



Lunch Entrees / Light Meals

House Made Focaccia (gf opt)

Truffle Mascarpone / Mangonui EVOO / Pukara Caramelised Balsamic
12.5

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

Natural w "Prelibato" White Balsamic 22
Tempura battered w miso mayo 25
Classic Kilpatrick 25

Crispy Calamari (df)

Pineapple / Star Anise / Chilli / Pomegranate / Mint
18

Vegan Risotto (gf opt)

Beetroot / Carrot / Spring Onion / Coconut Yoghurt / Walnuts / Pear / Herbs
20

King Fish Poke (gf opt, df)

Grapefruit / Chilli / Coriander / Spring Onion / Miso Mayo / Rice Paper Tuile
21.5

Seared Northland Scallops (gf opt)

Pea Puree / Black Pudding / Tapioca
22

Trevally Crudo (gf opt, df)

Avocado / Shallot/ Cucumber / Honey / Coriander / Grapefruit
23



Lunch Mains

The Duke's Seafood Stew (gf opt, df opt)

Local Fresh Fish / Chilli / Tomato / Shellfish / Prawns / Home-Style Bread
21

Pan-Roasted Chicken Breast (gf opt)

Walnuts / Bok choy / Beetroot / Harissa / Coriander
24

The Governors Burger

*Angus Chuck & Brisket Patty / Bacon / Cheese / Caramelised Onion Jam /
Tomato / Pickle / Cos Lettuce served w Hand-cut Chips*
25

Fish & Chips

Fresh locally caught served in crisp beer batter / Hand Cut Chips / Wasaby Peas / Tartare
27.5

Pan-fried Market fish (gf opt, df)

Ratatouille Salsa / Roasted Beetroot Puree / Apricot / Soft Herbs
38

Taste of Beef (df opt, f opt)

Dijon / Thyme / 'Mahoe' Blue Gouda / Pecans / Maple Jus / Skordalia
45

Sides

Asparagus w Hollandaise 15

Romaine Hearts Salad (v, gf opt) 12

Potato Gratin 9.5

Kumara Mash 9.5

Steamed Seasonal Greens 9.5

Hand Cut Chips (df, v) 9.5



Dinner Entrees

House Made Focaccia (gf opt)

Truffle Mascarpone / Mangonui EVOO / Pukara Caramelised Balsamic
12.5

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

Natural w "Prelibato" White Balsamic 22
Tempura battered w miso mayo 25
Classic Kilpatrick 25

Crispy Calamari (df)

Pineapple / Star Anise / Chilli / Pomegranate / Mint
19

Cured Beef (gf opt, df opt)

Capsicum / Garlic Salsa / Pistachio / Onion Cap
19

Vegan Risotto (gf opt)

Beetroot / Carrot / Spring Onion / Coconut Yoghurt / Walnuts / Pear / Herbs
20

The Duke's Seafood Stew (gf opt, df opt)

Local Fresh Fish / Chilli / Tomato / Shellfish / Prawns / Home-Style Bread
21

King Fish Poke (gf opt, df)

Grapefruit / Chilli / Coriander / Spring Onion / Grapefruit / Miso Mayo / Rice Paper Tuile
21.5

Lamb Neck with Soba Noodles (df)

Sake / Miso Glaze / Pickled Radish / Grapefruit
23



Dinner Mains

Jackfruit Mole (gf, df, vgn)

Refried Rice / Char-grilled salsa / Cashew Sour Cream Pepitas / Tortilla Chips

30

Confit Duck Leg (gf opt)

Kumara Lavosh Tart / Red Balsamic Onions / Whipped Feta / Shallot Jus

34

Pan fried Market Fish (gf opt)

White Bean Puree/ Beets / Pickle Bok Choi / Lemongrass and Kefir Lime Turmeric / Apple Salsa

38

Seared Venison (gf opt)

Butterscotch Puree / Baby Carrot / Tomato Plum Salsa / Crisp Tapioca

42

Taste of Beef (df opt, gf opt)

Dijon/ Thyme / 'Mahoe' Blue Gouda / Pecans / Maple Jus

45

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

Pumpkin / Potatoes / Seasonal Greens / Peas / Mint sauce / Lamb jus

80

Sides

Asparagus w Hollandaise 15

Romaine Hearts Salad (v, gf opt) 12

Potato Gratin 9.5

Kumara mash 9.5

Steamed Seasonal Greens 9.5

Hand Cut Chips (df, v) 9.5



Kids Menu

Carrot Sticks & Hummus (vgn)

10

Kids Fish & Chips

12.5

Classic Cheeseburger & Chips

12.5

Kids Chicken & Greens

15

Sweet Treat

Chocolate Ice Cream Sundae

11.5



Dessert Menu

Crème brûlée (gf)

Manuka Honey / Kawakawa / Candied Nuts / Vanilla Gelato
14.5

Chocolate After Eight

Crème de Menthe / Sable Biscuit / Marinated Pineapple / Gold Chocolate Sorbet
14.5

Berry Pavlova

Maungatapere Berries / White Chocolate Mousse / Lime Jelly
14.5

Charlie's Gelato Selection (gf opt, vgn opt)

Freeze-Dried Raspberry / Nuts / Crumble
14.5

The Duke Cheese Board

*Grinning Gecko Brie / Just Ewe's Cheddar / Kaupiro Washed Rind / Mahoe Blue Gouda
served with Local Honey / Home Made Relish / Fruits / Wafer Crackers*
37

Single Cheese

*The cheese of your choice
served with Local Honey / Fruits / Wafer Crackers*
13.5



Bar Snacks Menu

House Made Focaccia (gf opt)

Truffle Mascarpone / Mangonui EVOO/ Pukara Caramelised Balsamic
12.5

House Made Gluten-Free Style Bread (vgn)

Hummus / Mangonui EVOO
12.5

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

Natural w "Prelibato" White Balsamic
22

Crispy Calamari

Aioli / Lemon
12.5

King Fish Poke (gf opt, df)

Grapefruit / Chilli / Coriander / Spring Onion / Grapefruit / Miso Mayo / Rice Paper Tuile
21.5

Hand Cut Chips (df, v)

w Green Herb Salt
9.5