



Entrees / Light Meals

House Made Focaccia

Truffle Mascarpone / Mangonui EVOO/ Pukara Caramelised Balsamic
12.5

House Made Gluten-Free Bread (vgn)

Hummus / Crispy Chickpeas / Mangonui EVOO
12.5

Waikare Inlet Oysters (half dozen)

Natural w "Prelibato" White Balsamic (gf) 22

Classic Mignonette (gf) 22

Raspberry Lime Dill (gf) 22

Tempura battered w Miso Mayo 25

Hazelnut, Granny Smith w Turmeric Mayo 25

Kilpatrick (gf) 25

Chipotle & Bourbon (gf) 25

Calamari Salad (gf opt, df)

Marinated or Tempura New Zealand Calamari
Watermelon / Melon / Rocket / Chilli / Mixed Bean Salad
20

Hapuka Crudo (gf)

Lime / Grapefruit / Pickled Ginger / Fresh Chilli / Micro Cress
20

Grilled 'Coastal' Cap on Lamb Rump (gf)

Beetroot Gel / Apple / Macadamia / Coriander / Shallots / Chilli & Lime "Clevedon" Buffalo Feta
21

Seared Bream Bay Scallops (gf, df opt)

Pineapple / Zucchini / Rocket / Almonds
21.5

Vegan Zucchini "Cheesecake" (gf)

Avocado / Nuts / Caper Berries / Capsicum
22

Houhora Pork Couscous Salad

Couscous / Cippolini / Romesco / Peach / "Mahoe" yogurt
22.5

The Duke's Seafood Chowder

Local Fresh Fish / Clam / Green Lipped Mussel / Homemade Fried Bread
22.5

Grilled Octopus (gf)

Romesco / Potatoes / Buckwheat / Capers / Olives / Raisins / Crayfish Mayo
25

Taste of Fish (for 2 people)

Changes Daily
35



Mains

Beetroot Salad (v, gf, vgn opt)

Apple / Edamame / Feta / Mint / Buckwheat / Candied Walnuts
25

The Governors Burger (lunch only)

*Angus Chuck & Brisket Patty / Bacon / Cheese / Caramelised Onion Jam /
Tomato / Pickle / Cos Lettuce served w French Fries*
Unofficially the best burger in the bay
25

Fish & Chips

Fresh locally caught served in crisp beer batter
Hand Cut Chips / Kiwi Coleslaw / Tartare sauce
27.5

Northland Free-Range Chicken

Butternut Puree / Bulgur Wheat / Chorizo / Macadamia / Chicken Mayo
32

Steamed Tuatuas & Cockles

Fresh Pasta / Garlic / Chilli / White Wine / Fresh Herbs
33

Grilled Kingfish (gf)

Heirloom Tomatoes / "Clevedon" Buffalo Mozzarella / Capers / Olives / Cippolini / Pinenuts
37

Free Range "Houhora" Pork (Dinner Only)

Cut changes daily
Green Beans / Cranberries / Sweet Chilli Puree / Northland Potatoes / Almonds / Jus
37

Pan fried Market fish (gf opt)

Kumara / Coconut / Pickled Capsicum / Mango / Chilli
39

Grass Fed Angus Eye Fillet or Scotch Fillet (gf)

Northland Potatoes / Walnut Mustard / Spring Onion & Gherkin Salsa / Rosemary Jus
42

New Zealand Crayfish "Pasta" (gf opt)

Vegetable Tagliatelle / Creamy Bisque / Prawns / Tomato & Chilli Concasse / Crispy Pasta
45

1.2kg Slow Roasted Northland Lamb Shoulder (gf) (for 2 people)

Cos Leaves / "Mahoe" Yoghurt / Mint / Sambal / Kimchi
75



Side Orders

House Made Focaccia
w Garlic Butter
4.5

House Made Gluten-Free Bread (vgn opt)
w Garlic Butter
4.5

Romaine hearts salad (v, gf opt)
"Mahoe" Gouda Blue Cheese / Pumpkin Seeds / Crostini / Buttermilk Dressing
9.5

Rocket Salad (v opt, gf)
Cranberries / Manchego / Bacon / Artichoke Hearts
9.5

Steamed Seasonal Greens (gf)
Sunflower Seeds / Masala Spice
9.5

Double Cream Potato Mash (v opt)
w Chicken Gravy
9.5

Hand Cut Chips w green herb salt (v)
w Ketchup & Aioli
9.5

Skinny Fries w green herb salt (v)
w Ketchup & Aioli
9



Dessert Menu

Peach Pavlova (v, gf)

Peach Cream / Roasted Honey & Lavender Peach / Blueberry Compote
14.9

White Chocolate Semifredo (v, gf)

Chocolate Crumb / Fresh Berries / Cherry Gel / Nougat
14.9

Plum and Berry Crumble (vgn, gf)

Coconut / Fresh Berries / Nuts / Plum
14.9

Chefs House Made Sorbet Selection (vgn, gf)

Freeze-Dried Raspberry / Nuts / Chocolate Crumb
14.9

Charlie's Gelato Selection (gf)

Freeze-Dried Raspberry / Nuts / Chocolate Crumb
13.9

Duke Cheese Board

Grinning Gecko Brie / Just Ewe's Cheddar / Kaupiro Washed Rind / Mahoe Blue Gouda
served with matching accompaniments
35

Single Cheese

The cheese of your choice
served with matching accompaniments
12.5



Kids Menu – for those young of years

Kids Fish & Chips

Fries w Tomato Ketchup

12.5

Classic Cheeseburger

Fries w Tomato Ketchup

12.5

Grilled Chicken Breast (gf, df opt)

Steamed Green Vegetables w Yoghurt

13.5

Carrot Sticks (vgn, gf)

w Hummus / Manganui EVOO

12

Sweet Treats

The Duke's Famous Kids Ice Cream Sundae

Chocolate sauce w Tim-tam biscuits

or

Pineapple compote & pineapple lumps

or

Berry coulis & freeze-dried raspberry

10



Bar Snacks Menu

House Made Focaccia

Truffle Mascarpone / "Mangonui" EVOO/ Pukara Caramelised Balsamic
12.5

House Made Gluten-Free Bread (vgn)

Hummus / Crispy Chickpeas / Mangonui EVOO
12.5

Waikare Inlet "Fat Oyster co." Oysters (half dozen)

Natural w "Prelibato" White Balsamic / Lemon / Tabasco (gf)
22.0

Te Ika Mata (gf, df)

Coconut Cream / Lime / Chili / Coriander / Avocado / Red Onion
14.5

Crispy Calamari (df)

Chick Pea Puree / Lemon
14.0

The Duke's Seafood Chowder

Local Fresh Fish / Clam / Green Lipped Mussel / Homemade Fried Bread
22.5

Fish & Chips

Fresh locally caught served in crisp beer batter
Hand Cut Chips / Kiwi Coleslaw / Tartare sauce
27.5

Hand Cut Chips w green herb salt (v)

w Ketchup & Aioli
9.5

Skinny Fries w green herb salt (v)

w Ketchup & Aioli
9