

Example Set Menus. Please Note: All Menus based on current menu & subject to change. Parties over 30 have special function menu, available on request.



\$65 Sharing Style Menu

Sharing Style to the Table

House made focaccia
W Pumpkin hummus

Waikare Inlet "Fat Oyster co." Oysters
Natural w Prelibato white balsamic, lemon & Tabasco (gf)

Oven Roasted Market Fish (gf)
spicy lemon grass cream / Urenika potatoes/ courgettes/ carrots /bok choy

Slow Roasted "Te Mana" Lamb Shoulder (gf)
pan jus / mint sauce

Sliced Grass Fed "Charolais" Eye Fillet (gf)
mushroom / leeks / Jerusalem artichoke puree / fresh peas / red wine jus

Crispy Tofu & Quinoa (v)
Coconut broth / coriander / sesame seeds/ lime / spring onion/ black pepper

Romaine Lettuce (v) (gf)
"Matakana" blue cheese / pumpkin seeds / buttermilk dressing

Double cream potato mash w jus

Steamed broccoli & cauliflower (gf)(v)

Callebaut Milk Chocolate Bar
chocolate terrine / peanut nougat / salted dulce de leche / berry sorbet / almond brittle

Duke Cheese Board
Grinning Gecko brie, Mahoe cows aged Gouda, "Just Ewes" 17 month sheeps cheddar, Puhoi
"Matakana" soft blue, Grinning Gecko "Kau Piro" washed rind
served w falwasser crackers, nuts and accompaniments

Mixed flavoured French Macarons (gf)



Duke Dinner Set Menu \$65

Entrée

Coconut & Pink Pepper Squid
Rocket / chili / herbs/ Thai dressing

Free Range Slow Cooked Egg (v, gf opt)
chargrilled leek / parmesan foam/ hazel nuts/ salsa verde / toast

Hapuka Carpaccio (gf opt)
lemon / capers / herbs / warm butter sauce / crouton

Main Course

Pan fried Market fish (gf)
spicy lemon grass cream/ Urenika potatoes / courgettes/ carrots/ broccolini

“Te Mana” cap on Lamb Rump (gf) (served pink)
glazed carrots/ baby shallot/ balsamic/ cherry gel
“Matakana” blue cheese

Crispy Tofu & Quinoa (v)
coconut broth / coriander / sesame seeds/ lime
spring onion/ black pepper

Dessert

Chestnut Tiramisu
coffee / lemon zest / cocoa powder / blackcurrant sorbet

Chefs Ice-Cream Selection (gf opt)
raspberry crumb / walnut biscotti / balsamic



Duke Lunch Set Menu \$40.00

Main Course

Fish & Chips

*fresh locally caught served in crisp beer batter
hand cut chips / bean salad / tartare sauce*

The Governors Burger

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

Crispy Tofu & Quinoa (v)

*Coconut broth / coriander / sesame seeds/ lime
spring onion/ black pepper*

Dessert

Chestnut Tiramisu

coffee / lemon zest / cocoa powder / blackcurrant sorbet

Chefs Ice-Cream Selection (gf opt)

raspberry crumb / walnut biscotti / balsamic



Duke Lunch Set Menu \$55.00

Entrée

French Onion Soup

spring onion / chicken stock/ cheese gratinated croutons

Free Range Slow Cooked Egg (v, gf opt)

Chargrilled leek / parmesan foam/ hazel nuts/ salsa verde / toast

Hapuka Carpaccio (gf opt)

lemon / capers / herbs / warm butter sauce / crouton

Main Course

Fish & Chips

*fresh locally caught served in crisp beer batter
hand cut chips / bean salad / tartare sauce*

The Governors Burger

*Hand blended Angus chuck & brisket patty /bacon/ cheese / caramelised onion jam /
tomato / pickle / cos lettuce served w French fries – Unofficially the best burger in the bay*

Steamed New Zealand Cockles Pasta

Pork and fennel sausage / saffron / chilli / white wine / fresh herbs

Crispy Tofu & Quinoa (v)

*Coconut broth / coriander / sesame seeds/ lime
spring onion/ black pepper*

Desserts

Chestnut Tiramisu

coffee / lemon zest / cocoa powder / blackcurrant sorbet

Humble Mandarin (GF opt)

poached mandarin / mandarin cream / white chocolate mousse / crumble

Chefs Ice-Cream Selection (gf opt)

raspberry crumb / walnut biscotti / balsamic