



Lunch

Auntie's House Made Fried Bread (gf opt)

10

'Waikare Inlet' Oysters (half dozen)

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

Tempura Battered w Miso Mayo 25

Baked w Mahoe Blue Gouda / Pine Nuts (gf) 25

Roasted Cauliflower (gf, vgn)

Tempeh / Cashew / Turmeric / Kaffir Lime / Pine Nuts

26

'Biltong' Cured Fish (gf, df)

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

26

Matariki Boil Up

Beef Brisket / Pork Belly / Bacon Bones / Kumara / Potato / Watercress / Fried Bread

26

The Governors Burger

Angus Chuck & Brisket Patty / Bacon / Cheese / Caramelised Onion Jam / Tomato / Pickle / Cos w Hand Cuts

Unofficially the best burger in the Bay

28.5

Pan-fried Fish & Chips

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

House Made Tartare / Hand Cut Chips

30

House made Tagliatelle w Creamed Mushrooms (veg)

Garlic / Chilli / White Wine / Fresh Herbs

32

The Duke's Seafood Chowder

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

33

Free Range Duck Leg

Braised Parsnip w Chilli / Red & White Cabbage Puree'

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

98



Dinner Entrees

Auntie's House Made Fried Bread (gf opt)

10

Waikare Inlet Oysters (half dozen)

Natural w "Giuseppe Giusti" White Balsamic (gf, df) 23

Tempura Battered w Miso Mayo 26

Baked w Mahoe Blue Gouda / Pine Nuts (gf) 25

House Made Coconut & Macadamia 'Cheese' (gf, vgn)

Chives / Dill Pickled Vegetable / Pecan Crumb / Sesame Cracker

21

Northland Sashimi w Nam Jim Dressing (gf, df)

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

22

Stuffed Foveaux Strait Calamari (gf opt, df)

Chorizo / Rice / Courgette / Red Wine / Fried Bread Croutons

22

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)

Pumpkin Puree' / Goats Cheese / Roasted Pumpkin / Mint Oil

23



Dinner Mains

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

26

House made Tagliatelle w Creamed Mushrooms (veg)

Garlic / Chilli / White Wine / Fresh Herbs

32

Free Range Duck Leg

Braised Parsnip / Red & White Cabbage Salsa

35

Slow Cooked BBQ Pork Belly

Coriander / Black Pepper / Miso / Green Apple Salsa Verde / Parsnip / Macadamia

37

Pan-fried Market Fish (gf, df opt)

Roasted Kumara / Beurre Blanc / Goma Wakame Puree'

39

Grass Fed 'Speckled Park' Steak (gf, df opt)

200g Eye Fillet **or** 250g Scotch

Purple Kumara Puree' / Baby Carrot & Avocado Salsa / Blueberry Jus

43

The Duke's Seafood Platter

*'Waikare Inlet' Oysters / Sashimi / Grilled Tuatua / Ponzu Cured Salmon
'Bream Bay' Scallops / 'Castle Point' Paua Risotto / Smoked Mullet Pate / Te Ika Mata*

98

Sides

Hand Cut Chips (v) 10

Steamed Seasonal Vegetables w Garlic Butter (gf, df opt, v) 11

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

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

Romaine Hearts Salad / Granny Smith Apple / 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 / Poached Pear / Biscuit / Suzette Sauce / Basil Oil
15.5

Chocolate Brulee (gf opt)

Dulce De Leche Espuma / Chocolate Tuile / Hazelnut / Feijoa
15.5

Berry Mille-Feuille

Vanilla Crème / Triple Sec / Kawakawa / Manuka Honey Filo Pastry / Pistachio
15.5

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

Mahoe Blue Gouda

Mahoe Very Old Gouda

Grinning Gecko Marore Washed Rind

Belle Chevre Creamery Manaia Ma

served with Local Honey / Artisanal Relish / House Made Seed Crackers
32

Single Cheese (gf)

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



Bar Snacks Menu

Auntie's House Made Fried Bread (gf opt)

w Butter

10

Hand Cut Chips (v)

10

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

23

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

Natural w "Giuseppe Giusti" White Balsamic

23



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