



To Start

Auntie's House Made Fried Bread

Served With Butter

10

Freshly Shucked Bay of Islands Oysters

Natural Oyster (gfo, df)

w 'Prelibato' White Balsamic

5

Oyster Tempura (df)

Tempura / Miso Mayo

6.5

Lunch Small Plates

Te Ika Mata (gfo, df)

70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime

14

Hāngi Cabbage (v)

Soya Emulsion / Pangritata

16

'Castle Point' Paua Risotto (gfo)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Foveaux Strait Crispy Calamari (dfo)

Black Pepper and Hoisin Mayo / Italian Parsley / Pickle Onion

18

Seasonal Stone Fruit and Beetroot Salad (gfo, dfo, vgn opt)

Roasted Beetroot / Fennel / Stone Fruit / Creamy Feta

18

Hāngi Pork Belly

Onion Purée / Pickled Pears

19

Fried Cauliflower Bites (gfo, df, vgn)

Cashew Cream Dressing / House Made Hot Sauce

19

Venison Tartare (gfo)

Nuoc Cham / Spring Onion / Chives / Crispy Shallots / Crisp Rice Paper / Whipped Garlic

22.5

Northland Sashimi w Nam Jim Dressing (gfo, df)

Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots

23

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Lunch Mains

Roasted Celeriac (gfo, df, vgn)

Button Mushrooms / Pickle Shiitake / Hazelnuts / Truffle and Wild Mushroom Purée
30

The Governors Burger (gfo, dfo)

Angus Chuck & Brisket / Bacon / Cheese / Caramelised Onion / Tomato / Pickle / Cos / w Shoestring Fries
'Unofficially the Best Burger in The Bay'
30

Lamb Belly (gfo, df)

Twice Cooked Kale / Rice Wine Dressing / Grated Coconut
30

Chicken and Northland Green Papaya Salad (gfo, df)

Carrot / Cucumber / Basil / Vietnamese Mint / Peanut Dressing / Tomato / Chilli
32

The Duke's Seafood Chowder

Local Fresh Fish / Clams / Cockles / Scallops / Fried Bread
35

Bream Bay Snapper and Chips (gfo, dfo)

Beer Batter / Shoestring Fries / Apple / Parsnip / Dill Remoulade
38

Wood-fired Whole Flounder (gfo)

Hangi Fennel / Fresh Fennel / Caper / Smoked Brown Butter / Toasted Almond
39

Wood-Fired Grass Fed 'Speckle Park' Beef

Cauliflower / Broccoli / Rosemary / Garlic / Peanuts
200g Sirloin 40 – 250g Scotch 54 – 180g Eye Fillet 57

Designed to Share

The Duke Snacks Platter (gfo)

Free Range Pork Belly / House Cured Fish / Sashimi w Peanuts & Nam Jim Dressing / Cured Meats /
Local Cheeses w House Made Seed Crackers / Broccoli / Coconut Citrus Yoghurt / Walnut
60

Slow Cooked Chicory Finished Lamb Shoulder (gfo, dfo)

Hāngi Fried Potatoes / Truffle / Soya / Parmesan Mayo / Broccoli / Coconut Citrus Yoghurt / Walnut
Mint Sauce and Lamb Jus
95

The Duke's Seafood Platter (gfo, dfo)

Fresh Local Oysters / Sashimi w Peanuts & Nam Jim Dressing / Te Ika Mata / Tuatua / Wakame
Smoked Kingfish Wings / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto / Queensland King Prawns
125

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38 Rooms, 100 Wines, 30 Beers, 1 Great Menu | The Duke of Marlborough, Refreshing Rascals and Reprobates since 1827



Side Dishes

Shoestring Fries

Parmesan / Truffle Salt / w Aioli & Tomato Sauce

12

Hāngi Roasted Vegetables

Roasted Pumpkin Seeds/ Pistachio / Almond Dukka

14

Hāngi Fried Potatoes (gfo, dfo)

Truffle / Soya / Parmesan Mayo

12

Broccolini (gfo, df, vgn)

Walnut / Coconut Citrus Yoghurt

12

Twice Cooked Kale

Rice Wine Dressing / Coconut / Cashew Nuts

12

Autumn Salad (gfo)

Walnuts and Pears / Roquette / Balsamic Vinaigrette / Dried Cranberries

16

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To Start

Auntie's House Made Fried Bread

Served With Butter

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Freshly Shucked Bay of Islands Oysters

Natural Oyster (gfo, df)

w 'Prelibato' White Balsamic

5

Oyster Tempura (df)

Tempura / Miso Mayo

6.5

Dinner Entrées

Te Ika Mata (gfo, df)

70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime

14

Hāngi Cabbage

Soya Emulsion / Pangritata

16

'Castle Point' Paua Risotto (gfo)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Foveaux Strait Crispy Calamari (dfo)

Black Pepper and Hoisin Mayo / Italian Parsley / Pickle Onion

18

Seasonal Stone Fruit and Beetroot Salad (gfo, dfo, vgn opt)

Roasted Beetroot / Fennel / Stone Fruit / Creamy Feta

18

Fried Cauliflower Bites (gfo, df, vgn)

Cashew Cream Dressing / House Made Hot Sauce

19

Hāngi Pork Belly

Onion Purée / Pickled Pears

19

Venison Tartare

Nuoc Cham / Spring Onion / Chives / Crispy Shallots / Crisp Rice Paper / Whipped Garlic

22.5

Northland Sashimi w Nam Jim Dressing (gfo, df)

Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots

23

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Dinner Mains

Roasted Celeriac (gfo, df, vgn)

Button Mushrooms / Pickle Shiitake / Hazelnuts / Truffle and Wild Mushroom Purée
30

Chicken and Northland Green Papaya Salad (gfo, df)

Carrot / Cucumber / Basil / Vietnamese Mint / Peanut Dressing / Tomato / Chilli
32

Slow Cooked Free-Range Crispy Pork Belly (gfo, df)

Smoked Butternut Purée / Pickle Beetroot / Fennel / Apple / Parsley
35

Wood-fired Whole Flounder (gfo)

Hāngi Fennel / Fresh Fennel / Caper / Smoked Brown Butter / Toasted Almond
39

Wood-Fired Free-Range Half Chicken (gfo, df)

Hāngi Stuffing / Passionfruit / Pineapple / Ginger / Chilli
39

Pan-Fried Line Caught Market Fish (gfo, df)

Roasted Parsnip / McCleod's Lager Mustard Velouté / Pickled Green-Lipped Mussels
47

Wood-Fired Grass Fed 'Speckle Park' Beef

Cauliflower / Broccolini / Rosemary / Garlic / Peanuts
200g Sirloin 40 – 250g Scotch 54 - 180g Eye Fillet 57

Designed to Share

Slow Cooked Chicory Finished Lamb Shoulder (gfo, dfo)

Hāngi Fried Potatoes / Truffle / Soya / Parmesan Mayo / Broccolini / Coconut Citrus Yoghurt / Walnut /
Mint Sauce and Lamb Jus
95

The Duke's Seafood Platter (gfo, dfo)

Fresh Local Oysters / Sashimi w Peanuts & Nam Jim Dressing / Te Ika Mata / Tuatua / Wakame
Smoked Kingfish Wings / Tasmanian Scallops / Castle Point Paua Risotto / Queensland King Prawns
125



Side Dishes

Shoestring Fries

Parmesan / Truffle Salt / w Aioli & Tomato Sauce

12

Hāngi Roasted Vegetables

Roasted Pumpkin Seeds / Pistachio / Almond Dukka

14

Hāngi Fried Potatoes (gfo, dfo)

Truffle / Soya / Parmesan Mayo

12

Broccolini (gfo, df, vgn)

Walnut / Coconut Citrus Yoghurt

12

Twice Cooked Kale

Rice Wine Dressing / Coconut / Cashew Nuts

12

Autumn Salad (gfo)

Walnuts and Pears / Roquette / Balsamic Vinaigrette / Dried Cranberries

16

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Dessert Menu

Glazed Chocolate Décadence
Hazelnut / Feuilletine / Mixed Berry Soup
14.5

Lemon Meringue Roulade
Feijoa Salsa / Roasted Almonds
14.5

Hangi Pineapple Fritter
Fig and Ginger Gelato / Cinnamon / Sugar / Chocolate / Lime Gel
14.5

‘Charlie’s Gelato’ Selection (gfo)
w Almond & Cranberry Biscotti / Macadamia Crumb
14.5

House Made Sorbet Selection (gfo, df)
w Freeze Dried Berries
14.5

Affogato (gfo)
Espresso & Vanilla Gelato

Add a Liquor of Your Choice
Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau / Tia Maria / Baileys / Frangelico
8 / 16

The Duke Cheese Board (gfo)
Northland ‘Mahoe’ Blue , Waipu ‘Belle Chevre’
Waikato Horopito & Kawakawa ‘Bush’ Gouda
Nelson Brie ‘de Moutere’
Served with Local Honey / Artisanal Relish / House Made Seed Crackers
32

Single Cheese of your Choice (gfo)
Local Honey / House Made Seed Crackers
13.5

Dessert Cocktails

Jafa Martini
Cointreau / Baileys / Kahlua / Cream
21

Sunflower
Black Collar Spiced Rum / Malibu / Passionfruit Syrup / Lime Juice / Pineapple Juice
21

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Bar Snacks Menu

Auntie's House Made Fried Bread
Served with Butter
(Alternative House Made gfo / Vegan Bread Available)
10

Shoestring Fries
Parmesan / Truffle Salt / w Aioli & Tomato Sauce
12

Te Ika Mata (gfo, df)
70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime
14

Foveaux Strait Crispy Calamari (dfo)
Black Pepper and Hoisin Mayo / Italian Parsley / Pickle Onion
18

Fried Cauliflower Bites (gfo, df, vgn)
Cashew Cream Dressing / House Made Hot Sauce
19

Northland Sashimi w Nam Jim Dressing (gfo, df)
Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots
23

The Duke Snacks Platter (gfo)
Free Range Pork Belly / House Cured Fish / Sashimi w Peanuts & Nam Jim Dressing / Cured Meats /
Local Cheeses w House Made Seed Crackers / Broccolini / Coconut Citrus Yoghurt / Walnut
60



Gluten Free Menu

Please note that we cannot guarantee against airborne gluten transmission.

Gluten Free Small Plates

House Made Bread (gfo)

w Butter

10

Te Ika Mata (gfo, df)

70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime

14

‘Castle Point’ Paua Risotto (gfo)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Venison Tartare

Nuoc Cham / Spring Onion / Chives / Crispy Shallots / Crisp Rice Paper / Whipped Garlic

17

Seasonal Stone Fruit and Beetroot Salad (gfo, dfo, vgn opt)

Roasted Beetroot / Fennel / Stone Fruit / Creamy Feta

18

Northland Sashimi w Nam Jim Dressing (gfo, df)

Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots

23

Gluten Free Side Dishes

Hāngi Fried Potatoes (gfo, dfo)

Truffle / Soya / Parmesan Mayo

12

Broccolini (gfo, df, vgn)

Walnut / Coconut Citrus Yoghurt

12

Twice Cooked Kale

Rice Wine Dressing / Coconut / Cashew Nuts

12

Autumn Salad (gfo)

Walnut and Pears / Roquette / Balsamic Vinaigrette / Dried Cranberries

16

Please advise your waiter as we may need to amend the dish to accommodate your dietary requirement.

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Gluten Free Mains

Roasted Celeriac (gfo, df, vgn)
Button Mushrooms / Pickle Shitake / Hazelnuts / Truffle and Wild Mushroom Purée
30

Slow Cooked Free-Range Crispy Pork Belly (gfo, df)
Smoked Butternut Puree / Pickle Beetroot / Fennel / Apple / Parsley
35

Wood-fired Whole Flounder (gfo)
Hangi Fennel / Fresh Fennel / Caper / Smoked Brown Butter / Toasted Almond
39

Wood-Fired Free-Range Half Chicken (gfo, df)
Papaya Salad / Passionfruit / Peanut Dressing / Chilli (Dinner only)
39

Pan-Fried Line Caught Market Fish (gfo, df) **Dinner Only**
Roasted Parsnip / McCleod's Beer Mustard Velouté / Pickled Green lip Mussels
47

Wood-Fired Grass Fed 'Speckle Park' Beef (gfo, df)
Cauliflower / Broccolini / Rosemary / Garlic / Peanuts
200g Sirloin 40 – 250g Scotch 54 - 180g Eye Fillet 57

Please advise your waiter as we may need to amend the dish to accommodate your dietary requirement.

Gluten Free Designed to Share

Slow Cooked Chicory Finished Lamb Shoulder (gfo, dfo)
Hāngi Fried Potatoes / Truffle / Soya / Parmesan Mayo/ Broccolini / Citrus Yoghurt / Walnut
Mint Sauce and Lamb Jus

Please advise your waiter as we may need to amend the dish to accommodate your dietary requirement.
95

The Duke's Seafood Platter (gfo, dfo)
Fresh Local Oysters / Sashimi w Peanuts & Nam Jim Dressing / Te Ika Mata / Tuatua / Wakame
Smoked Kingfish Wings / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto / Queensland King Prawns
125

Vegetarian Menu

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Auntie's House Made Fried Bread
w butter
(Alternative House Made gf / Vegan Bread Available)
10

Vegetarian Small Plates

Seasonal Stone Fruit and Beetroot Salad (gfo, dfo, vgn opt)
Roasted Beetroot / Fennel / Stone Fruit / Creamy Feta
18

Hāngi Cabbage (V)
Soya Emulsion / Pangritata
16

Fried Cauliflower Bites (gfo, df, vgn)
Cashew Cream Dressing / House Made Hot Sauce
19

Vegetarian Mains

Roasted Celeriac (gfo, df, vgn)
Shitake / Pickled Vegetables / Hazelnuts / Wild Mushroom Purée
30

Vegetarian Side Dishes

Shoestring Fries
Parmesan / Truffle Salt / w Aioli & Tomato Sauce
12

Hāngi Fried Potatoes (gfo, dfo)
Truffle / Soya / Parmesan Mayo
12

Twice Cooked Kale
Rice Wine Dressing / Coconut / Cashew Nuts
12

Broccolini (gfo, df, vgn)
Walnut / Coconut Citrus Yoghurt
12

Autumn Salad (gfo)
Walnut and Pears / Roquette / Balsamic Vinaigrette / Dried Cranberries
16

Please advise your waiter as we may need to amend the dish to accommodate your dietary requirement.

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Vegan Menu

House Made Bread (gfo)

Please advise your waiter as we may need to amend the dish to accommodate your dietary requirement.

10

Vegan Small Plates

Seasonal Stone Fruit and Beetroot Salad (gfo, dfo, vgn opt)

Roasted Beetroot / Fennel / Stone Fruit

Please advise your waiter as we may need to amend the dish to accommodate your dietary requirement.

18

Fried Cauliflower Bites (gfo, df, vgn)

Cashew Cream Dressing / House Made Hot Sauce

19

Vegan Main

Roasted Celeriac (gfo, df, vgn)

Button Mushrooms / Pickle Shiitake / Hazelnuts / Truffle and Wild Mushroom Purée

30

Vegan Side Dish

Broccolini (gfo, df, vgn)

Walnut / Coconut Yoghurt

12

Twice Cooked Kale

Rice Wine Dressing / Coconut / Cashew nuts

12

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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 Kororareka, 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 was not ideal. Prostitution was one of the area’s largest industries and many local women frequently entered 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 is 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 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 clear 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.