

TO SHARE

CRISPY CALAMARI

salt & pepper calamari with chilli-jam, kewpie and salad garnish | 20.5 GF

FRIED CHICKEN

with jalapeño mayo | 21.0

HARISSA GLAZED PORK BELLY

pan-fried in a harissa glaze with slaw and crispy shallots | 20.5 GF, DF

NACHOS

corn chips topped with beans, sour cream, guacamole and pico de gallo salsa | 22.5 GF, DFA, V, VVA
add jalapeño +2.5

BREAD & DIP

toasted Vic's bread and warm artichoke dip | 17.0 V, GFA

FRIES

with aioli | 11.0 V, GF, DFA, VVA

GARLIC BREAD

with Vic's bread | 9.5 V, GFA

TACOS

\$20.5 FOR PAIR | +2 GLUTEN FREE SHELL

MOJO PULLED CHICKEN

Cuban style pulled chicken, cumin & lime slaw, and charred corn & capsicum salsa
GFA, DFA

CRUMBED FISH

fresh fish of the day, cumin & lime slaw, pico de gallo salsa GFA, DFA

CHARRED CAULIFLOWER

charred cauliflower, slaw, charred corn & capsicum salsa and vegan jalapeño mayo GFA, DFA, VV

PLATTERS

SEAFOOD

fresh fish, Akaroa salmon, Mills bay mussels, clams, prawns, crispy calamari, toasted garlic bread & sauces | 69.0 GFA

ANTIPASTI

selection of cheeses, house dips, with toasted Vic's bread, pickles and chutneys | 60.0 V, GFA

Add cured meats | + 9.0

PIZZA

GF BASE ON REQUEST + \$2

VEGAN CHEESE + \$3

HALF & HALF + \$2

SMOKED AKAROA SALMON

cold smoked Akaroa salmon capers, red onion, cream cheese, roquette and mozzarella | 28.5

MOJO PULLED CHICKEN

Cuban style pulled chicken, garlic oil base, capsicum, red onion, jalapeños, cream cheese, and fresh coriander | 26.5

PICANTE + OLIVE

tomato base, red onion, picante salami, olives, mozzarella and parmesan | 26.5

FUNGI

button, portabello mushroom & duxelle caramelised onion, vegan mozzarella, thyme & balsamic glaze drizzle and roquette | 25.5 VV

MARGHERITA

Napolitana sauce, mozzarella, buffalo mozzarella, tomato & basil | 23.0 V

GF = gluten-free, | DF = dairy-free, | V = vegetarian, | VV = vegan, | GFA-DFA-VA-VVA = adaptable

MAINS

PORK BELLY

roast pork belly, cauliflower puree, and apple, fennel & roquette slaw | 36.0 GF, DFA

BEEF CHEEK

slow braised beef cheek, red wine & rosemary jus, pumpkin & potato mash and seasonal vegetables, kumara crisps | 34.0 GF, DF

CRUSTED FISH

oven baked with a citrus & coriander crust and remoulade sauce with seasonal vegetables | 36.0 GFA, DFA

SEAFOOD CHOWDER

classic Dux chowder with fish, mussels, clams, prawn & calamari, served with garlic bread | 25.5 GFA

BEER BATTERED FISH

Dux Pilsner battered fish served with hand cut chips, fresh salad and remoulade sauce | 32.5 DF

MILLS BAY MUSSELS

fresh green-lip mussels, white wine, onion, garlic, chilli, butter and coriander with garlic bread | 1kg - 27.5 GFA, DFA

SALAD

MEDITERRANEAN

mixed salad leaves, feta, cucumber, sun-dried tomato, olives and kumara crisps | 15.5 GF, DFA, V, VVA
add kumara rosti + 10 VVA
add mojo pulled chicken + 13.0

CAESAR

baby cos lettuce, parmesan, croutons, soft poached egg and creamy Caesar dressing | 14.0
add chicken & bacon | +10.0
add salmon | +14.0
GFA, DFA

BURGERS

GF BUN +\$2
SERVED WITH FRIES

FISH

crumbed fish of the day, slaw, chilli jam, kewpie & crispy shallots | 26.0

SMASH BURGER

smashed beef patty, bacon, caramelised onion, pickle, slaw, Dux burger sauce and Swiss cheese | 27.0

FRIED CHICKEN

crispy fried chicken, bacon, slaw, Swiss cheese and jalapeño mayo | 25.0

VEGGIE

kumara rosti, lettuce, tomato, red onion, tomato relish, cumin & lime aioli | 22.5 V, VVA

SIDES

warm olives | 7.0 GF, DF, VV

green salad | 8.0 GF, DF, VVA

Dux slaw | 8.0 GF, DF, V

garlic bread | 9.5 V, GFA

fries | 11.0 GF, DFA

DESSERTS

DESSERT OF THE DAY

ask about the flavour and style | 16.0

STICKY DATE PUDDING

with toffee sauce, vanilla ice cream & caramel praline | 15.0

TIRAMISU

classic tiramisu made in house | 14.5



BREWING DUX BEERS SINCE 1989

ON TAP

	570ml	285ml
DUX LAGER	14.0	8.0
DUX PILS	14.0	8.0
DUX HAZY	14.0	8.0
GINGER TOM	14.0	8.0
DELICIOUS PALE ALE	14.0	8.0
DELICIOUS WEST COAST IPA	14.5	8.5
BLACK SHAG STOUT	14.5	8.0
CIDER <i>ask us what's on tap!</i>	POA	POA
DUX SEASONAL	POA	POA



Scan the QR code to see what beers we have on tap and in our fridge.

[open your phone camera and scan the QR code]



MEET YOU AT THE DUX

MON. \$10 MALFY GIN & TONIC
DOUBLE LOYALTY POINTS ALL DAY

FRI. \$14 SELECTED COCKTAILS
\$35 DUX BEER PITCHERS
ALL DAY

TUE. \$12 FOR ANY PAIR OF TACOS
+ 2 FOR GLUTEN FREE *

SAT. PLATTERS \$59
11AM - 5PM

WED. BURGER AND BEER
\$25 FOR ANY BURGER AND TAP BEER

SUN. \$18 FOR ANY PIZZA

THU. \$10 DUX HAZY PINTS
ALL DAY!

LIVE MUSIC THURSDAY - SUNDAY
see our facebook page for more details

HAPPY HOUR 4PM - 6PM EVERY DAY
selected pints, wines and spirits
EXCLUDES PUBLIC HOLIDAYS AND MAJOR EVENTS

PIZZA, PINTS & PUPS LAST SUNDAY OF THE MONTH
FROM 12PM
PIZZA & PINT SPECIALS
TREATS FOR THE DOGGOS

THE PLACE TO MEET