



Restaurant, Bars and Craft Brewery SPECIAL DIETARY REQUIREMENTS

Symbols beside items represent dishes which may be ALTERED to suit Dairy Free, Gluten Free, or Vegan dietary requirements.
Please TELL YOUR SERVER when ordering should you wish for your meal to be ALTERED.
Surcharge will apply to food only on public holidays

GF =Gluten Free **DF** =Dairy Free **V** =Vegan - These symbols represent dishes which may be altered to suit dietary requirements.

STARTERS AND LIGHT MEALS

GARLIC BREAD de Lux	7.00
CALZONE FLAT BREAD V served with either hummus, tapanade or walnut feta dip	9.50
SEAFOOD CHOWDER a thick delicious chowder abounding with fresh New Zealand seafood	12.00
SOUP OF THE DAY GF DF V a changing array of vegetarian soups served with fresh bread	9.40
KUMARA FRIES GF DF V golden brown served with DUX own garlic mayonnaise	8.90
BUFFALO CHIPS GF DF V served with DUX salsa & sour cream	7.90
SIZZLING BLUE CHEESE MUSHROOMS GF button mushroom caps overflowing with blue cheese, grilled with coarse black pepper, sizzling to your table with fresh warm crusty bread	14.20
TERIYAKI succulent morsels of fish, scallop and prawn served skewered on a bed of bok choy and rice	17.50
PRAWN TWISTERS cooked golden brown and served with DUX aioli	14.00
DUX CAESAR GF DF fresh salad greens tossed with smoked salmon, croutons, shredded parmesan, soft boiled egg and lightly drizzled with our DUX caesar dressing	17.00
FISH CAKES DF delicious "home made" fish cakes, pan fried just the way you like them <i>with</i> salads	19.50
EMPANADA DF crisp Spanish pastries filled with a traditional vegetable compote, served with peri peri <i>with</i> salads	14.00
VEGETARIAN LASAGNE layer upon layer of wholesome vegetables, rich cheese sauce, pasta and tomato w/bread	16.50
	w/salad 19.50
NACHOS the DUX legend - kidney beans and spicy corn chips loaded with cheddar cheese, DUX salsa sour cream, guacamole and corn	18.30
MEDITERRANEAN DIPS V flatbread grilled with olive oil, parmesan and fresh herbs, served with hummus, feta walnut, sundried tomato tapanade, guacamole, liptauer finished with olives and pimento	18.80
KOKODA GF DF south pacific favourite. Fresh local fish marinated in lemon, lime, kaffir lime leaves and coconut cream	15.00

PIZZAS

PLEASE ALLOW APPROXIMATELY 20 MINUTES FOR PIZZAS TO COOK **GF** bases available on request
medium 19.00 / large 29.00 / **GF** base pizzas \$12.50

MEXICAN refried beans, corn, mozzarella, jalapenos topped with salsa, sour cream, guacamole & corn chips
CHILLI PRAWN with feta, garlic & baby spinach
SALMON de LUX mozzarella, smoked salmon, cream cheese & spring onion, finished with a sweet chilli swirl
BBQ SEAFOOD smoked fish, prawn, smoked mussel & mozzarella on a barbecue seafood base, with an aioli swirl
ROAST VEGETABLE onion confit, mozzarella, roast pumpkin & kumara, courgette & sundried tomato
MEDITERRANEAN onion confit, mozzarella, olives, tomato, feta, pimento & oregano
MARGARITA mozzarella, sweet basil & cheery tomato

KIDS' MEALS

A WIDE RANGE OF HEALTHY CHOICES, CHECK BLACKBOARD FOR PRICES
Grilled Fish and Rice, Nachos, Battered Fish & Chips, Pizza, Vegetarian Lasagne, Salad Bowl, Stir-Fried Vegetables with Rice, Quiche

DESSERTS AND COFFEES

YOU DON'T HAVE TO JOIN THE QUEUE TO ORDER FROM OUR RANGE OF UNDERGROUND COFFEES, TEAS AND DESSERTS. PLEASE ASK ONE OF OUR WAIT STAFF OR COME TO THE COFFEE COUNTER.

VEGETARIAN

Vegetables of the night available with main meals after 5:30pm

SWEET CORN AND VEGETABLE FRITTERS DF V (with salads or vegetables) DUX de LUX in-house made fritters, served crisply grilled with slithered garlic and beetroot chutney	19.80
DE LUX WARM SALAD GF DF a selection of fresh greens tossed with mushrooms, pimento, walnuts, dried apricots, seasonal vegetables, olives & kumara warmed through in a pan, deglazed with vinaigrette & served with croutons & feta dressing	24.00
INDIAN CURRY DF V (served with rice, chapatti raita & mango chutney) a changing array of delicious vegetarian curries, check the "Specials Board"	24.50
PASTA (with salads) check the "Specials Board" for today's presentation	23.00
SPANOKOPITA (with salads or vegetables) seasoned spinach, feta & oregano encased in crisp melt-in-the-mouth filo pastry, served with fresh mint yoghurt	22.80
KOREN BBQ TOFU GF DF V (with salads or vegetables) tofu marinated and shallow fried, served on a bed of noodles seasoned with sesame oil topped with snow peas	24.50
MUSHROOM FILOS (with salads or vegetables) button mushrooms bound in a smooth blue cheese sauce, encased in crisp golden filo pastry	23.00
GNOCCHI DF (with salads or vegetables) DUX de Lux house gnocchi, flavoured with spinach and parmesan, tossed with a tomato, garlic and rosemary sauce	24.00
GADO GADO GF DF V seasonal vegetables, sesame & pumpkin seeds lightly flavoured with chilli, lemon and olive oil - served on rice with a mild satay sauce and topped with a soft boiled egg	24.50
ENCHILADA a rich combination of aborio rice, pumpkin, corn, cheese, jalapenos and tomato, rolled and grilled with yet more cheese! Served with sour cream and guacamole	23.50

SEAFOOD

SEAFOOD PLATTER FOR TWO a feast from the ocean - fresh fillets, prawn, scallop, smoked mussel, squid, sushi & and prawn cocktail	69.00
LAKSA a spicy Malaysian dish of prawns, mussels, fish fillets and calamari with egg noodles enriched with coconut cream	25.50
SALT & PEPPER SQUID GF DF (with salads or vegetables) fresh squid dusted with sea salt, cracked pepper & maize cornflour then flash fried	22.00
GREEN-LIPPED MUSSELS GF DF (with salads or vegetables) spiced creamy cajun OR dry riesling, lemon, coriander and chilli	25.20
SRILANKAN WEDDING FISH (with fresh bread) fresh fish of the day coated with a combination of tamarind, chilli, coriander, garlic and ginger pan fried with coconut cream, yoghurt and served with wild black rice	26.60
SEAFOOD JAMBALAYA DF (with salads or vegetables) arborio rice infused with a lightly spiced tomato cajun sauce with morsels of fresh fish, calamari and mussels	25.50
FISH CRUSTED WITH LIME AND CORRIANDER (with salads or vegetables) fresh fish of the day coated with lime tartar then topped with a zesty crisp crust	26.00
AKAROA SALMON DF (with salads or vegetables) New Zealand's best: fresh salmon marinated & lightly poached in an infusion of tamari, soy, mirin & fresh ginger until the texture is succulent and the flavour is divine	26.50
GROPER FILLETS GF DF (with salads or vegetables) Groper fillets pan-fried, finished in a lemon, cream, caper sauce also available garlic lemon and herb OR Cajun spices	28.00
FRESH LOCAL FISH GF DF (with salads or vegetables) today's fish pan fried in either garlic, lemon and herb OR cajun spices	24.00
NORWEST BEER BATTERED FISH DF (with salads or vegetables or buffalo chips) fresh local fish coated in a light batter made with our internationally award winning Nor'Wester Strong Pale Ale and served with our house tartar	25.00
SALMON PASTA (with fresh bread) cold smoked salmon pan fried with onion, tomato and garlic. Finished with white wine, double cream and parmesan	24.50