

To Share

MILLS BAY MUSSELS

fresh green-lip mussels, white wine, red & white onion, garlic, chilli, butter & coriander | 1kg for 26.5 **GFA, DFA**

CRISPY CALAMARI

Cajun coated calamari with chilli-jam & kewpie | 19.5 **GF**

FRIED CHICKEN

with chipotle aioli | 19.5

PORK BELLY SAKE

pan-fried in sake-soy-sesame glaze with slaw & crispy shallots | 19.5 **GF, DF**

NACHOS

corn chips topped with beans, sour cream, guacamole & salsa | 22.5

GF, DFA, VA

Add jalapeno +2.5

Add beef mince +7

FLAT BREAD & DIPS | 17

Tacos

\$19 FOR PAIR | +2 MIXED PAIR

CRISPY CHICKEN

our famous crispy fried chicken, pickled shallots, cucumber, sesame & chipotle

GFA, DFA

CRUMBED FISH

fresh fish of the day, slaw, tomato salsa, coriander & lime aioli **GFA, DFA**

CHARRED CAULIFLOWER

charred cauliflower, slaw, pineapple-corn-black-bean salsa & Sriracha mayo **GFA, DFA, VV**

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

Platters

SEAFOOD

smoked fish, Akaroa salmon, Mills Bay mussels, clams, prawns, crispy calamari, toasted garlic bread & sauces | 69 **GFA**

ANTIPASTI

falafel bites, pickles, sun-dried tomatoes, olives, toasted garlic bread, cheeses & spreads | 60 **GFA**
Add cured meats | +9

Pizza

GF ON REQUEST + \$2

HALF & HALF + \$2

SMOKED AKAROA SALMON

capers, red onion, cream cheese, dill & mozzarella | 27

CRISPY CHICKEN

bacon, charred peppers, cream cheese, mozzarella & chipotle | 25.5

CHORIZO

BBQ sauce base, mild spiced chorizo, pastrami, pepperoni, red onion, mozzarella & American mustard | 25

VEGAN

caramelised onion, mushroom, cumin roasted pumpkin, sun-dried tomato, chickpeas & vegan mozzarella | 22 **VV**

FUNGI

mushroom, feta, parmesan, mozzarella, thyme & balsamic glaze drizzle | 24 **V**

MARGHERITA

Napolitana sauce, shredded mozzarella & fresh buffalo mozzarella, tomato & basil pesto | 22

Mains

PORK BELLY

confit pork belly, spiced fennel and apple puree, rustic potato & chive mash & wilted greens | 34.5

GF, DFA

BEEF CHEEK

coconut curry braised beef cheek served on a vegetable medley with rice | 32 **GF, DF**

CRUSTED FISH

coriander and lime panko crusted on fish of the day served on a miso pumpkin puree with seasonal vegetables | 32.5 **GFA, DFA**

SEAFOOD CHOWDER

classic Dux chowder with smoked fish, salmon, mussels, clams, prawn & calamari.

Served with garlic loaf | 24.5 **GFA**

BEER BATTERED FISH

Dux Pilsner battered fish served with hand cut chips, fresh salad & tartare sauce | 31 **DF**

STICKY MARINATED TOFU

served on a bed of quinoa with seasonal vege, corn & edamame beans | 23.5 **VV, GF**

Salad

MEDITERRANEAN LAMB

mixed salad leaves, lamb, feta, cucumber, sun-dried tomato, olives, pearl cous cous with crispy chickpeas | 23 **GF, DFA, VA**

CAESAR

baby cos lettuce, parmesan, herbed croutons, soft poached egg & a creamy Caesar dressing | 14

add chicken & bacon | +10

add salmon | +14

GFA, DFA

Burgers

GF + \$2

SERVED WITH CURLY FRIES

FISH

crumbed fish of the day, slaw, chilli jam, kewpie & crispy shallots | 25

DUX BIG BEEF

beef patty, bacon, onion ring, lettuce, tomato relish, pickles, American mustard & cheddar cheese | 26.5

FRIED CHICKEN

crispy fried chicken, bacon, lettuce, ranch dressing & pickles | 24

VEGGIE

falafel, lettuce, tomato, red onion, tomato relish, vegan mozzarella & tzatziki | 21.5 **V**

Sides

curly fries | 10

warm olives | 7 **GF, DF**

hand-cut chips | 11

green salad | 8 **GF, DF**

garlic bread | 9 **GFA**

Dux slaw | 8 **GF, DF**

Desserts

CHEESECAKE

Ask about our flavour of the moment | 16

STICKY DATE PUDDING

with toffee sauce & caramel praline | 15

BROWNIE

The flavour of the week served with vanilla ice cream & anglaise | 16