



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 Oysters

natural w Prelibato white balsamic, lemon & Tabasco (gf) 20/38
tempura battered w miso mayo or garlic butter & anchovy crumb 22/42

Steamed New Zealand Cockles

smoked ham / Shao Long sauce / coriander
18.0

Roasted Pumpkin & Sage Pasta (vegan)

spaghetti / blistered cherry tomatoes / “Crescent Dairy” cashew nut cheese
18.0

South East Asian Pho

rice noodles / crisp pork / sprouts / cashews / chilli / aromatics
18.5

The Dukes Seafood Chowder

local fresh fish / bacon / clams / green lipped mussels / croutons / crustacean oil / kūmara bread
18.5

Crispy Fried Sichuan Peppered Calamari

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

Trevally Crudo (gf)

citrus / green apple / fennel / coriander / horseradish crème / chilli / pomegranate / wasabi
19.5

Southern Fried Free-Range Chicken Thighs

creamy polenta / cucumber & mint / “Mahoe” thick yoghurt / chilli / corn bread
20.0

Smoked Free Range Duck Breast Salad (gf opt)

duck liver parfait / burnt onion ashed chèvre / dried plums / cognac drunken prunes / honey / macadamia
22.5



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

“Grinning Gecko” Haloumi (v) (gf opt)

“ratatouille” / potato gratin / crisp artichokes / black olive / salsa verde
26.5

Fish & Chips

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

Roasted Free Range Chicken Breast

kumara gnocchi / porcini puree / mushrooms / charred romaine hearts / hazelnuts / chicken glaze
29.5

Baked Whole Flounder

Thai inspired dressing / aromatics / cashews / Asian greens / coconut rice
29.5

Mustard Crusted Bacon Hock (gf opt)

cheesy mash / roasted young vegetables / onion / red wine & thyme lemon jus
32.0

“Poor Man’s Crayfish” (gf)

risotto w crayfish bisque / sautéed monkfish / edamame / citrus / crème fraiche
37.0

Smoked Free Range Duck Breast (gf)

burnt carrot puree / sour red cabbage / morello cherry gel / toasted buckwheat / steamed greens
38.0

Oven Roasted Far North Hapuka (gf)

littleneck clams / pappardelle / green peas / string beans / clam butter broth
38.0

Grass fed Beef

180gm “Savannah” Eye Fillet *or* 250gm “Savannah” Rib-Eye
sautéed mushrooms / liver parfait / glazed carrots / pea puree / cipollini
39.5

Roasted Taupo Lamb Rack (*Dinner only*)

potato gratin / tomato & pepper coulis / zucchini / eggplant / cipollini / black olive
45.0

Slow Roasted “Te Mana” Lamb Shoulder (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

Romaine Hearts / “Matakana” Blue Cheese / Pumpkin Seeds / Crostini / Buttermilk Dressing (gf)(v)

6.5

Mashed Potato / Black Truffle / Chives (v)

8.0

Steamed green Vegetables / Green Peas / Toasted Almonds / Herbed Mahoe Thick Yoghurt (gf)(v)

8.0

Steamed Asian Greens / Soy / Sesame / Coriander (v)

8.0

French 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



Dessert Menu

Callebaut Dark Chocolate Ganache Tart
chocolate crème / espresso coffee sponge / yoghurt sorbet / hazelnut
13.9

Modern Apple & Blackcurrant Crumble
warmed apple compote / burnt apple puree / toasted oats / toffee apple / blackcurrant sorbet / custard
13.9

Salted Caramel & Tahitian Vanilla Panacotta (gf)
butterscotch caramel popcorn / chocolate crème / pecan nuts
13.9

Chefs Ice-Cream Selection (gf opt)
raspberry crumb / walnut biscotti / balsamic
12.9

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

Kids Spaghetti (v)
w roasted pumpkin, sage, tomato, cheese
12.0

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

Shoestring French Fries w Green Herb Salt

served w ketchup & aioli

8.0

Hand cut Chips w Green Herb Salt

served w ketchup & aioli

8.0

The Dukes Seafood Chowder

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

18.5

Crispy Fried Sichuan Peppered Calamari

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

19.5

Southern Fried Free-Range Chicken Thighs

creamy polenta / cucumber & mint / “Mahoe” thick yoghurt / chilli / corn bread

20.0

Fish and Chips

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

27.5

Waikare Inlet Oysters (gf)

w Prelibato white balsamic, lemon & Tabasco sauce

20/38

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

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

45.0