



Lunch

Aunty's House Made Fried Bread w Butter (gf opt)

Kina Dip available for Kai Moana enthusiasts

12.5

Half Shelled Tuatuas (half dozen) (gf, df)

Apple / Shallot / Kelp / Pukara Estate Balsamic Vinegar / Avocado Oil

24

Waikare Inlet Oysters (half dozen)

Natural w "Prelibato" White Balsamic (gf, df) 22

Tempura Battered w Miso Mayo 25

Baked w Mahoe Blue Cheese, pine nuts (gf) 25

Foveaux Strait Crispy Calamari (df)

Tofu / Watercress Slaw / Takoyaki Sauce / Furikake / Crispy Shallots

20

Ruakaka Kingfish Sashimi (gf, df)

Mango Citrus Dressing / Kawakawa / Shallots / Cucumber / Kaitaia "fire dragon chilli"

21

House Made Black Bean & Brown Rice Burger (gf opt, vgn)

Hummus / Tomato / Red Onion / Lettuce / Hand Cut Chips

25

The Governors Burger

Angus Chuck & Brisket Patty / Bacon / Cheese / Caramelised Onion Jam /

Tomato / Pickle / Cos Lettuce served w Hand cuts – Unofficially the best burger in the bay

27.5

Beer Battered Fish & Chips

Fresh Local White Fish / Salad / Tomato / Cucumber / House Made Tartare / Hand Cut Chips

27.5

Confit Duck leg (df)

Watercress / Daikon / Mung Beans / Sesame / Soy / Coriander / Spring Onion

28

The Duke's Seafood Chowder

Local Fresh Fish / Tuatuas / Cockles / Scallops / Fried Bread

32

Pan-fried Market Fish (gf)

Kumara & Potato Gratin / Fennel / Pernod / Asparagus

39

Grass Fed 'Speckled Park' 250g Scotch or 200g Eye Fillet

Cafe de Paris / Potato Croquette / Greens / Diablo Sauce

43



Dinner Entrees

Aunty's House Made Fried Bread w Butter (gf opt)

Kina Dip available for Kai Moana enthusiasts

12.5

Half Shelled Tuatuas (half dozen)

Apple / Shallot / Kelp / Pukara Estate Balsamic Vinegar / Avocado Oil (gf)

24

Waikare Inlet Oysters (half dozen)

Natural w "Prelibato" White Balsamic (gf) 22

Tempura Battered w Miso Mayo 25

Baked w Mahoe Blue Cheese, pine nuts (gf) 25

Blanched Asparagus (gf opt, vgn)

Mango / Grapefruit / Shallots / Rice Crisp

18

Bostock Chicken Mousse Tortellini

Ricotta / Pumpkin Velouté / Wild Rice / Pumpkin Seeds

19

Ruakaka Kingfish Sashimi (gf, df)

Mango Citrus Dressing / Kawakawa / Shallots / Cucumber / Kaitaia "fire dragon chilli"

21

Stuffed Foveaux Strait Calamari (gf, df)

Chorizo / Rice / Courgettes / Nasturtium Salsa / Cranberries / Macadamia

21

Venison Tartare (gf opt, df)

Sherry Vinegar / Egg Yolk / Capers / Gherkins / Shallots / Kumara Crisp

21

"Te Mana" Lamb Cutlets (gf)

Smoked Crème Fraîche / Eggplant Dukkah / Pomegranate

21

Creamed Paua (gf opt)

Truffle & Chive Mascarpone / House Made Fried Bread

32



Dinner Mains

Leek Cannelloni (gf, vgn)

Tofu / Mushroom / Tomato / Parmesan

28

The Duke's Seafood Chowder

Local Fresh Fish / Tuatuas / Cockles / Scallops / Fried Bread

32

Free Range Roast Pork Ribs (gf)

Harissa / Manuka Honey / Kumara / Nasturtium Pesto / Eggplant / Succotash

32

Grilled Gamefish (gf, df)

Shiitake Mushroom / Bok Choy / Sambal Oelek / Fried Shallots

38

Pan-fried Market Fish (gf, df)

Kumara & Potato Gratin / Fennel / Pernod / Asparagus

39

Grass Fed 'Speckled Park' 250g Scotch or 200g Eye Fillet

Cafe de Paris / Potato Croquette / Greens / Diablo Sauce

43

Pan Fried New Zealand Scampi (gf, opt)

Watercress / Pea / Tomato / Fish Sauce

75

Slow Cooked Northland Lamb Shoulder (to share) (df opt)

Tabouleh / Tzatziki / Kawakawa Oil

95

Sides

Hand Cut Chips (v) 9.5

Romaine Salad w *Mahoe Blue Gouda / Pumpkin Seeds / Crostini / Buttermilk Dressing* (v, gf opt) 12

Cauliflower w *Mint Chimichurri / Dates / Pistachio* (gf, df) 15

Watercress & Cos Lettuce w *Pineapple / Lychees / Kafir Lime/ Cranberries* (gf, df) 15

Steamed Broccolini w *Hollandaise / Almonds* 15



Dessert Menu

Chocolate Avocado Ganache (gf, vgn)
Coconut / Lime Gel / Berries
14.5

Dutch Butter Cake
Lemon Curd Mousse / Almond / Citrus
14.5

Blueberry Cheesecake
Orange Sorbet / Biscuit Crumb
14.5

Charlie's Gelato Selection (gf opt, vgn opt)
Biscuit Crumb
14.5

The Duke's Cheese Board (gf opt)
*Grinning Gecko Brie and Kaupiro Washed Rind / Belle Chevre Manaia Ma / Mahoe Blue Gouda
served with Local Honey / Artisanal Relish / Fruits / Wafer Crackers*
35

Single Cheese (gf opt)
The Cheese of Your Choice
Local Honey / Fruits / Wafer Crackers
13.5



Bar Snacks Menu

Hand Cut Chips (v)
9.5

Aunty's House Made Fried Bread w Butter (gf opt)
(Or with Kina Dip)
12.5

Foveaux Strait Crispy Calamari (df)
Tofu / Watercress Slaw / Takoyaki Sauce / Furikake / Crispy Shallots
20

Ruakaka Kingfish Sashimi (gf, df)
Mango Citrus Dressing / Kawakawa / Shallots / Cucumber / Kaitaia "fire dragon chilli"
21

Waikare Inlet "Fat Oyster co." Oysters (half dozen)(gf, df)
Natural w "Prelibato" White Balsamic
22



Kids Menu

Carrot Sticks & Hummus (vgn)

10

Classic Cheeseburger & Chips

12.5

Fish & Chips

15

Leek Cannelloni (gf, vgn)

Tofu / Mushroom / Tomato / Parmesan

17

Sweet Treat

Chocolate Ice Cream Sundae

11.5