



Menu

Entrees / Light Meals

Kūmara Bread

truffled mascarpone / caramelised balsamic / "Oruaiti River Olives" EVOO
15.0

"Pukeko Bakery" Gluten-Free Bread (gf)

beetroot hummus / macadamia dukkah / "Oruaiti River Olives" EVOO
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

Roasted Mushroom & "Matakana" Blue Cheese Soup (gf) (v)

warmed kūmara bread / white truffle oil / parsley
17.0

The Dukes Seafood Chowder

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

Salt & Peppered Calamari

rocket leaves / feta cheese / green peas / aioli
19.5

Duck Liver Parfait (gf opt)

grilled ciabatta / balsamic baby onions / black plum & kawakawa salsa / serrano ham / cornichon
19.5

Heirloom Beetroot w French Goats Cheese (gf opt) (v)

red beet gel / toasted walnut granola / soft goats cheese / compressed pear / "Pukara" caramelised balsamic
21.0

Yellowfin Tuna Tartare (gf opt)

raw yellowfin tuna / lemon / wasabi caviar / crème fraiche / avocado sphere "yolk" / focaccia toasts
21.0

Wild New Zealand Venison Tartare (gf opt)

beetroot gel / cacao nibs / aromatics / egg yolk emulsion / pecan nuts / focaccia toasts
21.0

Kina & Hapuka Linguini Pasta

vermouth / fresh tomato / soft herbs
21.5



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 / tartar sauce

27.5

Crisp “Grinning Gecko” Haloumi (gf) (v)

roasted butternut puree / spiced pumpkin / chick peas / pickled zucchini / kale / yoghurt / almond

29.0

Pan Roasted Chicken Breast

pearl barley / charred leeks / shitake mushroom / hazelnuts / roasted chicken broth

32.0

“Te Mana” cap on Lamb Rump (gf) (served pink)

red beet gel / whipped goats cheese / potato & green onion / brocolini / pinenuts

36.0

Crispy Free Range Pork Belly (gf)

parsnip puree / confit fennel / roasted red beets / green apple pearls / candied macadamia

37.0

Oven Roasted Market Fish (gf)

kawakawa salsa verde / EVOO confit kūmara / smoked bacon / silverbeet / kina buerre blanc

39.0

Grass Fed “Charolais” Beef Eye Fillet (gf)

duck fat roasted potatoes / white onion puree / duck liver parfait / gaufrette / red wine jus

39.5

Twice Cooked Free Range Duck

smoked duck breast / 8hr confit leg / French lentils / savoy cabbage / cherry gel / chocolate soil / Sichuan jus

40.0

1.2kg Slow Roasted “Te Mana” Lamb Shoulder (gf) (for 2 people) (*Dinner only*)

crushed new potatoes / steamed green vegetables w garlic & parmesan / pan jus / mint sauce

70.0

700gm Aged Waikato Beef Rib Eye on the Bone (for 2 people) (*Dinner only*)

choice of 2 sides / red wine jus / béarnaise sauce

75.0



Side Orders

Kūmara Bread (v)

4.0

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

4.5

Skinny fries w green herb salt (gf)(v)

served w ketchup & aioli

8.0

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

8.5

Crushed new potato / green onion / black pepper / EVOO (gf) (v)

9.0

Steamed green vegetables / confit garlic / parmigiano reggiano (gf)(v)

9.0

Creamed spinach / fresh nutmeg / crisp shallot (v)

9.0

Hand cut chips w green herb salt

Served w ketchup & aioli

9.0



Dessert Menu

Callebaut Milk Chocolate Bar

chocolate terrine / peanut nougat / salted dulce de leche / berry sorbet / almond brittle
14.9

Butterscotch Fondant (allow 20 minutes minimum)

peanut butter ice cream / strawberry gel / macadamia caramel corn / banana brûlée
14.9

Frozen Licourice Parfait (gf)

passionfruit gel / pineapple salsa / toasted coconut / coriander
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 (v)

truffled mascarpone / caramelised balsamic / "Oruaiti River Olives" EVOO
15.0

"Pukeko Bakery" Gluten-Free Bread (gf)

beetroot hummus / "Oruaiti River Olives" EVOO / macadamia dukkah
15.0

Paprika & Curry Spice Popcorn (gf)

7.0

Skinny Fries w Green Herb Salt (gf)

served w ketchup & aioli

8.0

Hand Cut Chips w Green Herb Salt (gf)

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

Salt & Peppered Calamari

roquette leaves / feta cheese / green peas / aioli

19.5

Waikare Inlet Oyster (gf)

prelibato white balsamic / lemon Tabasco

22.0

Fish & Chips

fresh locally caught fish in crispy beer batter / hand cut chips / fennel & apple slaw / tartar sauce

27.5

The Dukes Platter

a selection of items from the menu including cured meats, calamari, pickles, cheeses and more

45.0