



Lunch

Appetisers

Auntie's House Made Fried Bread (gfo)

10

Waikare Inlet "Fat Oyster co." Oysters
Natural w 'Prelibato' White Balsamic (gfo, dfo)

Tempura Battered w Miso Mayo

Baked w 'Mahoe' Blue Gouda / Pine Nuts (gfo)

4.5

'Tasmanian' Scallop (gfo)

w Lemon Beurre Blanc

3.5

Grilled West Coast Tuatua (gfo)

w Garlic Butter

4

Te Ika Mata (gfo, dfo)

50g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime

9

Ponzu Cured 'Ora King' Salmon (dfo)

60g Salmon / Mirin / Dashi / Lime

12

Smoked Mullet Pate & Crostini (gfo)

Mangōnui Mullet / Crème Fraiche / Horseradish / Gherkin

10

'Castle Point' Paua Risotto (gfo)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan Risotto

15



Lunch Mains

Roasted Cauliflower (gfo, vgn)
Cashew Cream / Raisin & Pine Nut Salsa / Turmeric / Kaffir Lime
26

The Duke's Boil Up (gfo, dfo)
Beef Brisket / Pork Belly / Bacon Bones
Kumara / Potato / Watercress / Pork Stock / Fried Bread
26

Pan Fried Yellow Belly Flounder (gfo, dfo)
Mandarin / Orange / Balsamic / Horopito & Paprika Slaw / Peanuts / Lime / Honey
30

The Duke's Seafood Chowder
Local Fresh Fish / Tuatuas / Cockles / Scallops / Fried Bread
32

Homemade Pasta w Creamed Mushrooms (v)
Garlic / Chilli / White Wine / Fresh Herbs
32

Wagyu Hanger Steak (gfo, dfo)
Maple Dijon Marinade / 'Mahoe' Blue Gouda / Walnut / Pear
34

Free Range Confit Duck Leg
Orange Risotto / Macadamia
35

The Duke's Seafood Platter
Waikare Inlet "Fat Oyster co." Oysters / Sashimi w Nam Jim Dressing /
Grilled Tuatuas w Garlic Butter / Ponzu Cured 'Ora King' Salmon / 'Tasmanian' Scallops /
'Castle Point' Paua Risotto / Smoked Mullet Pate / Te Ika Mata
98



Dinner Appetisers

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60g Salmon / Mirin / Dashi / Lime

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Smoked Mullet Pate & Crostini (gfo)

Mangōnui Mullet / Crème Fraiche / Horseradish / Gherkin

10

'Castle Point' Paua Risotto (gfo)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan Risotto

15



Dinner Entrees

Beetroot Tartare (gfo, v, vgno)

'Clevedon' Marinated Feta / Tofu & Watercress Mousse / Chickpeas / Kumara Chips / Hazel Nuts

19

The Duke's Boil Up (gfo, dfo)

Beef Brisket / Pork Belly / Bacon Bones

Kumara / Potato / Watercress / Pork Stock / Fried Bread

20

Northland Sashimi w Nam Jim Dressing (gfo, dfo)

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

22

Grilled Octopus

Pearl Barley Risotto / Buttermilk & Tamarillo Dressing

22

The Duke's Seafood Chowder

Local Fresh Fish / Tuatua / Cockle / Scallop / Fried Bread

23

Venison Stew (gfo, dfo)

Venison Cheek, Neck & Shoulder / Crispy Polenta / Pickled Vegetable / Truffle Oil

24



Dinner Mains

Roasted Cauliflower (gfo, vgn)
Cashew Cream / Sultana & Pine Nut Salsa / Turmeric / Kaffir Lime
26

Free Range Confit Duck Leg
Orange Risotto / Macadamia
35

Slow Cooked Pork Belly (gfo, dfo)
Bitter Orange & Mustard Salsa / Beetroot / Broccoli, Sultana & Pine Nut Salad
37

Pan-fried Market Fish (gfo, dfo)
Kumara / Lemon Beurre Blanc / Goma Wakame Puree / Pikopiko
39

Grass Fed 'Speckled Park' Steak (gfo, dfo)
200g Eye Fillet or 250g Scotch
Purple Kumara Purée / Baby Carrot & Avocado Salsa / Blueberry Jus
43

The Duke's Seafood Platter
*Waikare Inlet "Fat Oyster co." Oysters / Sashimi w Nam Jim Dressing /
Grilled Tuatua w Garlic Butter / Ponzu Cured 'Ora King' Salmon / 'Tasmanian' Scallops /
'Castle Point' Paua Risotto / Smoked Mullet Pate / Te Ika Mata*
98

Sides

Hand Cut Chips (v, dfo) 10

Steamed Seasonal Vegetables w Garlic Butter (gfo, dfo, v) 11

Roasted Potatoes / Bacon / Old Gouda (gfo, dfo, vo) 12

Coleslaw / Granny Smith Apple / Hazelnuts / Mint / Ricotta & Ginger Dressing (v, gfo) 12

Romaine Salad / Granny Smith Apple / Balsamic / 'Clevedon' Marinated Feta (v, gfo, dfo) 12

Roasted Kumara / Mushrooms / Pine Nuts / EVOO / Fresh Herbs (gfo, vgn) 12

Mandarin / Orange / Paprika / Balsamic Slaw / Roasted Almonds (gfo, vgn) 12



Desserts

Winter 'Pavlova' (gfo)

*Pineapple Cream Cheese / Citrus Crème Patissiere / Fresh Pineapple /
Chocolate Feuilletine / Horopito*

15.5

Dark Chocolate & Caraway Tart

*White Chocolate Ganache / Macadamia & Coconut Crumb /
Sous-Vide Rhubarb / Cocoa Nib Tuile*

15.5

Sticky Fig Pudding (v)

*Vanilla Mascarpone / Banana Brûlée / Candied Walnuts / Caramel
Sauce / House made Banana Ice Cream*

15.5

Charlie's Gelato Selection (gfo, vgno)

w Feuilletine Crumb

14.5

The Duke Cheese Board (gfo)

3 New Zealand Cheese's of your choice

Mahoe Blue Gouda

Clevedon Buffalo Co. Walnut Gouda

Mahoe Very Old Gouda

Grinning Gecko Marore Washed Rind

Served with Local Honey / Artisanal Relish / House Made Seed Crackers

32

Single Cheese (gfo)

One cheese of your choice

Local Honey / House Made Seed Crackers

13.5



Bar Snacks Menu

The Duke Snacks Platter (gfo)

*Northland Cheeses / Cured Meat / Pickled Vegetable / House Cured Fish of the day
Local Honey / Artisanal Relish / House Made Seed Crackers*

35

Northland Sashimi w Nam Jim Dressing (gfo, dfo)

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

22

Foveaux Strait Crispy Calamari (dfo)

w Takoyaki Sauce

18

Waikare Inlet "Fat Oyster co." Oysters (gfo, dfo)

Natural w 'Prelibato' White Balsamic

4.5

Auntie's House Made Fried Bread (gfo)

10

Hand Cut Chips (v, dfo)

10



Kids Menu

Carrot Sticks & Hummus (gfo, vgn)

10

Beef Bolognese (vo)

Homemade Pasta / Fresh Herbs / Cheese

14.5

Classic Cheeseburger & Hand Cut Chips

w House Made Burger Sauce

14.5

Beer Battered Kids Fish & Hand Cut Chips

15

Sweet Treat

Chocolate Ice Cream Sundae

11.5



	GI	Btl
Method Traditionelle		
Mionetto Prosecco - Brut - NV - Italy	11.0	50
Marsden Sparkling Rose - 2020 - Northland		60
Tohu 'Rewa' Rose - 2016 - Marlborough	14.0	65
Nautilus Cuvee - NV - Marlborough	15.0	70
Champagne		
Laurent Perrier Cuvee - NV - Tours-sur-Marne		120
Pol Roger Brut Réserve - NV - Epernay	25.0	120
Bollinger - NV - Ay		150
Laurent Perrier Rose - NV - Tours-sur-Marne		155
Veuve Cliquot - NV - Reims		175
Pol Roger 'Sir Winston Churchill' - 2012 - Epernay		350
Chardonnay		
The Maker 'Knighthood' - 2020 - Gisborne	11.0	50
Karikari 'Calypso' - 2020 - Karikari Pen.		55
Mills Reef 'Reserve' - 2021 - Hawke's Bay	12.0	55
Pencarrow - 2020 - Martinborough		60
Matawhero (Unoaked) - 2020 - Gisborne	13.0	60
Toi Toi 'Reserve' - 2021 - Gisborne		65
Vire-Clesse, Dom. Chanson - 2017 - Burgundy		75
144 Islands - 2017 - Bay of Islands		75
Omata - 2020 - Bay of Islands		75
Margrain - 2020 - Martinborough		75
The Landing - 2019 - Bay of Islands	17.0	80
Soho 'Carter' - 2019 - Waiheke Island		80
Marsden Estate 'The Black Rocks' - 2020 - Bay of Islands		80
Nga Waka 'Home Block' - 2019 - Martinborough		85
Te Mata 'Elston' - 2020 - Hawke's Bay		95
Dry River - 2020 - Martinborough		120
Sauvignon Blanc		
Lake Chalice 'The Nest' - 2021 - Marlborough	11.0	50
Spy Valley - 2020 - Marlborough		50
Soho Stella - 2021 - Marlborough		55
Nautilus Estate - 2021 - Marlborough		57
Rogue Vine - 2021 - Bay of Islands	13.0	60
Palliser Estate - 2021 - Martinborough	14.0	65
Dog Point - 2021 - Marlborough	15.0	70
Te Mata 'Cape Crest' - 2020 - Hawke's Bay		75
Rockburn 'Fume Blanc' (Barrel Influenced) - 2017 - Central Otago		80
Dog Point 'Section 94' (Barrel Influenced) - 2014 - Marlborough		85
Gewurtztraminer		
Millars - 2019 - Mangawhai	11.0	50
Misha's 'The Gallery' - 2019 - Central Otago		70



	Gl	Btl
Pinot Gris		
The Maker 'Divinity Cross' - 2020 - Marlborough	11.0	50
Kono - 2018 - Nelson		55
Marsden Estate - 2020 - Bay of Islands		60
Toi Toi 'Reserve Brookdale' - 2020 - Marlborough		60
The Landing - 2021 - Bay of Islands	13.0	60
Omata Estate - 2021 - Bay of Islands	13.0	60
Jules Taylor - 2021 - Marlborough		65
Hawkshead - 2020 - Central Otago		70
Peregrine - 2021 - Central Otago		70
Dacey 'Bannockburn' - 2021 - Central Otago	15.0	70
Amisfield - 2020 - Central Otago		80
Riesling		
Saving Grace - 2020 - Canterbury	13.0	60
Pegasus Bay Bel Canto - 2020 - Canterbury		80
Classic White		
Millars Viognier - 2019 - Mangawhai		50
Dancing Petrel Oaked Viognier - 2019 - Mangonui		65
Marc Bredif Vouvray - Chenin Blanc - 2019 - Loire, France		70
Rose		
Pask 'Instinct Berry Blush' - 2021 - Hawke's Bay		50
La Chasse - 2020 - Rhone, France		55
Soho 'Pink Sheep' - 2021 - Waiheke Island		60
Boulder Bay - 2021 - Bay of Islands	12.0	55
The Landing 'The Boathouse' - 2021 - Bay of Islands		65
Peregrine 'Saddleback' - 2021 - Central Otago		65
Aix - 2020 - Provence, France	15.0	70
Amisfield - 2021 - Central Otago		80
Stonyridge Fallen Angel - 2021 - Central Otago	17.0	80
Amisfield Magnum - 2021 - Central Otago		150
Merlot Predominant		
The Maker 'Kings Key' - 2020 - Gisborne	11.0	50
Lake Chalice - 2019 - Marlborough		53
Mills Reef 'Reserve' - 2019 - Hawke's Bay	12.0	55
Taiao - 2016 - Hawke's Bay		60
Babich 'The Patriarch' - 2016 - Gimblett Gravels		120
Classic Red		
Chakana Nuna - Organic Malbec - 2020 - Mendoza, Argentina		55
Marsden Chambourcin - 2019 - Bay Of Islands	13.0	60
Dancing Petrel Cabernet Franc - 2019 - Mangonui		70
Marques de Caceres - Crianza Tempranillo - 2017 - Rioja, Spain		70
Karikari Pinotage - 2016 - Karikari Pen.		80
Dancing Petrel Tannat - 2020 - Mangonui	17.0	80
Cecchi - Chianti Classico - 2019 - Tuscany, Italy		75
Gabriel Meffre - Chateauneuf du Pape - 2017 - Rhone, France		98



	GI	Btl
Pinot Noir		
Lake Chalice - 2020 - Marlborough	12.0	55
Vidal Reserve - 2019 - Marlborough		62
Peregrine 'Saddleback' - 2019 - Central Otago		65
Three Paddles - 2020 - Martinborough		70
Rua - 2021 - Central Otago		70
Nga Waka - 2020 - Martinborough	16.0	75
Two Paddocks 'Picnic' - 2020 - Central Otago	17.0	80
Hawkshead 'Bannockburn' - 2020 - Central Otago		85
Akarua - 2020 - Central Otago		85
Rockburn - 2020 - Central Otago	19.0	90
Dog Point - 2019 - Marlborough	19.0	90
Palliser Estate - 2019 - Martinborough		95
Rippon 'Mature Vine' - 2017 - Central Otago		100
Felton Road - 2020 - Central Otago		115
Dry River - 2018 - Martinborough		140
Cabernet Predominant		
Mills Reef 'Reserve' - 2019 - Hawke's Bay	12.0	55
Pask 'Gimblett Road' - 2016 - Hawke's Bay		60
Alpha Domus 'The Navigator' - 2018 - Hawke's Bay		70
Te Mata 'Awatea' - 2019 - Hawke's Bay	19.0	90
Yalumba 'The Menzies' - 2015 - South Australia		90
Man O War 'Ironclad' - 2018 - Waiheke Island		100
Te Mata 'Coleraine' - 2019 - Hawke's Bay		200
Stonyridge Larose - 2019 - Waiheke Island		400
Syrah / Shiraz		
Barossa Ink - 2020 - South Australia	13.0	60
Pask 'Gimblett Gravels' - 2020 - Hawke's Bay		60
Boulder Bay - 2014 - Bay of Islands		65
Karikari Estate - 2017 - Karikari Pen.		70
Quarter Acre - 2017 - Hawke's Bay		75
The Landing - 2017 - Bay of Islands		80
Omata Estate 'Reserve' - 2019 - Bay of Islands	16.0	75
Craggy Range 'Gimblett Gravels' - 2019 - Hawke's Bay	17.0	80
Stonyridge Faithful - 2020 - Waiheke Island	19.0	90
Mills Reef 'Elspeth' - 2016 - Hawke's Bay		90
Shaw + Smith - 2018 - Adelaide Hills		90
D'Arenberg 'The Dead Arm' Shiraz - 2017 - South Australia		95
Man O' War 'Dreadnought' - 2018 - Waiheke Island		100
Henschke 'Keyneton Estate' Shiraz - 2016 - South Australia		110
Te Mata 'Bullnose' - 2018 - Hawke's Bay		120
Dessert Wine		
Marsden LH Muscat - 2021 - Bay of Islands	9.0	47
Tiki Tohu Noble Riesling - 2017 - Canterbury	12.0	55



Flights of Wine

Three different wines - (all 75ml), allows you to sample a range of wines

A Taste of Te Tai Tokerau 22

Omata Estate - Pinot Gris - 2021 - Bay of Islands
 The Landing - Chardonnay - 2019 - Bay of Islands
 Marsden - Chambourcin - 2019 - Bay Of Islands

Sauvignon Blanc - Region vs Region 20

Dog Point - 2021 - Marlborough
 Palliser Estate - 2021 - Martinborough
 Rogue Vine - 2021 - Bay of Islands

Pinot Noir - Region vs Region 25

Dog Point - 2019 - Marlborough
 Nga Waka - 2020 - Martinborough
 Two Paddocks 'Picnic' - 2020 - Central Otago

Syrah / Shiraz - ANZAC decider 22

Craggy Range 'Gimblett Gravels' - 2019 - Hawke's Bay
 Barossa Ink - 2020 - South Australia
 Omata Estate 'Reserve' - 2019 - Bay of Islands

Off the Beaten Track 25

Dancing Petrel Oaked Viognier - 2019 - Mangonui
 Marsden Chambourcin - 2019 - Bay Of Islands
 Dancing Petrel Tannat - 2020 - Mangonui

Port	Gl	Btl
Ake Ake Port, Bay of Islands	9	80
Taylor's White Dry Port, Portugal	10	85
Taylor's 10 yr, Portugal	12	90
Warres Otima 10yr, Portugal	15	95
Warres Otima 20yr, Portugal	20	135

Sherry

Elegante - Cream, Spain	9
Tio Pepe - Dry, Spain	11



Draught Beer – Fresh is best!

Handle

English Pint

Export Gold

4.0%

\$8.5

\$13.5

Smooth easy drinking lager, with a clean crisp finish.

Moa Dry Hopped Pilsner

4.8%

\$9

\$14

A classic style pilsner, gold in colour with citrus fruit notes and an earthy taste.

McLeod's Longboarder Lager

5.2%

\$9

\$14

Made in Waipu, Northland by a couple of ex-Otago varsity mates with a crisp, dry finish.

McLeod's Paradise Pale Ale

5.8%

\$9

\$14

A pearler from the Waipu ex-scarfies – hoppy, fruity. Great for beer nerds.

B.O.I Brewing Co Schwartz Lager

4.7%

\$9

\$14

Lager Grains with a dash of roast followed up with NZ hops for the finish.

Bay of Islands Brewing Co Hazy IPA 5.5%

\$9

\$14

Loaded with NZ hops with notes of grain fruit and citrus.

Imported Beer on Tap

500ml

Heineken

5.0%

\$14

The archetypal lager comes with a stronger, bitter taste than most international lagers, perfectly carbonated; it is served with a thicker head than your usual beer.

Cider on Tap

Handle

English Pint

Bay of Islands Brewing Co Apple Cider 5.0%

\$10

\$15

Medium balanced, North Island apple cider.



Low Alcohol Beer

Amstel Light 330ml 2.5%	9.5
McLeod's Northern Light 330ml 2.3%	12

Bottled 330ml Mainstream NZ Beer

Lion Red	8.5
Speights Gold Medal Ale	
Tui	

Bottled 330ml Premium Beer

Corona	Heineken	9.5
Steinlager Classic	Steinlager Pure	
Stella Artois	Pure Blonde	
Monteith's Black	Monteith's Phoenix IPA	

Craft Beers

Tuatara Heffeweiser 330ml	10.5
McLeod's - Pioneer Brown Porter 330ml	11
McLeod's - Sunset Belgian Wit 440ml	15
McLeod's - Wicker Basket Tropical Sour 440ml	15.5
McLeod's - Far North Chili Pils 440ml	16
McLeod's - Great Migration IPA 440ml	17
McLeod's - Traders Scotch Ale 500ml	18

Bottled Ciders

Orchard Thieves Peach and Passion Fruit Cider 500ml	15
Rochdale Pear Cider 330ml	9



The Duke's Non-Alcoholics

Mocktails

14

Spiced Tomato Juice

Chipotle Tabasco, Tomato Juice, Horseradish, Worcestershire sauce, Salt, Pepper

Raspberry Lavender Fizz

Raspberry, Lavender, Lemon, Soda

Duke's Tropical Punch

Pineapple, Passion Fruit, Cranberry, Raspberry, Lemon

Winter Warmer

Apple, Cinnamon, Ginger, Lemon, Lime, Gingerbeer

Sweet Pink

Cranberry, Orange, Lime, Ginger, Pomegranite

Non-Alcoholic G&T's

16

Seedlip Cove

East Imperial Royal Botanical tonic, Fresh Mandarin & Lime Leaf

Seedlip Garden

Fever Tree Aromatic Tonic, Mint, Rosemary & Lavender

0% Beverages

Gls/Btl

Heineken 0%

9.5

State of Play IPA 0%

9.5

Export Citrus 0%

9.5

Edenvale Sparkling Cuvee - Alcohol removed

9/36

Edenvale Rose - Alcohol Removed

9/36

Edenvale Shiraz - Alcohol Removed

9/36

Bottled Tonics

6.5

East Imperial Burma Tonic

Fresh, delicate, full of zest from Manoan Lime and a hint of cinnamon

East Imperial Yuzu Tonic

Robust citrus bomb with yuzu zest. Floral and sweet notes

East Imperial Grapefruit Tonic

Ruby red grapefruit zest with pomelo and citrus notes

East Imperial Royal Botanic Tonic

Light Tonic, Elderflower rule the palate followed by a dry and floral finish, full of Grapefruit oil.

Fever Tree Aromatic Tonic

Blended with Angostura bitters, cardamom and ginger. Unique, refreshing, aromatic

Fever Tree Light Tonic

Crisp Character of Indian but with 46% calories



Cocktails

19.5

Herbal Infusion

Gin, Sweet Vermouth, Apple, Lemon, Mint, Kawakawa

Manuka Old Fashioned

American Whiskey, Manuka Honey, Tea Tree Smoke, Crème de Cacao, Orange Bitters

Maple Amaretto Sour

Amaretto, Whiskey, Lemon, Maple, Egg Whites

Pineapple & Passionfruit Margarita

Tequila, Triple Sec, Pineapple, Passion Fruit, Lemon, NZ Lemon Thyme

Raspberry Rum Smash

Spiced Rum, Raspberry Liqueur, Vanilla, Lime, Raspberry, Mint

Whiskey Sage Crush

Scotch Whiskey, Pineapple Sage, Lime, Orange Bitters

Drops of Juniper

Vodka, Elderflower, Lavender Bitters, Juniper Berry, Wild Raspberry

After-Dinner Cocktails

Nightingale Night Cap

Baileys, Chocolate Liqueur, Raspberry Syrup, Chambord, Cream

19.5

Special Coffee

Liquor of your Choice, Sugar Syrup, Coffee & Whipped Cream.

16.5



The Duke's G&T Selection

Seedlip Cove 0% <i>East Imperial Royal Botanical tonic, Fresh Mandarin & Lime Leaf</i>	16
Seedlip Garden 0% <i>Fever Tree Aromatic Tonic, Mint, Rosemary & Lavender</i>	16
Malfy Rosa <i>Fever Tree Aromatic Tonic, Angostura, Fresh Lime</i>	19.5
The Botanist <i>East Imperial Royal Botanic, Cucumber, Black Pepper</i>	19.5
Scapegrace Black <i>East Imperial Grapefruit Tonic, Fresh Apple</i>	20
Four Pillar's Bloody Shiraz <i>East Imperial Burma Tonic, Rosemary, Fresh Orange</i>	21
Sun Kissed Strawberry & Rhubarb <i>East Imperial Yuzu, Fresh Lemon, Mint</i>	21
The Source <i>East Imperial Yuzu Tonic, Fresh Orange, Cloves</i>	22
Gordon's Pink <i>East Imperial Grapefruit Tonic, Lemon, Lime</i>	24
Monkey 47 <i>Fever Tree Light Tonic, Lime Leaf, Fresh Lime & Lemon</i>	27

All G&T are Coming with Juniper Berries



Gin

(30ml)

Black Collar	Dry Gin, Bay Of Island, NZ	10
Gordon's	London Dry	10
Gordon's "Pink Gin"	England	10
Bombay "Sapphire"	London Dry	10.5
Tanqueray	London Dry	10.5
Rutte "Sloe Gin"	Netherlands	11
Scapegrace	Dry Gin, NZ	11
Scapegrace "Black Gin"	NZ	11
Malfy Rosa Grapefruit	Italy	11
Four Pillars "Bloody Shiraz"	Australia	11.5
Tanqueray "N ^o Ten"	London Dry	12
The Botanist	Islay Dry Gin	12
Rutte	Dry Gin, Netherlands	13
Hendrick's	London Dry	13.5
Imagination	Dry Gin, NZ	13.5
The Source	Dry Gin, NZ	14
Dancing Sands "Sun Kissed"	Strawberry & Rhubarb, NZ	14.5
Monkey 47	Dry Gin, Germany	17
Ki No Bi Tea Gin	Japan	18

With Premium Tonic

5

East Imperial Burma Tonic

Fresh, delicate, full of zest from Manoan Lime and a hint of cinnamon

East Imperial Yuzu Tonic

Robust citrus bomb with yuzu zest. Floral and sweet notes

East Imperial Grapefruit Tonic

Ruby red grapefruit zest with pomelo and citrus notes

East Imperial Royal Botanic Tonic

Light Tonic, Elderflower rule the palate followed by a dry and floral finish, full of Grapefruit oil.

Fever Tree Aromatic Tonic

Blended with Angostura bitters, cardamom and ginger. Unique, refreshing, aromatic

Fever Tree Light Tonic

Crisp Character of Indian but with 46% calories



Single Malt Whisky **(30ml)**

Glenlivet	Founders Reserve, Speyside, Moray	12
Glenmorangie	10 Y. Old, Ross-Shire, Glenmorangie	13
Glenfiddich	12 Y. Old, Speyside, Dufftown	14
Isle of Jura	10 Y. Old, Isle of Jura	14.5
Aberlour	12 Y. Old, Speyside, Strathspey	14.5
Bowmore	12 Y Old, Islay, Bowmore	15
Laphroaig	10 Y. Old, Islay, Port Ellen	15
The Classic Laddie	7 Y. Old, Islay, Bruichladdich	16
The Dalmore	12 Y. Old, Highland, Alness	18
Bowmore	18 Y. Old, Islay, Bowmore	20
Octomore	5 Y. Old, Islay, Bruichladdich	22
The Cardrona	3 Y. Old, Cardrona, New Zealand	23
Royal Salute	21 Y. Old, Blended Scotch, Chivas	35

American Whiskey

Maker's Mark	10	Woodford Reserve	13
Russell's Reserve	12	Jack Daniel's Single Barrell	15
Maker's Mark 46	14	Jefferson's	15

Rum

Ratu Dark	14	Black Collar	10
Mount Gay 1703	25	Black Collar Spiced	10
Appleton Estate Signature	10	Kracken Spiced	11

Cognac

Hennessy VSOP	15
Remy Martin VSOP	18
Remy Martin XO	35

Calvados

Chateau Du Breuil VSOP	20
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Armagnac

Delord Bas-Armagnac XO	25
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Grappa

Luigi Francoli 5 Y. Old	12
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Amaro

Fernet Branca	9
Montenegro	9

Limoncello

Sovrano	9
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Espresso Coffee - Max Coffee (Kerikeri)

Flat White, Cappuccino, Macchiato, Long Black, Short Black	5
Mochaccino	
Soy, Decaffeinated	0.5

Tea - Harney & Sons

English Breakfast, Earl Grey, Chamomile, Citron Green, Hot Cinnamon, Peppermint, Decaffeinated Vanilla	5
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Juices

Orange, Apple, Pineapple, Cranberry, Tomato	6
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Soft Drinks

Coke, Coke Zero, Ginger Ale, Lemonade, Tonic Water, Ginger Beer	5
Bundaberg Ginger Beer	5.5
House Made Lemon Lime and Bitters	6
Fresh Fruit Juice (Subject to availability)	7.5



Duke of Marlborough – a place in History

The Duke of Marlborough began its life in 1827 as “Johnny Johnstons Grog Shop”. The owner Johnny Johnston was an ex-convict come good, he became fluent in Te Reo and was very well regarded with the local Maori. This relationship led to Johnny being able to purchase the freehold site of the Duke – which was one of the first land sales to a European in New Zealand.

In the 1830s, Russell or Kororarereka, as it was known then, was the biggest whaling port in the Southern Hemisphere and turned out to be a bit of an eye opener for the missionaries. Up to 500 whalers at a time would arrive in Russell after twelve months at sea, with Russell having no effective law enforcement agency, the scene wasn’t ideal. Prostitution was one of the area’s largest industries and many local women frequently entered into 3 week marriages.

Johnny quickly changed the name of his hotel to the Duke of Marlborough, at the time the Duke of Marlborough was the world’s richest man, so the name sought to bring respect, elegance and opulence to the “Hell Hole of the Pacific”. By all accounts, Johnny was a well trusted man and assisted in the translation of the treaty of Waitangi to the Maori – it is rumoured he was worried that the Maori version did not quite equate to the English version (it still pays to listen to your publican!)

After the Treaty of Waitangi in 1840, New Zealand’s first government was formed just down the road in Okiato, and started to bring the famed lawlessness to an end. With Johnny being so well known in the local area, it is no surprise that he managed to swing the very first licence for his establishment (the colonial treasurer was a close friend), so after 13 years of serving Whalers, traders and prostitutes, Johnny the ex con was now all legal.

The licence now hangs proudly in a gold frame in the bar, where sharp eyed history buffs have pointed out a reference to the succession of Queen Victoria from her father.

The first Duke building was burnt in 1845 during the battle of Kororareka, but Johnny quickly rebuilt and his family retained the Duke of Marlborough to 1878.

From 1878 to 1923 the Duke passed through 8 different private operators.

Between 1923 and 1974 the Duke was owned and run by Hancock Hotels (these days part of the Lion Breweries Empire). In 1931 the second Duke building caught fire and burnt down, the third and current building was built in 1875 and housed the telegraph workers at Cable Bay, it was shipped down the coast and dragged into place by steam traction engine in 1932.

In 1974 a young entrepreneur, Wayne Young, managed to wrestle the Duke away from the breweries in exchange for several of his Taranaki bars. Wayne lifted service and food standards significantly and the business was near bursting at the seams, so in a controversial but commercially savvy move he built another building behind the Duke and managed to convince the authorities that his licence should cover his business across the road as well. This was the start of the truly golden Duke of Marlborough trading days.

In 1983, Wayne sold the lease of the Duke to Karl Andersen. The early 80s was all share market hype, where fun was easy and money no object to it. Karl took the Duke to the Auckland A Listers, with Dom Perignon and Crayfish lunches regularly being trotted out to customers arriving by Sea plane.

Karl set up the "Duke of Marlborough South Pacific Bill fish tournament" with over 500 anglers aiming to win over \$100,000 in prizes – for a 25 room hotel in a town of 800 people the guy was certainly aiming for the stars!

Sadly with the share market crash a lot of people lost their businesses and Karl was one of them, the following recession along with the mass granting of new liquor licences in 1991 saw a big loss in revenue for the Duke of Marlborough and Russell in general.

The Duke was sold on to Dell Gifford and a few of her friends. They advertised heavily on radio and made the Duke famous for her Devonshire teas.

In 2003, a young Frenchman, Arnauld Kindt bought the Duke and renovated the accommodation areas significantly, adding a sprinkler system and en-suites to the all the rooms which lifted the star rating of the hotel. He came from a hotel background and focussed on improving the accommodation side of the business.

After falling in love with the Duke in their summer vacations from Otago University, your current Mein hosts (Jayne Shirley, Riki Kinnaird, Bridget Haagh and Anton Haagh) purchased the Duke from Arnauld in 2010 and have been busy bringing their view of what's great about Northland back to the Duke.

Being able to touch History

Russell is quite unique in New Zealand, in that you can still see and touch a lot of history.

Christ Church is New Zealand's first church. One of the first donations for its construction came from Charles Darwin, the father of the theory of evolution – who could not believe the “very refuse of society” that he saw in Russell. Walking around the grounds you will find the headstones of Tamati Waka Nene, who was one of the first chiefs to sign the Treaty of Waitangi, Hannah King Letheridge, the first white woman born in NZ, and also the graves of some of those who fell in the Battle of Kororareka.

The Church still shows the scars of the battle of Kororareka – with musket holes still clearly evident in its exterior walls.

Hone Heke's famous stands against the British, with the felling of the British Flag at Flagstaff, is up the hill, just a brisk 15 minute walk up the road behind the Duke.

Pompallier House is NZ's first Catholic mission and printing press, it is owned by NZ Historic places.

Russell Museum houses many relics from the battle and the whaling days and is well worth a look around.

The Dukes Logo

The Duke of Marlborough's logo is a mix of the original Duke of Marlborough's crest along with a few local points of reference – the word Kororareka refers to Russell's original name, it means sweet penguin and refers to an old story of a Maori chief who after being injured in battle asked for a broth of sweet penguin to restore his health. This also is the reason for the Penguin in the top right hand part of the shield. The bottom left shows a harpoon and skinning knife – so both the Maori and European history of Russell is reflected.