



## Menu

### Entrees / Light Meals

#### Kūmara Bread

truffled mascarpone / caramelised balsamic / 1<sup>st</sup> pressed Mangonui EVO  
15.0

#### “Pukeko Bakery” Gluten-Free Bread (gf)

beetroot hummus / macadamia dukkah / 1<sup>st</sup> pressed Mangonui EVO  
15.0

#### Waikare Inlet “Fat Oyster co.” Oysters (*half dozen*)

*natural w Prelibato white balsamic, lemon & Tabasco (gf) 22.0*  
*tempura battered w miso mayo or garlic butter & anchovy crumb 23.0*

#### The Dukes Seafood Chowder

local fresh fish / bacon / clams / green lipped mussels / croutons / crustacean oil / Kūmara bread  
19.5

#### Crispy Fried Sichuan Peppered Calamari

rice noodles / raw vegetable / fresh herbs / cashew nuts / lime / sweet soy dressing  
19.5

#### Steamed New Zealand Cockles

smoked ham / Shao Long sauce / coriander  
20.0

#### Potato Gnocchi (gf) (v) (vegan opt)

zucchini ribbons / green peas / asparagus / sage / buffalo feta  
21.0

#### Sake Cured Raw Fish (gf)

sushi rice / avocado / pickled ginger / hot & sour cucumbers / wasabi / shiso leaf  
21.5

#### Heirloom Tomatoes (gf) (v)

“Clevedon valley buffalo” cheese / “Pukara” caramelised balsamic / basil / Mangonui EVO  
22.0

#### Charcuterie Plate (gf opt)

free-range pork belly rillettes / serrano ham / Spanish salami / chorizo / bread  
25.0



## The Main Course

### The Governors Burger (*Lunch only*)

hand blended Angus chuck & brisket patty / smoked belly bacon / grilled cheese / caramelised onion jam / tomato / pickle / cos lettuce served w French fries – Unofficially the best burger in the bay  
25.0

### Fish & Chips

fresh locally caught served in crisp beer batter / hand cut chips / fennel & apple slaw / tartare sauce  
27.5

### Courgette Flowers (v)

“Clevedon Valley Buffalo” ricotta / cherry tomatoes / pickled asparagus / purple potatoes / honey  
32.0

### Jerk Spiced Free Range Chicken Breast (gf opt)

sweetcorn “festivals” / turtle beans / grapefruit gel / avocado mousse / mango salsa / chilli  
32.0

### “Te Mana” cap on Lamb Rump

pearl barley / aromatics / smoky eggplant / Mahoe” thick yoghurt / hummus / kasundi  
36.0

### Seared Sustainably Caught Yellowfin Tuna

whipped avocado / soy & sesame / furikake / cashews / Asian greens / coriander  
37.0

### The Dukes Bouillabaisse (gf opt)

locally sourced fish / green lipped mussels / littleneck clams / NZ calamari / Queensland prawns / tomato & saffron broth / garlic bread / sauce rouille  
38.0

### Oven Roasted Market Fish (gf)

crushed minted peas / confit potato / pickled zucchini / saffron beurre blanc / Jamón crackling  
39.0

### Grass fed Beef (gf)

180gm “Charolais” Eye Fillet *or* 250gm “1<sup>st</sup> light” Wagyu Rump Cap  
caramelised onion puree / duck fat fried kumara / silverbeet / mushroom duxelle / kale chips  
39.5

### Smoked Free Range Duck Breast (gf opt)

burnt carrot puree / sour red cabbage / morello cherry gel / toasted buckwheat / steamed greens  
40.0

### Slow Roasted “Te Mana” Lamb Shoulder (gf) (for 2 people) (*Dinner only*)

roasted young potatoes / pumpkin / baby carrots / green vegetables / mint sauce / pan jus  
70.0



## Side Orders

Kūmara Bread

4.0

“Pukeko Bakery” Gluten-Free Bread (gf)

4.5

Skinny fries w green herb salt

Served w ketchup & aioli

8.0

Romaine hearts / “Matakana” blue cheese / pumpkin seeds / crostini / buttermilk dressing (gf)(v)

8.5

Mashed potato / black truffle / herbs (v)

9.0

Steamed green vegetables / green peas / toasted almonds / herbed mahoe thick yoghurt (gf)(v)

9.0

Steamed Asian greens / soy / sesame / coriander (v)

9.0

Hand cut chips w green herb salt

Served w ketchup & aioli

9.0



## Dessert Menu

### Callebaut Chocolate Bar

feuilletine / hazelnuts / white chocolate chantilly / sour plum  
14.9

### Strawberries & Cream (gf opt)

new season strawberries / frozen yoghurt / basil sponge / meringue / macaron / sherbet  
14.9

### Toasted Coconut Panacotta (gf) (df opt)

grilled pineapple / rolled oat crumb / daiquiri jelly / passionfruit gel  
14.9

### Chefs Ice-Cream Selection (gf opt)

raspberry crumb / walnut biscotti / balsamic  
13.9

### Duke Cheese Board

Grinning Gecko brie, Mahoe cows aged gouda  
"Just Ewes" 17 month sheeps cheddar, Puhoi "Matakana" soft blue, Grinning Gecko "Kau Piro" washed rind  
served w falwasser crackers, nuts and accompaniments  
30.0

### Single Cheese

choose a single portion of your favourite cheese available  
12.0



## Kids Menu – for those young of years

### Kids Fish & Chips

fresh fish w tomato ketchup

10.0

### Kids Cheeseburger

w fries & tomato ketchup

10.0

### Grilled chicken breast (gf)

w steamed green vegetables & yoghurt

13.0

### Kids Vege Sticks w Hummus (v) (gf)

7.0

### The Dukes Famous Kids Ice Cream Sundae

chocolate sauce w tim-tam biscuits or

pineapple compote & pineapple lumps or

berry coulis & freeze-dried raspberry

10.0



### Bar Snacks Menu

#### Kūmara Bread

truffled mascarpone / caramelised balsamic / Mangonui pressed EVO  
15.0

#### “Pukeko Bakery” Gluten-Free Bread (gf)

cultured butter / macadamia dukkah / Mangonui pressed EVO  
15.0

#### Paprika & Curry Spiced Popcorn (gf)

7.0

#### Skinny fries w green herb salt

Served w ketchup & aioli

8.0

#### Hand cut Chips w Green Herb Salt

served w ketchup & aioli

9.0

#### The Dukes Seafood Chowder

local fresh fish / bacon / clams / green lipped mussels / croutons / crustacean oil / kūmara bread  
19.5

#### Crispy Fried Sichuan Peppered Calamari

rice noodles / raw vegetable / fresh herbs / cashew nuts / lime / sweet soy dressing

19.5

#### Waikare Inlet Oysters (gf)

w Prelibato white balsamic, lemon & Tabasco sauce

22.0

#### Fish and Chips

fresh local fish in crispy beer batter / hand cut chips / fennel & apple slaw / tartare sauce

27.5

#### The Duke Platter (available from 12-5pm only)

a selection of bits & pieces - cured meats, calamari, pickles, cheeses, and more

45.0