



*Premium Food...
Prepared Fresh For You*

LUNCH MENU

STARTERS

Tapas Chef's daily selection of small treats, please ask your waitperson for more information

*Individual **9**

*Platter (ideal for two as an entrée) **36**

Fresh Bread with balsamic and oil **6**

SALADS & SNACKS

Asparagus and Haloumi Salad with mixed lettuce, lemon dressing, sumac and preserved lemon bread crumbs **21**

Dux Chicken Salad with home grown lettuce, semi dried tomato, bacon pieces, cashews and freshly shaved parmesan in a light lemon mayonnaise **21**

Prawn and Mango Salad with pan seared garlic prawns, fresh mango cheek, Asian style salad and Nam Jim dressing **28**

Summer Vegetable Carpaccio with lemon dressing, goat's cheese and white balsamic, seasoned with peppercorn and sumac salt **18**

SANDWICHES

Wagyu Steak Sandwich, beer battered chips, lettuce, tomato, field mushroom, onion jam and mayonnaise on grilled sour dough **25**

Dux Chicken Club with bacon, avocado salsa, lettuce and mayonnaise **21**

MAIN

Masala Style Chicken Kiev served on Indian spiced vegetable pancake with fresh coriander salad and a trio of Chef's accompaniments **36**

Beer Battered Fish and Chips, mixed leaves and tartare sauce **28**

Cape Grim Eye Fillet, Shitake mushroom jus, grilled potato cake, rocket and Parmesan salad, house made seeded mustard **42**

Fish of the Day ask your waitperson for Chef's daily special **market price**

PASTA & RISOTTO

Goat's Cheese and Pine Nut Ravioli in pumpkin, sage and burnt butter sauce **30**

Seafood Linguine with scallops, fish pieces, crab meat, prawns and fresh tomato in a verjuice and saffron butter sauce **32**

Pickled Beetroot Risotto with grilled quail breast, asparagus, marinated feta and almond flakes **33**

*Ideal vegetarian dish by omitting quail

SIDES

Steamed Seasonal Greens with pine nuts, Parmesan and verjuice **10**

Beer Battered Chips
small **6** large **11**

SEE REVERSE FOR CHEF'S THREE COURSE SET MENU AND DUX CLUB MEMBER DISCOUNT