



## Lunch

Auntie's House Made Fried Bread (gf opt)

9.0

'Waikare Inlet' Oysters (half dozen)

*Natural w 'Giuseppe Giusti' White Balsamic (gf, df) 22*

*Tempura Battered w Miso Mayo 25*

*Baked w 'Grinning Gecko' Northland Blue / Pine Nuts (gf) 25*

Roasted Cauliflower (gf, vgn)

*Tempeh / Cashew / Turmeric / Kaffir Lime*

25

'Biltong' Cured Fish (gf, df)

*Local Fish / Watercress Chutney / Coconut Yoghurt / Cucumber & Gin Sorbet*

25

Northland Pork & Couscous Salad (df opt)

*Israeli Couscous / Macadamia Romesco / Peach / "Mahoe" Yoghurt*

25

Marinated Free Range Chicken (gf)

*Coriander / Ginger / Garlic / Cream / Cashew / Almond / Cabbage / Cos*

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

Pan-fried Fish & Chips

*Fresh Local White Fish / Watercress, Lychee & Pineapple Salad / Kaffir Lime Dressing*

*House Made Tartare / Hand Cut Chips*

30

The Duke's Seafood Chowder

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

32

Homemade Pasta w Steamed Tuatuas & Cockles (df)

*Garlic / Chilli / White Wine / Fresh Herbs*

35

The Duke's Seafood Platter

*'Waikare Inlet' Oysters / Sashimi / Grilled Tuatuas / Ponzu Cured Salmon*

*'Bream Bay' Scallops / 'Castle Point' Paua Risotto / Smoked Mullet Pate / Te Ika Mata*

95



### Dinner Entrees

Auntie's House Made Fried Bread (gf opt)  
9.0

Waikare Inlet Oysters (half dozen)  
*Natural w "Giuseppe Giusti" White Balsamic (gf, df) 22*  
*Tempura Battered w Miso Mayo 25*  
*Baked w 'Grinning Gecko' Northland Blue / Pine Nuts (gf) 25*

House Made Coconut & Macadamia 'Cheese' (gf, vgn)  
*Chives / Dill Pickled Vegetable / Pecan Crumb / Sesame Cracker*  
19

Northland Sashimi w Nam Jim Dressing (gf, df)  
*Fresh Local Fish / Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Crispy Shallots*  
21.5

Stuffed Foveaux Strait Calamari (gf opt, df)  
*Chorizo / Rice / Courgette / Red Wine / Fried Bread Croutons*  
21.5

Venison Tartare (gf opt, df)  
*Sherry Vinegar / Egg Yolk / Capers / Gherkins / Shallots / Kumara Crisp*  
22.5

The Duke's Seafood Chowder  
*Local Fresh Fish / Tuatua / Cockle / Scallop / Fried Bread*  
23

Te Mana Lamb Cutlets (gf, df opt)  
*Eggplant / Kumara / Tomato / Parmesan / Pinenuts*  
23



## Dinner Mains

Roasted Cauliflower (gf, vgn)  
*Tempeh / Cashew / Turmeric / Kaffir Lime*

25

Marinated Free Range Chicken (gf)  
*Coriander / Ginger / Garlic / Cream / Cashew / Almond / Cabbage / Cos*

30

Slow Cooked BBQ Pork Belly  
*Coriander / Black Pepper / Miso / Green Apple Salsa Verde / Parsnip / Macadamia*

35

Pan-fried Market Fish (gf, df opt)  
*Lemon Beurre Blanc / Bacon / Peas / Potato / Silver Beet / Jus*

39

Grass Fed 'Speckled Park' Steak (gf, df opt)  
200g Eye Fillet **or** 250g Scotch  
*Corn / Peach / Kumara / Blueberry / Jus*

42

The Duke's Seafood Platter  
*'Waikare Inlet' Oysters / Sashimi / Grilled Tuatuas / Ponzu Cured Salmon  
'Bream Bay' Scallops / 'Castle Point' Paua Risotto / Smoked Mullet Pate / Te Ika Mata*

95

## Sides

Hand Cut Chips (v) 9.5

Steamed Seasonal Vegetables w Garlic Butter (gf, df opt, v) 9.5

Roasted Purple Potatoes / Bacon / Parmesan (gf, v opt) 12

Coleslaw / Green Apple / Hazelnuts / Mint / Ricotta & Ginger Dressing (v, gf) 12

Romaine Hearts Salad / Strawberry / Balsamic / 'Clevedon' Marinated Feta (v, gf, df opt) 12

Green Bean Salad / Black Eyed Beans / Black Beans / Red Onion (gf, df, v) 12



### Dessert Menu

Steamed Meringue (gf opt, df opt)

*Basil & Lime Sorbet / Apricot / Biscuit / Suzette Sauce / Basil Oil*  
14.5

Chocolate Brulee (gf opt)

*Dulce De Leche Espuma / Chocolate Tuile / Hazelnut / Cherry*  
14.5

Strawberry Mille-Feuille

*Vanilla Crème / Triple Sec / Kawakawa / Manuka Honey Filo Pastry / Pistachio*  
14.5

Charlie's Gelato Selection (gf opt, vgn opt)

*w Biscuit Crumb*  
14.5

The Duke Cheese Board (gf)

*3 Northland Cheese's of your choice*

*Grinning Gecko Northland Blue*

*Mahoe Very Old Gouda*

*Grinning Gecko Marore Washed Rind*

*Belle Chevre Creamery Manaia Ma*

*served with Local Honey / Artisanal Relish / House Made Seed Crackers*  
30

Single Cheese (gf)

*One cheese of your choice*  
*Local Honey / House Made Seed Crackers*  
13.5



### Bar Snacks Menu

Auntie's House Made Fried Bread (gf opt)

*w Butter*

9.0

Hand Cut Chips (v)

9.5

Foveaux Strait Crispy Calamari (df)

*w Takoyaki Sauce*

18

Northland Sashimi w Nam Jim Dressing (gf, df)

*Fresh Local Fish / Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Crispy Shallots*

21.5

Waikare Inlet Oysters (half dozen) (gf, df)

*Natural w "Giuseppe Giusti" White Balsamic*

22



### Kids Menu

Carrot Sticks & Hummus (vgn)

10

Classic Cheeseburger & Hand Cut Chips

*w House Made Burger Sauce*

14.5

Kids Fish & Hand Cut Chips

15

House Made Coconut & Macadamia 'Cheese' (gf, vgn)  
*Chives / Dill Pickled Vegetable / Pecan Crumb / Sesame Cracker*

19

### Sweet Treat

Chocolate Ice Cream Sundae

11.5