

Welcome
**TO THE DURHAM
CASTLE ARMS**

Situated in Canberra's oldest commercial hub, Green Square, The Durham has proudly supported the local community for over a quarter of a century. Purveyors of the finest draught beer, wine, liquor, pub meals and entertainment in the area, we pride ourselves on delivering the most definitive pub experience for all tastes and occasions.

Please order at the bar or take a seat and we'll come to you!

ENTREE

GARLIC BREAD (V) CHEESY GARLIC BREAD OR ANCHOVY BREAD 10

CHICKEN WINGS (GFA) 12
Choose buffalo, parmesan & Garlic, lime & chilli or bbq bourbon sauce

SALT & PEPPER CALAMARI (GF) 16
With lemon & garlic aioli

TRIO OF DIPS (SHARE PLATE) (V) 22
Beetroot, hummus & labneh dips, served with green olives, confit garlic, balsamic & olive oil, served with focaccia

MAINS

THE BEST PUB CHICKEN PARMIGIANA 27
Fried crumbed chicken breast, house made napoli sauce, blended cheeses, topped with smoky bacon, served with chips and salad

CLASSIC PUB STYLE CHICKEN SCHNITZEL 25
Fried crumbed chicken breast served with chips, salad or veg & choice of sauces

BEER BATTERED FISH & CHIPS 26
Crispy beer battered blue grenadier, chips, house made tartar sauce with lemon wedges

BANGERS & MASH (GFA) 25
Locally sourced pork and fennel sausages, seeded mustard with mash & onion gravy

CHEF'S PASTA OF THE DAY 28
Ask your wait staff or refer to specials board

PAN FRIED BARRAMUNDI 24
With lemon butter sauce and capers, served with mash and char grilled broccolini

CHEF'S PIE WITH MASH AND GRAVY 22
Ask your wait staff or refer to specials board

CHICKPEA AND LENTIL FRITTERS (V) 24
With napoli sauce & parmesan cheese

BURGERS & SANDWICHES

(served with shoestring fries)

THE CLASSIC BEEF BURGER (GFA) 22
House made beef patty, egmont cheese, lettuce, tomato, ketchup, mustard & dill pickles

SOUTHERN FRIED CHICKEN BURGER (GFA) 24
Crumbed chicken thigh, egmont cheese, cos lettuce and spicy mayo

THE GOURMET VEGGIE BURGER (V)(GFA) 25
House made lentil, potato & pumpkin patty with cos lettuce, tomato, red onion, dill pickles and tzatziki

THE BEST PUB STEAK SAMBO 26
Porterhouse steak, egmont cheese, lettuce, tomato, red onion, ketchup & mustard & dill pickles on a garlic buttered toasted ciabatta roll

FROM THE GRILL

(served with chips and choice of sauces)

PORTERHOUSE STEAK 300G 40
RIB EYE STEAK 500G 55

SALADS

PUB CAESAR SALAD 21
Cos lettuce, toasted croutons, bacon, anchovies, poached egg tossed in house made caesar dressing & parmesan cheese

THAI BEEF SALAD (GF) 24
Marinated porterhouse steak, mixed leaf, red onion, cucumber, tomatoes, chilli, tossed in a Thai dressing

GRILLED SALMON & AVOCADO SALAD (GF) 26
Served with tomato, cucumber, red onion, capers, tahini & vinaigrette dressing

VIETNAMESE CALAMARI SALAD (VGA) 24
Fried calamari, mixed leaf, carrot, cucumber, tomato, coriander, mint, red onion, vermicelli noodles tossed in a lime & chilli dressing

SIDES

GRILLED CHICKEN (GF) 8

CHAR-GRILLED BROCCOLINI (GF) 14
With balsamic and toasted almonds

CHIPS & TOMATO SAUCE (GF) 12

SWEET POTATO FRIES & AIOLI (GF) 14

MASH POTATO (GF) 12

CHEF'S SEASONAL SIDE SALAD (GF)(V) 12

CHEF'S SEASONAL MIXED VEG (GF) 12

EXTRA CONDIMENTS & SAUCES

RED WINE JUS 6

GRAVY plain, pepper, mushroom, diane or onion 4

MUSTARD English, seeded or dijon 2

AIOLI 2

DESSERTS

STICKY DATE PUDDING 12
With vanilla ice cream

ESPRESSO COFFEE from 5

HOT CHOCOLATE

HOT LIQUOR BEVERAGES

POT OF TEA

English breakfast, peppermint & earl grey, lemon-grass & ginger

Ask your wait staff for more information

Gluten Free (GF) Gluten Free Available (GFA)
Vegetarian (V) Vegan (VG) Vegan (VGA) available

PUB Meal DEALS

\$50

PORTERHOUSE STEAK & A JUG FROM THE ALE MARY DRAUGHT RANGE, APPLE CIDER OR GINGER BEER

\$65

RIBEYE STEAK & A JUG FROM THE ALE MARY DRAUGHT RANGE, APPLE CIDER OR GINGER BEER

WOULD YOU LIKE TO KNOW MORE ABOUT THE DURHAM PUB?

Like us on Facebook & Instagram, or visit thedurhampub.com.au for more information.

HOST YOUR NEXT Function @ THE DURHAM

CUSTOMER NOTICE

Some items made in our kitchen may contain traces of cereals, milk, nuts and sesame seeds. Please talk to our staff if you have any allergies or dietary requirements.



CARD AND SERVICE CHARGES

Visa or Mastercard: +1.5%
American Express: +3%
Please see staff for more information
All card transactions incur the same surcharges: 10% Service Charge applies on Sunday. 15% Service Charge applies on Public Holidays



WHITE WINE

		
YOUNG POET'S SAUVIGNON BLANC (HOUSE) Mudgee, NSW	9	38
BLOCK 50 RIESLING Orange, NSW	10	44
QUILTY & GRANSDEN CHARDONNAY Orange, NSW	11	48
EDEN ROAD PINOT GRIS Canberra, ACT	14	58
HERRINGBONE HILLS SAUV BLANC Marlborough, NZ	12	54



RED WINE

		
BLOCK 50 CABERNET SAUVIGNON (HOUSE) Orange, NSW	9	38
JESTER SHIRAZ McClaren Vale, SA	14	54
EDEN ROAD PINOT NOIR Canberra, ACT	16	58
VILLIAN & VIXEN GSM Barossa Valley, SA	—	56
EDEN ROAD 'THE LONG ROAD' SHIRAZ Gundagai, NSW	—	58

ROSE

		
LUNA ROSE (PICCOLO) 187ML Orange, NSW	—	11
ABBOTTS & DELAUNAY ROSE Languedoc, France	—	58

SPARKLING & CHAMPAGNE

		
VEUVE TAILHAN, BLANC DE BLANC BRUT (HOUSE) Loire Valley, France	9	38
AURELIA PROSECCO (PICCOLO) 200ML Pemberton, WA	—	12
FIORE PINK MOSCATO (PICCOLO) 200ML Mudgee, NSW	—	12
PIPER HIEDSIECK NV BRUT CHAMPAGNE Champagne, France	—	95

Signature COCKTAILS

CARAMAPPLE

A splash of Jack Daniels Fire, butterscotch liqueur, fresh lime juice and a dash of apple juice 18

ENGLISH GARDEN

Gin, Elderflower liqueur, fresh lime juice, fresh mint, apple juice, served with a cucumber ribbon and lime garnish 22

CHOC-ORANGE PASH

Shaken dry English gin, orange liqueur and bitters served with a dark choc-orange wheel 18

APPLE CIDER SPRITZER

English draught cider, French sparkling wine, Aperol with cinnamon and dried apple garnish 18

COPPERKNOB

Fijian spiced rum, coconut liqueur, fresh lime juice, draught cider and topped with draught ginger beer, served with a spiced apple slice 22

SPICY MARGARITA

Chilli infused tequila, triple sec and fresh lime juice, shaken over ice, double strained with a cayenne pepper & salt rimmed glass 19

ESPRESSO MARTINI

Espresso coffee shot, vodka, kahlua, shaken over ice, strained and garnished with coffee beans 18

AMARETTO SOUR

Amaretto, fresh lemon juice, egg whites, bitters with a maraschino cherry 20

APEROL SPRITZ

Australian prosecco, lashings of Aperol, topped with soda water and an orange wheel garnish 18

SEX ON THE LAKE

Vodka, peach schnapps, orange juice, cranberry juice & fresh lime juice over ice, served with an orange slice 18

Barrel Aged PREMIUM COCKTAILS

AN OLD-FASHIONED

Premium Kentucky straight bourbon, aromatic bitters, and a hint of sugar, served over ice 22

THE NEGRONI

A harmonious blend of London dry gin, bittersweet vermouth, and vibrant campari, served over ice 22

OUR ROB ROY

Smoky Scotch whisky, rich Italian vermouth, and aromatic bitters, strained into a chilled glass 22



WING-A-DING
Weekends

**GRAB 1KG WINGS FOR \$19
EVERY SATURDAY & SUNDAY**



Home
OF THE
**\$10
PINT**



Feeling
SPRITZY?

**ENJOY \$12 SPRITZER COCKTAILS
ALL DAY SATURDAY AND SUNDAYS**