



## Lunch Menu

### Kūmara Bread (v)

truffled mascarpone / caramelised balsamic / 1<sup>st</sup> pressed Mangonui EVO  
15.0

### “Pukeko Bakery” Gluten-Free Bread (gf)

cultured butter / macadamia dukkah / 1<sup>st</sup> pressed Mangonui EVO  
15.0

### Forest Mushroom & Matakana Blue Cheese Soup (gf opt)(v)

w kūmara bread and drizzled w white truffle oil  
15.0

### Crispy Salt & Pepper Calamari

garlic aioli / roquette / pea / feta  
17.5

### The Dukes Seafood Chowder

local fresh fish / bacon / clams / green lipped mussels / croutons / crustacean oil / kūmara bread  
18.5

### Showcase of New Zealand Beetroots & Goats “Cheese Cake”(v)

pickled candy striped beets / roasted red beets / beet gel / yellow beet crisps / candied walnuts  
20.0

### Grilled New Zealand Calamari Salad (gf)

serrano ham / roquette lettuce / dates / roasted garlic / manchego / lemon  
20.0

### Smoked Bay of Islands Mullet Salad (gf)

roasted kūmara / celery / granny smith apple / walnut / kina mayonnaise  
22.0

### The Governors Burger

hand blended Angus chuck & brisket patty / smoked belly bacon / grilled cheese / caramelised onion jam /  
tomato / pickle / cos lettuce served w French fries – Unofficially the best burger in the bay  
25.0

### Fish and Chips

fresh local fish in crispy beer batter / hand cut chips / fennel & apple slaw / tartare sauce  
26.5

### Organic Lamb Leg Steak (gf)

roasted Dargaville kūmara / minted pea salsa / onion crisps / roquette leaves / mustard mayo / dried vine tomato  
27.5

### Pan-Fried Far North Hapuka Fillet

crisp gnocchi / lardon / edamame / lemon & mint / Kawakawa salsa verde  
32.0



## Shellfish Menu

### Steamed New Zealand Cockles

black rice vinegar / soy / ginger / coriander/ warmed "Rewena" bread *(contains pork)*

18.0

### The Dukes Seafood Chowder

local fresh fish / bacon / clams / green lipped mussels / croutons / crustacean oil / kūmara bread

18.5

### Waikare Inlet Oysters

*natural w Prelibato white balsamic, lemon & Tabasco (gf)*

20/38

*tempura battered w miso mayo*

21/40

*garlic butter & anchovy crumb*

22/42



## Dinner Menu

### Entrée

#### Kūmara Bread

truffled mascarpone / caramelised balsamic / 1<sup>st</sup> pressed Mangonui EVO 15.0

#### “Pukeko Bakery” Gluten-Free Bread (gf)

cultured butter / macadamia dukkah / 1<sup>st</sup> pressed Mangonui EVO  
15.0

#### Forest Mushroom & Matakana Blue Cheese Soup (gf opt)(v)

w kūmara bread and drizzled w white truffle oil  
15.0

#### Salt & Pepper Calamari

garlic aioli / roquette / pea / feta  
17.5

#### The Dukes Seafood Chowder

local fresh fish / bacon / clams / green lipped mussels / croutons / crustacean oil / kūmara bread  
18.5

#### Showcase of New Zealand Beetroots & Goats “Cheese Cake”(v)

pickled candy striped beets / roasted red beets / beet gel / yellow beet crisps / candied walnuts  
20.0

#### Game Fish Tartare (gf opt)

avocado / tobiko caviar / chives / 1<sup>st</sup> pressed Mangonui EVOO / lime crème  
19.0

#### Grilled New Zealand Calamari Salad (gf)

serrano ham / roquette lettuce / dates / roasted garlic / manchego cheese / lemon  
20.0

#### Smoked Bay of Islands Mullet Salad (gf)

roasted kūmara / celery / granny smith apple / walnut / kina mayonnaise  
22.0

#### Grilled Organic Lamb Loin

warmed fragrant couscous / Moroccan baby carrots / harissa / dukkah / Mahoe thick yoghurt  
22.5

#### Tastes of New Zealand Fish (for 2 people) (gf opt)

“Ora King” salmon, apple and hazelnut oil w parsnip veloute / smoked mullet waldorf /  
game fish tartare w avocado & lime crème  
34.0



### Main Course

#### “Mahoe” Very Old Gouda Soufflé (v)

crisp artichoke / Parmigiano reggiano / slow roasted tomato / black truffle / balsamic / hazelnuts  
25.0

#### Fish and Chips

fresh local fish in crispy beer batter / hand cut chips / fennel & apple slaw / tartare sauce  
26.5

#### Pan Roasted Free-Range Chicken Breast (gf)

Jerusalem artichoke & spinach risotto / smoked belly bacon / brocolini / crisp artichokes / mascarpone  
28.5

#### Slow Cooked “1<sup>st</sup> Class” Cap On Lamb Rump

potato gnocchi / red cabbage / boudin noir / pickled mustard seeds / leeks & peas / watercress  
(served pink)  
32.0

#### 12hr Braised Free-Range Pork Belly

parsnip puree / orange braised fennel / roasted beets / candied macadamia / green apple pearls / balsamic jus  
32.0

#### Oven Roasted Far North Hapuka Fillet (gf)

potato & “Black Robin” gin puree / pickled “Cloudy Bay” tua tua / silver beet / samphire  
35.0

#### Sustainably Farmed Grass-fed “Charolais Beef” Eye Fillet (gf opt)

potato mash / bone marrow / confit baby onion / local oyster mushrooms / bacon / brocolini / thyme jus  
36.5

#### Slow Roasted Lamb Shoulder (for 2 people) (gf opt)

warmed potato salad w bacon & chives / seasonal green vegetable  
w garlic butter & anchovy crumb / pan jus / house made mint sauce  
65.0

#### Hawke’s Bay Reared Tomahawk Beef Rib (for 2 people)

creamed spinach / béarnaise sauce / red wine jus  
70.0



## Sides

Kūmara Bread

3.0

“Pukeko Bakery” Gluten-Free Bread (gf)

4.0

Romaine lettuce / Green Olive / Tomato / Cucumber (gf)

6.5

Warmed Potato Salad / Crisp Bacon / Mustard Vinaigrette / Chives (gf)

6.5

Seasonal Green Vegetables / Garlic Butter / Anchovy & Parsley Crumb (gf opt)

7.0

Roquette Leaves / Cows Feta / Green Peas / EVOO (gf)

8.0

French Fries w Green Herb Salt (gf)

served w ketchup & aioli

8.0

Creamy Spinach / Fresh Grated Nutmeg / Crisp Shallots

8.0

Hand Cut Chips w Green Herb Salt (gf)

served w ketchup & aioli

9.0



## Dessert Menu

### Chocolate & Beetroot (gf opt)

beetroot iced parfait / chocolate sponge / chocolate crème / cocoa tuille / sous-vide rhubarb  
13.9

### Banana Tarte Tartin

vanilla mascarpone / salted caramel / warm croissant foam / "McCleods Brewery" ice-cream  
13.9

### Passion & Citrus Eclair

lemon curd / passion gel / mandarin sorbet / lime meringue / finger limes  
13.9

### Chefs Ice-Cream Selection (gf opt)

raspberry crumb / walnut biscotti / balsamic  
12.9

### Duke Cheese Board

Grinning Gecko brie, Mahoe cows aged gouda  
Grinning Gecko "Parihaka", Grinning Gecko "Kau Piro" washed rind, Kapiti cows "Kikorangi" blue,  
served w falwasser crackers, nuts and accompaniments  
30.0

### Single Cheese

Choose a single portion of your favourite cheese available  
12.0



### Kids Menu – for those young of years

#### Kids Fish & Chips

Fresh fish w tomato ketchup  
10.0

#### Kids Cheeseburger

w fries & tomato ketchup  
10.0

#### Kids Risotto (v) (gf)

w roasted pumpkin green peas  
12.0

#### Crispy Calamari

w roquette leaves , green peas & feta  
12.0

#### Kids Vege Sticks w Hummus (v) (gf)

7.0

#### Ice Cream Sundae

w caramel sauce  
7.0

#### Banana Split

w vanilla ice cream & chocolate sauce  
8.0



## Bar Snacks Menu

### Kūmara Bread

truffled mascarpone / caramelised balsamic / Mangonui pressed EVO  
15.0

### “Pukeko Bakery” Gluten-Free Bread (gf)

cultured butter / macadamia dukkah / Mangonui pressed EVO  
15.0

### Paprika & Curry Spiced Popcorn (gf)

7.0

### Shoestring French Fries w Green Herb Salt

served w ketchup & aioli  
8.0

### Hand Cut Chips w Green Herb Salt (gf)

served w ketchup & aioli  
9.0

### The Dukes Seafood Chowder

local fresh fish / bacon / clams / green lipped mussels / croutons / crustacean oil / kūmara bread  
18.5

### Crispy Salt & Pepper Calamari

garlic aioli / roquette / pea / feta  
17.5

### Fish and Chips

fresh local fish in crispy beer batter / hand cut chips / fennel & apple slaw / tartare sauce  
26.5

### Waikare Inlet Oysters (gf)

w Prelibato white balsamic, lemon & Tabasco sauce  
20/38

### The Duke Platter (available from 12-5pm only)

a selection of gamefish tartare w avocado & chive crème, cured meats, calamari, pickles and cheeses  
45.0