



Local Oysters & House Bread

Auntie's House Made Fried Bread
(Alternative gf bread available)
10

Cold options

Natural Oyster (gfo, dfo)
w 'Prelibato' White Balsamic
5

Oyster w Lemon Pepper Granita (gfo, dfo)
5.5

Oyster Ponzu
Soy Ponzu / Lemon
5.5

Oyster Lemongrass
Lemongrass / Ginger / Coriander / Crème Fraiche
5.5

Oyster w House Made Hot Sauce (gfo, dfo)
5.5

Hot options

Oyster Tempura (dfo)
Tempura / Miso Mayo
6

Oyster XO (dfo)
Tempura / Pancetta / Soy / Chilli / Olive Oil
6.5



Lunch Appetisers

Smoked Northland Fish Pate (gfo)
Crème Fraiche / Horseradish / Gherkin / Crostini
12

Butternut & Ricotta Dumplings (v)
Sundried Tomato Butter / Walnuts
12

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

Pork Belly Fried Bread Slider
Kawakawa & Hoisin Mayo / Carraway Slaw / Pineapple / Onion / Coriander
15

'Castle Point' Paua Risotto (gfo)
50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan
17

Seared Grass Fed Eye Fillet Carpaccio (gfo, dfo)
Truffle & Parmesan Mayo / Seed Crackers
17

Ponzu Cured 'Ora King' Salmon (dfo)
60g Salmon / Mirin / Dashi / Lime
18

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

Ruakaka Kingfish Crudo (gfo, dfo)
70g Kingfish / Pineapple / Turmeric / Ginger / Lime
20

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

Sides

Hand Cut Chips (v, dfo) 12

Broccolini / Cumin / Tomato / Walnut / raisins (gfo, vgn) 12

Fried Potatoes w Wakame Gremolata / Karengo Butter (v, gfo) 12

Roasted Beetroot / Waipu 'Belle Chevre' / Onion (v, gfo, vgn) 12

Rocket / Fennel / Apple / Parmesan / Lemon (vo, gfo, vgn) 12

Carraway Slaw / Pineapple / Onion / Coriander (gfo, vgn) 12



Lunch Mains

Roasted Butternut (gfo, vgn)

Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha
30

The Governors Burger

Angus Chuck & Brisket / Bacon / Cheese / Caramelised Onion
Tomato / Pickle / Cos / w Hand Cut Chips
Unofficially the best burger in the bay
30

Cloudy Bay Clam Fritters

Cucumber & Sesame Salsa / Spring Onion / Lemongrass Crème Fraiche / Citrus
30

Maungatapere Mushroom Ravioli (v)

Lentil & Mushroom Filling / Pickled Mushroom / Truffled Mascarpone
32

'Bostock' Jerk Chicken Salad (gfo. dfo)

Marinated Free Range Thigh / Cherry Tomatoes / Pineapple / Cos / Cucumber / Onion / Chili / Hazelnut
32

The Duke's Seafood Chowder

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

Pork Belly & Titi Boil Up (gfo)

Pork / Kumara / Potato / Watercress / Fried Bread
35

Bream Bay Snapper and Chips

Beer Batter / Hand Cut Chips & Rocket / Fennel / Apple / Parmesan / Lemon Salad
37

Designed to Share

The Duke Snacks Platter

Free Range Pork Belly / House Cured Fish / Sashimi w Nam Jim Dressing / Cured Meat /
Local Cheeses / Roasted Beetroot / Waipu 'Belle Chevre' / Onion / Pickled Vegetable / House Made Seed Crackers
60

Slow Cooked 'Te Mana' Lamb Shoulder (gfo)

Fried Potatoes / Peanut Satay / Broccoli / Cumin / Tomato / Walnut / raisins
Mint Sauce and Lamb Jus
95

The Duke's Seafood Platter

Fresh Local Oysters / Sashimi w Nam Jim Dressing / Te Ika Mata
Grilled Tuatua w Garlic Butter / Ponzu Cured 'Ora King' Salmon / 'Tasmanian' Scallops /
'Castle Point' Paua Risotto / Smoked Northland Fish Pate
99



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(Alternative gf bread available)
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Soy Ponzu / Lemon
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Oyster Lemongrass
Lemongrass / Ginger / Coriander / Crème Fraiche
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Oyster w House Made Hot Sauce (gfo, dfo)
5.5

Hot options

Oyster Tempura (dfo)
Tempura / Miso Mayo
6

Oyster XO (dfo)
Tempura / Pancetta / Soy / Chilli / Olive Oil
6.5



Dinner Appetisers

Smoked Northland Fish Pate & Crostini (gfo)

Crème Fraiche / Horseradish / Gherkin

12

Butternut & Ricotta Dumplings (v)

Sundried Tomato Butter / Walnuts

12

Te Ika Mata (gfo, dfo)

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

Seared Grass Fed Eye Fillet Carpaccio (gfo, dfo)

Truffle & Parmesan Mayo / Seed Crackers

17

Ponzu Cured 'Ora King' Salmon (dfo)

60g Salmon / Mirin / Dashi / Lime

18

Fried Cauliflower Bites (gfo, vgn)

Cashew Dressing / House Made Hot Sauce

19

Ruakaka Kingfish Crudo (dfo)

70g Kingfish / Pineapple / Turmeric / Ginger / Lime

20

Northland Sashimi w Nam Jim Dressing (gfo, dfo)

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

23

The Duke's Seafood Chowder

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

25



Dinner Mains

Roasted Butternut (gfo, vgn)

Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha

30

Maungatapere Mushroom Ravioli (v)

Lentil & Mushroom / Pickled Mushroom / Truffled Mascarpone

32

Pork Belly & Titi Boil Up (gfo)

Kumara / Potato / Watercress / Fried Bread

35

Pan-fried Line Caught Market Fish (gfo, dfo)

Vine Tomato / Rocket / Fennel / Apple / Chili / Pecans

45

Confit Duck Leg (gfo, dfo)

Fennel / Polenta / Confit Potato / Blood Orange Jus

47

Grass Fed 'Speckle Park' Steak - 180g Eye Fillet or 250g Scotch (gfo)

Cauliflower Puree / Cabbage / Anchovy Salsa Verde / Port Jus

49

Designed to Share

Slow Cooked 750gm Free Range Crisp Pork Belly (gfo, dfo)

Roasted Beetroot / Waipu 'Belle Chevre' / Onion

89

1kg Grain Fed Beef Short Rib (dfo)

Caraway Slaw / Pineapple / Onion / Coriander

95

Slow Cooked 'Te Mana' Lamb Shoulder (gfo)

Fried Potatoes / Peanut Satay / Broccolini / Cumin / Tomato / Walnut / Raisins

Mint Sauce / Lamb Jus

95

The Duke's Seafood Platter

Fresh Local Oysters / Sashimi w Nam Jim Dressing / Te Ika Mata

Grilled Tuatua w Garlic Butter / Ponzu Cured 'Ora King' Salmon / 'Tasmanian' Scallops /

'Castle Point' Paua Risotto / Smoked Northland Fish Pate

99

Sides

Hand Cut Chips (v, dfo) 12

Broccolini / Cumin / Tomato / Walnut / raisins (gfo, vgn) 12

Fried Potatoes w Wakame Gremolata / Karengo Butter (v, gfo) 12

Roasted Beetroot / Waipu 'Belle Chevre' / Onion (v, gfo, vgn) 12

Rocket / Fennel / Apple / Parmesan / Lemon (vo, gfo, vgn) 12

Caraway Slaw / Pineapple / Onion / Coriander (gfo, vgn) 12



Desserts

Trio of Northland Banana (v)

Cocoa / Coconut

15.5

'Marsden Estate Chambourcin' Poached Pear (v)

Almond Cake / Orange Crème Anglaise / Buttermilk Ice Cream

15.5

'Hot' Chocolate Panna Cotta (gfo)

Cayenne Pepper / Rocky Road Crumb / Spiced Pepita Brittle / Maungatapere Berries

15.5

'Charlie's Gelato' Selection (gfo)

w Almond & Cranberry Biscotti

14.5

House Made Sorbet Selection (gfo)

14.5

Affogato

8

Affogato with one Liqueur of your choice

Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau /

Tia Maria / Baileys / Frangelico

16

The Duke Cheese Board (gfo)

Northland 'Mahoe' Blue Gouda

Waikato Horopito & Kawakawa 'Bush' Gouda

Waipu 'Belle Chevre' Fresh Goat

Nelson Brie 'de Moutere'

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

Dessert Cocktails

La Madeleine

Disaronno / Cointreau / Pineapple

21

In Bloom

Baileys / Crème de Cassis / Coconut

21



Bar Snacks Menu

Auntie's House Made Fried Bread
(Alternative gf bread available)

10

Hand Cut Chips (v, dfo)

12

Te Ika Mata (gfo, dfo)

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

14

Seared Grass Fed Eye Fillet Carpaccio (gfo, dfo)

Truffle & Parmesan Mayo / Seed Crackers

17

Ponzu Cured 'Ora King' Salmon (dfo)

60g Salmon / Mirin / Dashi / Lime

18

Northland Sashimi w Nam Jim Dressing (gfo, dfo)

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

23

The Duke Snacks Platter

Free Range Pork Belly / House Cured Fish / Sashimi w Nam Jim Dressing / Cured Meat /
Local Cheeses / Roasted Beetroot / Waipu 'Belle Chevre' / Onion / Pickled Vegetable / House Made Seed Crackers

60



Gluten Free Option Menu

*Please note that we cannot guarantee against airborne gluten transmission
Please inform your waiter of your GF requirements*

Gluten Free Appetisers

Gluten Free Bread

10

Smoked 'Mangōnui' Mullet Pate & GF Seed Crackers

Crème Fraiche / Horseradish / Gherkin

12

Te Ika Mata (dfo)

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

14

'Castle Point' Paua Risotto

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Seared Grass Fed Eye Fillet Carpaccio (dfo)

Truffle & Parmesan Mayo / Seed Crackers

17

Ponzu Cured 'Ora King' Salmon (dfo)

60g Salmon / Mirin / Dashi / Lime

18

Ruakaka Kingfish Crudo (dfo)

70g Kingfish / Pineapple / Turmeric / Ginger / Lime

20

Northland Sashimi w Nam Jim Dressing (dfo)

Garlic / Ginger / Palm Sugar / Citrus / Peanuts

23

Continued Next Page /...



Gluten Free Mains

Roasted Butternut (vgn)

Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha
30

Pork Belly & Titi Boil Up

Pork / Kumara / Potato / Watercress / GF Bread
37

Pan-fried Line caught Market Fish (dfo)

Vine Tomato / Rocket / Fennel / Apple / Chili / Pecans
45

Grass Fed 'Speckle Park' Steak - 180g Eye Fillet **or** 250g Scotch (gfo)

Cauliflower Puree / Cabbage / Anchovy Salsa Verde / Port Jus
49

Slow Cooked 750gm Free Range Crisp Pork Belly (gfo, dfo)

Roasted Beetroot / Waipu 'Belle Chevre' / Onion
89

Slow Cooked 'Te Mana' Lamb Shoulder

Roast Potatoes / Peanut Satay / Broccolini / Cumin / Tomato / Walnut / Chives
Mint Sauce and Lamb Jus
95

The Duke's Seafood Platter

Fresh Local Oysters / Northland 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
99

Gluten Free Sides

Broccolini / Cumin / Tomato / Walnut / raisins(vgn) 12
Savoury Roast Potatoes w Wakame Gremolata / Karengo Butter (v) 12
Roasted Beetroot / Waipu 'Belle Chevre' / Onion (v, vgn) 12
Rocket / Fennel / Apple / Parmesan / Lemon (vgn) 12
Pineapple / Cabbage / Onion / Coriander / Caraway Slaw (vgn) 12

Gluten Free Desserts

'Hot' Chocolate Panna Cotta (gfo)

Cayenne Pepper / Rocky Road Crumb / Spiced Pepita Brittle / Maungatapere Berries
15.5

'Charlie's Gelato' Selection **or** House Made Sorbet Selection

14.5

Affogato

8

Affogato with one Liquour of your choice

Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau /
Tia Maria / Baileys / Frangelico

16

The Duke Cheese Board (gfo)

32



Vegetarian Menu

Auntie's House Made Fried Bread
(alternative gf bread available)
10

Butternut & Ricotta Dumplings (v)
Sundried Tomato Butter / Walnuts
12

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

Roasted Butternut (gfo, vgn)
Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha
30

Maungatapere Mushroom Ravioli (v)
Lentil & Mushroom Filling / Pickled Mushroom / Truffled Mascarpone
32

Sides

Hand Cut Chips (v, dfo) 12
Broccolini / Cumin / Tomato / Walnut / raisins (gfo, vgn) 12
Savoury Fried Potatoes w Wakame Gremolata / Karengo Butter (v, gfo) 12
Roasted Beetroot / Waipu 'Belle Chevre' / Onion (v, gfo, vgn) 12
Rocket / Fennel / Apple / Lemon (gfo, vgn) 12
Caraway Slaw / Pineapple / Onion / Coriander (gfo, vgn) 12

Desserts

Trio of Northland Banana (v)
Cocoa / Coconut
15.5

'Marsden Estate Chambourcin' Poached Pear (v)
Almond Cake / Orange Crème Anglaise / Buttermilk Ice Cream
15.5

'Charlie's Gelato' Selection (gfo, vgn)
W Almond & Cranberry Biscotti
14.5



Vegan Menu

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

Roasted Butternut (gfo, vgn)
Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha
30

Sides

Hand Cut Chips (v, dfo) 12
Broccolini / Cumin / Tomato / Walnut / raisins (gfo, vgn) 12
Roasted Beetroot / Onion (gfo, vgn) 12
Rocket / Fennel / Apple / Lemon (gfo, vgn) 12
Carraway Slaw / Pineapple / Onion / Coriander (gfo, vgn) 12

Dessert

House Made Sorbet Selection (gfo)
14.5