



Lunch Menu

Steamed Green Lipped Mussels (gf)

w either Thai green curry & basil or garlic & white wine

15.5 / 23.50

Te Ika Mata (gf)

Marinated white fish w coconut, lime & coriander served on
pickled cucumber ribbons

15.5

Seafood Chowder

Local fresh shell fish and fish in a creamy chowder served in a cob loaf

17.5

Crispy Calamari (gf)

Dusted in lemon pepper and polenta, served on a rocket, pea & feta salad

17.5

The Duke's Prawn cocktail (gf)

Soft poached Tiger prawns on an iceberg bundle w avocado mousse & chipotle mary rose

17.5

Thai Beef Salad (gf)

Carved, rare Angus beef sirloin atop a rice noodle & fresh vegetable salad w spicy sweet & sour dressing

18.5

Grilled Cuban Sandwich

Shredded spicy pork on toasted baguette covered w melted cheese

18.5

The Governors Burger

Angus pattie w/ melted cheese, lettuce, tomato, onion, beetroot & tomato corn salsa

Unofficially the best burger in the bay

23.0

Fish and Chips

Fresh fish in crispy beer batter, Agria Chunky Chips & wasabi crushed peas

25.0

Broccoli & green pea risotto (gf)

w garlic chips, broccolini and quark cheese

24.5

Wakanui Blue Scotch Fillet – 250g (gf opt)

w fries & horseradish sauce

28.5



Afternoon Menu – available 3pm to 5pm

Seafood Chowder

Local fresh shell fish and fish in a creamy chowder served in a cob loaf

17.5

Crispy Calamari (gf)

Dusted in lemon pepper and polenta, served on a rocket, pea & feta salad

17.5

Fish and Chips

Fresh fish in crispy beer batter, Agria Chunky Chips & wasabi crushed peas

25.0

Carnivores platter

A generous sampling of cold, cured and roasted meats w a helping of breads, dips and vegetables

35.0

Mariners Platter

A taste of nature's maritime bounty w a helping of breads, dips and vegetables

35.0



Dinner Menu

Entrees

Orongo Bay Oysters (gf)

w Prelibato white balsamic, lemon & Tabasco sauce

16.0/30.0

Kūmara Bread

w Truffle Mascarpone, Caramelised Balsamic & EVO

Gluten free bread available - 14.5

12.5

Te Ika Mata (gf)

Marinated white fish w coconut, lime & coriander served on
pickled cucumber ribbons

15.5

Steamed Green Lipped Mussels (gf)

w either thai green curry & basil or garlic & white wine

15.5 / 23.5

Chicken liver & brandy pate

w redcurrant jelly & bread sticks

16.5

Seafood Chowder

Local fresh shell fish and fish in a creamy
chowder served in a cob loaf

17.5

Crispy Calamari (gf)

Dusted in lemon pepper and polenta, served on a rocket, pea & feta salad

17.5

The Duke's Prawn cocktail (gf)

Soft poached Tiger prawns on an iceberg bundle w avocado mousse & chipotle mary rose

17.5

Thai Beef Salad (gf)

Carved, rare Angus beef sirloin atop a rice noodle & fresh vegetable salad w/ a spicy sweet & sour dressing

18.5



Dukes Classic Mains

Fish and Chips

Fresh fish in crispy beer batter, Agria Chunky Chips & wasabi crushed peas
25.0

Broccoli & green pea risotto (gf)

w garlic chips, broccolini and quark cheese
24.5

Tiger prawn Linguini

Lemon & herb laced prawns w tomato, artichoke & extra virgin olive oil
25.5

Bay of Islands Bouillabaisse (gf opt)

Green lip mussels, cockles and prawns steamed w two different local fish in a tomato & saffron broth
Served w warm bread
27.0

Grilled Game fish steak

Served on a Tuscan Panzanella w salsa verde
28.5

Roasted chicken breast (gf)

w chorizo sautéed potato & snow peas w a lemon herb vinaigrette
28.5

Northland Fish of the Day (gf opt)

w lime & coriander prawns, spinach-potato crush & fresh herbed pesto
29.5

Roast Lamb Shoulder (1kg min)

w kūmara bread & Rosemary butter
49.0

Dukes Marquee Mains

Crispy Pork Belly (gf)

Slow cooked free range pork w kumara fondant, braised red cabbage & vanilla cognac prunes
35.0

Tussock Fed Lamb rump (gf)

Sous vide premium Lamb from N.Z.'s southern alps w red beet puree, new season potatoes, goats cheese & pinenuts
37.5

Rib Eye on Bone (gf opt)

1lb (450g) Black Angus Rib eye on bone w truffled potato mash, beer battered onion rings, green veg and red wine jus
39.0



Sides

Kūmara Bread

Gluten free bread available – 5.0

3.0

Green Salad (gf)

6.0

Fresh Vegetable of the Day (gf)

6.0

Creamy potato mash (gf)

6.0

Agria Chunky Chips w Ketchup & Aioli (gf)

7.0

Rocket Pear & Manchego Salad (gf)

7.0

Truffled Potato Mash (gf)

8.0



Dessert Menu

Berries & Cherries (gf)
w summer rosé gel & meringue
13.9

Chocolate Terrine (gf)
w Chantilly cream & lemon & lime marmalade
13.9

Caramel Latte Cheesecake
w hazelnut praline & vanilla bubbles
13.9

Mini Pavlova (gf)
W strawberry gel, kiwi & whipped cream
13.9

Chefs Ice Cream Selection (gf)
Changes daily
12.9

Duke Cheese Board
A selection of cheeses from NZ and Europe, served w crackers, Figs in Marsala,
Manuka Honey & Strawberry Balsamic compote
25.0

Single Cheese
Choose a single portion of your favourite cheese available
8.0



Aperitifs

Dessert Wines	
Marsden Estate LH Chardonnay, Bay of Islands	12.5
Trinity Hill, GG Noble Viognier, Hawke's Bay	14
Margrain Botrytis, Martinborough	15
Port	
Marsden Estate 5 yr Port Bay of Islands	8
Warres Otima 10yr Tawny Port, Portugal	15
Taylors 20yr Tawny Port, Portugal	20
Sherry	
Harveys Bristiol Cream, Spain	8
Tio Pepe, Spain	9
Brandy & Cognac	
Napoleon	8
St Remy	8
Hennessey VSOP	20
Remy Martin VSOP	25
Remy Martin XO	40
Liqueurs	8
Drambuie, Cointreau, Baileys, Frangelico	
Disaronno, Glayva, Kahlua	
Special Coffees	12
Espresso Coffees - Illy	4.5
Teas – Harney & Sons	4.5
English Breakfast, Earl Grey, Chamomile,	
Citron Green, Hot Cinnamon, Caramel & Citrus	
Pomegranate, Decaffeinated Vanilla	



Kids Menu

Kids Fish & Chips

Fresh Fish w tomato ketchup

10.0

Kids Cheeseburger

w fries & ketchup

10.0

Sausages & Chips

w tomato ketchup

10.0

Watties Spaghetti on toast

7.0

Banana Split

w vanilla ice cream & chocolate sauce

7.0

Ice Cream Sundae

w caramel sauce

7.0