DF)

Fried lamb liver, braised onion, lemon tahini, pomegranates, dukkha **22**

Shark Bay Scallops (DF)

Pea puree, crispy turkey crumbs, pineapple salsa, spiced orange butter **26**

Seared Fish Tataki (DF)

Fish of the day, avocado, sesame seeds, wakami salad, soya emulsion **26**

Burrata & Tomato Salad (V)

Assorted tomatoes, croutons, beetroot coulis, basil leaves **27**

Beef Carpaccio (GF, DF)

Black angus fillet, radish, fresh leaves, olive oil **27**

Australian Fresh Oysters (GF, DF)

Six served on cold rocks, lemon, hibiscus salt **30**

MAIN

Truffled Butternut Pumpkin (V, VG, DF)

Sautéed radicchio salad, pine nuts, sundried tomato, tempura enoki, onion ash **32**

Rougié Confit Duck Leg (GF)

Carrot puree, braised shallots, root vegetable crisps, red current sauce **38**

Exmouth Prawn Linguini

Semi dried tomato, chili, crustacean bisque, pangrattato, zucchini **38**

Sea To Plate (GF)

Catch of the day, green peas puree, tarragon sauce **44**

GF - Gluten free V - Vegetarian DF - Dairy free

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

No split billing

GRILLS

All grills are served with broccolini, glazed cherry tomato, and choice of sauce

Grilled Chicken Breast

250g, free range, twice cooked, served with capsicum salsa **44**

Black Angus Striploin

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

Grilled Salmon

200g, served with grilled lemon, and tarragon sauce **48**

Great Southern Marron

230g, served with garlic butter **57**

Black Angus Tenderloin

200g, grass fed, free range, dry aged, best served medium rare **57**

Sous Vide Lamb Rack

250g, grass fed, free range, served with pomme puree, best served medium rare **58**

Black Angus T-Bone

400g, grass fed, dry aged, best served medium rare **58**

Scotch Beef

300g, grass fed, free range, dry aged, best served medium rare **68**

Futari Fullblood Wagyu Tenderloin

150g, grass fed, platinum MB 6-7, served with pomme puree, best served medium rare **95**

Duxton's Signature Steaks (2-3 people to share)

Served with a choice of 2 sides and 2 sauces

Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **138**

Chateaubriand

500g, black angus, grass fed, dry aged, best served medium rare **148**

SIDES 16

Hand cut fries, pecorino cheese (GF, V)

Mashed potato gratin (GF, V)

Grilled corn on the cob (GF, V)

Sautéed mushroom with herbs (GF, V)

Broccolini and heirloom carrots with toasted almond flakes (DF, GF, VG)

Brussel sprouts, crispy shallots, grain mustard (V)

Fresh garden salad (V, GF)

SAUCES

Red wine jus | Classic Béarnaise | Nativepepper berry sauce

Wild forest mushroom sauce | Saltbush chimichurri