

to share

MILLS BAY MUSSELS

fresh green-lip mussels, white wine, red & white onion, garlic, chilli, butter & coriander | 1kg for 24 **GFA, DFA**

CRISPY CALAMARI

Cajun coated calamari with chilli-jam & kewpie | 18 **GF**

FRIED CHICKEN

with chipotle aioli | 18

PORK BELLY SAKE

pan-fried in sake-soy-sesame glaze with slaw & crispy shallots | 18 **GF, DF**

NACHOS

corn chips topped with beans, sour cream, guacamole & salsa | 21 **GF, DFA, VA**
Add jalapeno +2.50
Add beef mince +6

TACOS

A PAIR FOR \$17

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 & siracha mayo **GFA, DFA, VV**

PIZZA

GF ON REQUEST + \$2 | HALF & HALF + \$2

SMOKED AKAROA SALMON

topped with capers, red onion, cream cheese, dill & mozzarella | 24

CRISPY CHICKEN

topped with bacon, charred peppers, cream cheese, mozzarella & chipotle | 23

CHORIZO

BBQ sauce base topped with mild spiced chorizo, pastrami, pepperoni, red onion, mozzarella & American mustard | 22

VEGAN

topped with caramelised onion, mushroom, cumin roasted pumpkin, sun-dried tomato, chickpeas & vegan mozzarella | 19

FUNGI

topped with mushroom, feta, parmesan, mozzarella, thyme & balsamic glaze drizzle | 21 **V**

MARGHERITA

Napolitana sauce, shredded mozzarella & fresh buffalo mozzarella, tomato & basil pesto | 19

MAINS

PORK BELLY

confit pork belly, spiced fennel and apple puree, rustic chive & potato mash | 32 **GF, DFA**

BEEF CHEEK

coconut curry braised beef cheek served on a vegetable medley with rice | 29 **GF, DF**

CRUSTED FISH

coriander and lime panko crusted on fish of the day served on a miso pumpkin puree with warm artichoke, cannellini bean & semi dried tomato salad | 29 **GFA, DFA**

SEAFOOD CHOWDER

classic Dux chowder with smoked fish, salmon, mussels, clams, prawn & calamari. Served with garlic loaf | 23 **GFA**

BEER BATTERED FISH

Dux Pilsner battered fish served with hand cut chips, fresh salad & tartare sauce | 29 **DF**

STICKY MARINATED TOFU

served on a bed of quinoa with seasonal vege, corn & edamame beans | 22 **VV, GF**

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

sides

curly fries | 10

hand-cut chips | 11

flat bread & dips | 17

garlic bread | 9 **GFA**

warm olives | 7 **GF, DF**

green salad | 8 **GF, DF**

Dux slaw | 8 **GF, DF**

BURGERS

GF + \$2 | SERVED WITH CURLY FRIES

FISH BURGER

crumbed fish of the day, slaw, chilli jam, kewpie & crispy shallots | 23

DUX BIG BEEF BURGER

beef patty, bacon, onion ring, lettuce, tomato relish, pickles, American mustard & cheddar cheese | 25

FRIED CHICKEN BURGER

crispy fried chicken, bacon, lettuce, ranch dressing & pickles | 22

VEGGIE BURGER

falafel, lettuce, tomato, red onion, tomato relish, vegan mozzarella & tzatziki | 19 **V**

SALAD

MEDITERRANEAN LAMB

mixed salad leaves, lamb, feta, cucumber, sun-dried tomato, olives, pearl cous cous with crispy chickpeas | 21 **GF, DFA, VA**

CAESAR

baby cos lettuce, parmesan, herbed croutons, soft poached egg & a creamy Caesar dressing | 14
add chicken & bacon | +9
add salmon | +13
GFA, DFA

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