

DINNER.

DUX dine

DINNER COCKTAILS

Elderflower Gimblett 16

Chelsea Side Car 16

Moscow Mule 16

ENTRÉES.

PUMPKIN ARANCINI BALLS crumbed pumpkin and goats cheese risotto w/ sundried tomato aioli 17

SOUP OF THE DAY w/ ciabatta [GFA | DFA | VA] 15

BREADS + DIPS Dux made; liptauer, aubergine chutney, bbq jackfruit and olives [DFA | VA] 18

CAULIFLOWER POPCORN crispy coated cauliflower served with chipotle aioli [V | GF] 14

SEAFOOD CHOWDER creamy roux w/ fresh smoked fish, mussels + calamari, w/ toasted ciabatta 19

AROMATIC MUSSELS steamed in a Marlborough chardonnay w/ fresh chilli, coriander, garlic, lemon 9 for 18 or 18 + fries [GFA | DFA] 33

FRIED CALAMARI tenderized in buttermilk + lemon w chilli + ginger jam [GFA] 18

MAINS

From the land

PEA + HALLOUMI FRITTERS sweet basil salsa sauce, creme fraiche, gourmet potatoes, rocket [GFA] 29

MUSHROOM WELLINGTON crispy pastry with a smoked mushroom, aubergine, capsicum filling and autumn vegetable salad [VA] 30

CRISPY TOFU RED CURRY jasmine rice, bean shoots, yellow rock sugar, coconut cream, coriander, seasonal vegetables, fried shallots, medium spice [GFA | DFA | VA] 29

MAINS

From the ocean

all of our fish is sourced daily to bring you the freshest quality and variety from the South Pacific

FISH DAILY baked lime & coriander crusted fish served w/ polenta or shoestring fries, fresh salad, aioli [GFA | DFA] 33

AKAROA SALMON orange, coriander and pistachio quinoa cake, rocket and tomato salad, lemon butter sauce [GFA | DFA] 36

LINE CAUGHT GROPER seared skin on, lentil roast veg salad, cauliflower puree, red wine jus [GFA | DFA] 38

SEAFOOD FETTUCCINE prawns, mussels and smoked fish served in a creamy horseradish and caper sauce 28

LIGHT MEALS.

HALLOUMI + QUINOA SALAD gojiberry, roast carrot, rocket + apple w/ lemon + toasted cumin seed vinaigrette [GFA | DFA] 18 **SUB** halloumi for tofu [va]

CAESAR SALAD cos lettuce tossed w/ smoked salmon, croutons, soft poached egg, shredded parmesan, creamy caesar dressing [DFA] 19

BEETROOT SALAD caramelised beetroot, goats feta, and toasted pine nuts, green leaves, dressed with a coriander and lime vinaigrette 14

MARGHERITA PIZZA tomatoes, fresh basil, buffalo mozzarella 20

AKAROA SMOKED SALMON PIZZA capers, red onion, cream cheese, fennel, mozzarella 23

VEGAN PIZZA smoky bbq jackfruit base with rosemary and roasted vegetables, topped with vegan aioli 19

FUNGI PIZZA rosemary roasted mushrooms, blue cheese and caramelised onions 21

add 1 extra for gluten free bread and bases

SIDES.

garlic bread 8

flat bread 9

shoestring fries 8

vege medley 9

polenta fries 11

green salad 8

Menu items marked [GFA | DFA | VA] indicate items that may be modified to be served gluten free, dairy free and vegan respectively.

Please let your waiter know of any dietary requirements that you may have at the time you place your order.

PROUDLY PART OF THE DUX GROUP



DUX *dine*

