

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 & entertainment in the area, we pride ourselves on delivering the most definitive pub experience for all tastes & occasions.

ENTREE

Small plates to kick things off or share around

GARLIC BREAD (V) 10

GARLIC & CHEESE BREAD (V) 12

ARANCINI BALLS (V) 14

Crispy risotto balls with cheese, herbs, & house made sriracha aioli

SALT & PEPPER CALAMARI (GF) 16

With lemon & aioli

CHICKEN WINGS Spicy Buffalo or Southern fried 14

TACOS (2) 16

Chipotle chicken with corn tomato salsa, avocado, fresh chili, sour cream & sriracha aioli or

Crispy Fish with corn & tomato salsa, avocado, fresh chili, sour cream & jalapenos

NEPALESE MO:MO (DUMPLINGS) 14

Steamed, served with house made tomato chutney

SCHNITZELS

Served with your choice of chips, mash, salad or veg

PORK LOIN SCHNITZEL 28

Panko & parmesan-crumbed pork loin, pan-fried until golden crisp, finished with lemon & sea salt

CLASSIC PUB STYLE CHICKEN SCHNITZEL 28

Hearty crumbed chicken breast with fresh lemon

THE DURHAM PUB PARMIGIANA 29

Topped with Napoli sauce, melted cheese & smoky bacon rashers

PUB CLASSICS

BRAISED BEEF & GUINNESS PIE 28

Served with mash, caramelised onion jam & gravy

PORTERHOUSE STEAK 300G (GRASS FED & GRASS FINISHED) 45

Served with chips & your choice of sauce: peppercorn, mushroom, diane or classic gravy

BEER BATTERED FISH & CHIPS 27

Crispy beer battered whiting fillets, served with chips, tartare sauce & lemon

SALT & PEPPER CALAMARI (GF) 28

Served with chips salad, tartare sauce & lemon

BANGERS & MASH (GFA) 26

Locally sourced pork & fennel sausages served with seeded mustard, seasonal veg, mash & gravy

PAN-FRIED SNAPPER 37

With zesty gremolata sauce, served with mash & seasonal veg

CHEF'S CURRY OF THE DAY

Ask staff or see specials board

WILD MUSHROOM & ROAST GARLIC RISOTTO (V) (VG) 26

Creamy arborio rice slow-cooked with wild mushrooms, roasted garlic & sweet caramelised onion. Finished with fresh herbs & shaved parmesan

Gluten Free (GF) Gluten Free Available (GFA) Vegetarian (V) Vegan (VG) Vegan Available (VGA) Ask our staff for more information

BURGERS & SANDWICHES

All served with chips

THE DURHAM BEEF & BACON BURGER (GFA) 24

House made beef patty, bacon, cheddar, lettuce, tomato, ketchup, mustard & dill pickles

THE BIG SOUTHERN CHICKEN BURGER 25

Southern fried, buttermilk marinated chicken thigh with crunchy cos, dill pickles, cheddar cheese & spicy sriracha aioli

THE VEGE RIOT BURGER (GFA) 25

Portabello mushroom, halloumi & hashbrown stack with roasted kale & sriracha aioli

THE CLASSIC AUSSIE STEAK SANGA 27

Grilled steak, cheddar, lettuce, tomato, red onion, dill pickles, ketchup & mustard on toasted sourdough

SALADS

Fresh, vibrant & satisfying

SMOKY HARVEST CHICKEN SALAD 24

Grilled chicken, avocado, corn, dried cranberries & mixed leaves. Tossed in vinaigrette, topped with sriracha mayo

PUB CAESAR SALAD 22

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

THAI BEEF SALAD (GF) 25

Marinated porterhouse, mixed leaf, red onion, cucumber, tomato, chilli, bean sprouts & Thai dressing

VIETNAMESE CALAMARI SALAD (VGA) 26

Fried calamari, mixed leaf, carrot, cucumber, tomato, coriander, mint, red onion, vermicelli, beansprouts, tossed in lime & chilli dressing

DESSERTS

DEEP FRIED MARS BAR 16

With dark ale & caramel sauce

STICKY DATE PUDDING 14

With hot butterscotch sauce

SIDES

CHIPS & SAUCE (GF) 12

POTATO WEDGES 16

With sour cream & sweet chilli sauce

SWEET POTATO FRIES & AIOLI (GF) 14

MASH POTATO (GF) 12

CHEF'S SEASONAL VEGETABLES 12

GRILLED CHICKEN (GF) 10

EXTRA SAUCES 3.5

Peppercorn gravy, Diane, Mushroom gravy & Classic gravy

Scan the QR code on your table to order

**EVERYDAY
PUB
LUNCH
meal DEALS**

\$30

CHEF'S CURRY & SCHOONERS FROM THE ALE MARY DRAUGHT BEER SELECTION OR GLASS OF HOUSE RED, WHITE OR SPARKLING

\$35

CHEF'S PIE & SCHOONERS FROM THE ALE MARY DRAUGHT BEER SELECTION OR GLASS OF HOUSE RED, WHITE OR SPARKLING

\$35

SUNDAY ROAST & SCHOONERS FROM THE ALE MARY DRAUGHT BEER SELECTION OR GLASS OF HOUSE RED, WHITE OR SPARKLING

WOULD YOU LIKE TO KNOW MORE ABOUT THE DURHAM PUB?

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

CUSTOMER NOTICE

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

CARD & SERVICE CHARGES

Cash: Accepted & no Charges
 Visa & Mastercard: 1.2%
 Debit Card: 1.1%
 AMEX: not accepted
 Sunday Service Surcharge: 10%
 Public Holiday Surcharge: 15%

WHITE WINE

	🍷	🍷
DEAKIN ESTATE PINOT GRIGIO (PICCOLO) 187ML Riverina, NSW		10
QUILTY & GRANSDEN CHARDONNAY Orange, NSW	12	48
SPARROW & BARROW SAUVIGNON BLANC Marlborough, NZ	14	56
NIC O'LEARY RIESLING Canberra Region, ACT	15	60
EDEN ROAD PINOT GRIS Canberra, ACT	16	64

RED WINE

	🍷	🍷
DEAKIN ESTATE SHIRAZ (PICCOLO) 187ML Riverina, NSW		10
ROBERT OATLEY SIGNATURE PINOT NOIR (PICCOLO) Mornington, VIC		12
ROBERT OATLEY SIGNATURE GSM Gundagai, NSW	12	48
NIC O'LEARY SHIRAZ Canberra Region, ACT	15	60
EDEN ROAD PINOT NOIR Canberra, ACT	16	64

ROSÉ

	🍷
DEAKIN ESTATE (PICCOLO) 187ML Riverina, NSW	12
'KYLIE MINOGUE' SIGNATURE ROSÉ Southern France	58

SPARKLING & CHAMPAGNE

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HENKELL TROCKEN SPARKLING (PICCOLO) 200ML Germany	12
AURELIA PROSECCO (PICCOLO) 200ML Pemberton, WA	12
FIGIORE PINK MOSCATO (PICCOLO) 200ML Mudgee, NSW	12
JOSEPH CHROMY SPARKLING Tasmania	66
PIPER HIEDSIECK NV BRUT CHAMPAGNE Champagne, France	95



DRAUGHT BEER SELECTION

CANBERRA DRAUGHT 4.5%

Clean & easy-drinking. Subtle sweetness, soft bitterness & a refreshing finish made for knock-off time

CRISP LAGER (LOW CARB) 4.2%

A super crisp, clean & approachable Lager with subtle grainy malt, a whisper of floral hops, & a dry, thirst-quenching finish
Low carb, high crushability

MID STRENGTH (LOW CARB) 3.5%

Super crisp, mid-strength & low carb with light malt, gentle floral hops, & a dry, thirst-crushing finish

SESSION PALE ALE 5.0% (APA)

Bursting with citrus, pine, & tropical fruit from US & NZ hops
Clean malt backbone keeps it sessionable

INDIA PALE ALE (IPA) 5.8%

A hop-forward IPA with punchy grapefruit, resin, & stone fruit

BISHOPS BEST ENGLISH BITTER 4.5%

Smooth caramel & biscuit malt flavours with a gentle earthy bitterness
A nod to the British pub pint

Signature COCKTAILS

BANANA MULE KICK A tropical twist on the classic Moscow Mule – fresh, zesty, & a little spicy. Howler Head Banana Bourbon, Lime Juice, Ginger Beer	24
PEANUT BUTTER & JELLY Nutty, fruity, & dangerously smooth – a nostalgic treat for grown-ups. Skrewball Peanut Butter Whiskey, Raspberry Liqueur, Lime Juice, Soda	22
BULA BARREL Deep, dark, & rich – close your eyes & sail off to Fiji. Ratu 8YO Signature Rum, Sweet Vermouth, Coconut Liqueur, Lime Juice	24
SPICY MARGARITA A fiery riff on the Mexican classic – bold, bright, & a little wild. Ghost Spicy Tequila, Orange Liqueur, Lime Juice, Agave Syrup	23
BARREL-AGED NEGRONI Bittersweet & bold – a matured take on the Italian icon. Gin, Campari, Sweet Vermouth – barrel-aged for extra depth	22
TENNESSEE FIRECRACKER Sweet heat with a caramel kick – the perfect party starter. Jack Daniel's Tennessee Fire, Butterscotch Schnapps, Apple & Lime Juice	22
APEROL SPRITZ Light, bubbly, & bittersweet – the ultimate Italian aperitivo. Aperol, Sparkling White Wine, Soda	21
ESPRESSO MARTINI Bold, smooth, & caffeinated – a classy kickstart or late-night closer. Vodka, Coffee Liqueur, Fresh Espresso – shaken to perfection	22
SEX ON THE BEACH Fruity, tropical, & feel-good – no towel required. Vodka, Peach Liqueur, Orange Juice, Cranberry Juice	21

happy hour **MON TO FRI
4-6PM**

POWER HOUR 4-5pm

\$5 Schooners of Lager, Pale Ale, Mid Strength or Cider and House wine and House Spirits

\$12 Cocktails

\$1 Wings (min purchase 6)

HAPPY HOUR 5-6pm

\$6 Schooners of Lager, Pale Ale, Mid Strength or Cider and House wine and House Spirits

\$14 Cocktails

\$1.5 Wings (min purchase 6)