

BRUNCH DRINKS

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| Bloody Mary 11 | Virgin Mary 7 | Mimosa 11 | Bellini 11 |
| Chocolate and Berry, Pea Protein Shake [VA] 12.5 | | | |

BREAKFAST. 9AM-2.30PM

GRANOLA toasted granola w/ fresh fruit and yoghurt [DFA | V] 14

EGGS ANY WAY poached, scrambled or fried, w/ slow roasted tomato, your choice of toasted bagel [DFA] 7 **GRAIN BREAD** [GFA] 15 **ADD** smoked salmon 8

SMASHED AVOCADO poached eggs, smashed avocado, feta, red onion, dukkah, on toasted bagel [GFA] 18 **ADD** smoked salmon 8

CRISPY WAFFLES ask your wait staff for today's choice of toppings 17

HUEVOS RANCHEROS tortilla, red kidney beans, swiss cheese, scrambled eggs, jalapeno, rocket, salsa, avocado [GFA | DFA | VA] 21 **ADD** sour cream 2

HOT SMOKED AKAROA SALMON poached eggs, toasted focaccia, wilted spinach, hollandaise sauce [GFA | DFA] 21

MAINLAND CRABCAKES agria rosti, spinach, poached eggs, hollandaise + slow roasted tomato [GFA | DFA] 21

BIG BREAKFAST Poached eggs, toasted focaccia, wilted spinach, agria rosti, crab cakes, hot smoked Akaroa salmon, hollandaise [GFA | DFA] 29

BRUNCH/LUNCH. 11AM-2.30PM

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

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

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

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

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

SEAFOOD CHOWDER creamy roux w/ fresh smoked fish, mussels + calamari w/ toasted ciabatta 17

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

DUX BEER BATTERED FISH served w/ polenta or shoestring fries, fresh salad, aioli 29

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

LIGHT MEALS. 11AM-2.30PM

BREADS + DIPS Dux made: liptauer, aubergine chutney, bbq jackfruit and olives [dfa | va] 18

ARANCINI BALLS crumbed pumpkin and goats cheese risotto with sundried tomato aioli 17

HALLOUMI + QUINOA SALAD gojiberries, 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

THE DUX RAW SALAD lettuce, tomato, carrot, shredded cabbage, sliced almonds, chia and pomegranate seeds dressed with a light lemon and honey vinaigrette [DFA | GFA | VA] 13

MARGHERITA PIZZA tomatoes, fresh basil, buffalo mozzarella 20

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

VEGAN PIZZA pumpkin + eggplant hummus, onion confit, charred peppers, tomatoes, courgette 20

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

add 1 extra for gluten free bread and bases

SIDES.

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|-------------------------|---------------------|
| toasted bagel 6.5 | hot smoked salmon 8 |
| hollandaise sauce 2.5 | mushrooms 5 |
| slow roasted tomatoes 4 | agria rosti 4 |
| aioli 2 | garlic bread 8 |
| shoestring fries 8 | flat bread 9 |
| vegetable medley 7 | polenta fries 10 |
| green salad 8 | |

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

PROUDLY PART OF THE DUX GROUP



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.

DUX
dine

