



Menu

Entrees / Light Meals

Kūmara Bread

truffled mascarpone / caramelised balsamic / 1st pressed Mangonui EVO
15.0

“Pukeko Bakery” Gluten-Free Bread (gf)

beetroot hummus / macadamia dukkah / 1st 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

Kumara & Horopito Gnocchi (v) (vegan opt)

cippolini onions / pickled mushrooms / sage / truffled mascarpone / Parmigiano reggiano
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

“Matakana” Blue Cheese Risotto (gf) (v)

cabernet poached pears / Parmigiano reggiano / candied walnuts / kumara crisps
32.0

Chilli & Lime Roasted Half Chicken (gf)

warmed new season potatoes / heirloom tomato / “Clevedon Valley” buffalo mozzarella / roquette
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)

shaved fennel / cucumber / pickled ginger / pomegranate / edamame / watermelon / dashi broth
39.0

Grass fed Beef (gf)

180gm “Charolais” Eye Fillet *or* 250gm “1st 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 / 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 Brownie

caramel chocolate mousse / pistachio / mulled wine poached pear / crème fraiche
14.9

Granny Smith Apple Parfait (gf opt)

candied celery / dill & sours jelly / white chocolate cream / shiso leaf / dried raspberry
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