



Lunch Entrees / Light Meals

House Made Focaccia (gf opt, vgn opt)
Truffle Mascarpone / Manganui EVOO / Pukara Caramelised Balsamic
12.5

Waikare Inlet Oysters (*half dozen*)
Natural w "Prelibato" White Balsamic (gf) 22
Tempura Battered w Miso Mayo 25
Classic Kilpatrick (gf) 25

Tomato, Cucumber & Capsicum Gazpacho (gf, vgn)
Avocado / Quinoa / Almonds / Cumin
18

Foveaux Strait Crispy Calamari (df)
Pineapple / Star Anise / Chilli / Pomegranate / Mint
19

Seared Octopus (gf, df)
Carrot Purée / Caper / Raisin / Garlic
21

Smoked Mullet Pate
Caperberries / Pickled Shallots / Chilli / Chive Crème / Sourdough Toast
21.5

White Fish Ceviche (gf, df)
Fresh Local Fish / Kiwifruit / Jalapeno / Grapefruit / Orange / Coriander
21.5

Houhora Pancetta & Peach Salad (gf opt, df opt)
"Clevedon Valley" Buffalo Feta / Heirloom Tomato / Pomegranate / Walnuts / Rocket / Crostini
23.5

Te Mana Lamb Cutlet (gf)
Mint / Kumara / Garlic / Pink Onions / Fennel
24

Gluten-free options cannot be 100% guaranteed to be trace free



Lunch Mains

The Duke's Seafood Stew (gf opt)

Local Fresh Fish / Chilli / Tomato / Shellfish / Prawns / Home-Style Bread
23.5

Vegan Tofu & Capsicum Tart (gf)

Sunflower Seeds / Tomatoes / Turmeric / Olive Tapenade / Nuts
25

The Governors Burger

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

Vegan Pappardelle (gf)

Lentil Bolognese / Smoked Eggplant Béchamel / Hemp Parmesan / Nuts
29

Fish & Chips

Fresh Local White Fish / Beer Batter / Hand Cut Chips / Wasabi Peas / Tartare
27.5

Crispy Fish Wings & Collars

Macadamia Romesco / Citrus / Thai Noodle Salad
30

Pan-fried Three Kings Hapuka (gf)

Zucchini / Yogurt / Dill / Mint / Chilli / Hazelnut / Parsley / Lemon
39

Smoked Duck Breast Salad (gf)

Raspberry / Rocket / Smoked Corn Cream / Sesame Dressing
39

Taste of Beef - Scotch or Wagyu Hanger (gf, df opt)

Cherry Tomato / Rocket Pesto / Nuts / Parmesan Wafer / Kumara / Cranberries
42

Sides

Romaine Heart Salad (gf opt, v) 12

Roast Herb Potatoes (gf, v) 9.5

Steamed Seasonal Greens (v) 9.5

Corn Cob & Herb Butter (gf, df opt, v) 9.5

Hand Cut Chips (v) 9.5

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Dinner Entrees

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Avocado / Quinoa / Almonds / Cumin
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Pineapple / Star Anise / Chilli / Pomegranate / Mint
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Seared Octopus (gf, df)
Carrot Purée / Caper / Raisin / Garlic
21

Smoked Mullet Pate
Caperberries / Pickled Shallots / Chilli / Chive Crème / Sourdough Toast
21.5

White Fish Ceviche (gf, df)
Fresh Local Fish / Kiwifruit / Jalapeno / Grapefruit / Orange / Coriander
21.5

Houhora Pancetta & Peach Salad (gf opt, df opt)
"Clevedon Valley" Buffalo Feta / Heirloom Tomato / Pomegranate / Walnuts / Rocket / Crostini
23.5

Te Mana Lamb Cutlet (gf)
Mint / Kumara / Garlic / Pink Onions / Fennel
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Dinner Mains

Vegan Tofu & Capsicum Tart (gf)

Sunflower Seeds / Tomatoes / Turmeric / Olive Tapenade / Nuts
27

Vegan Pappardelle (gf)

Lentil Bolognese / Smoked Eggplant Béchamel / Hemp Parmesan / Nuts
29

Grilled Gamefish (gf, df)

Corn / Tomato / Quinoa / Lemon Mayo
36

Free Range Houhora Roast Pork (gf, df)

Kumara / Pear / Tomato & Plum Salsa / Snow Peas / Orange / Walnuts
37

Pan-fried Three Kings Hapuka (gf)

Zucchini / Yogurt / Dill / Mint / Chilli / Hazelnut / Parsley / Lemon
39

Taste of Beef – Scotch or Wagyu Hanger (gf, df opt)

Cherry Tomato / Rocket Pesto / Nuts / Parmesan Wafer / Kumara / Cranberries
42

Half Roasted Duck (df) – To Share

Apple & Miso Glaze / Stone Fruit / Chilli / Peanut Slaw
60

1.2kg Slow Roasted Northland Lamb Shoulder (gf opt, df opt) – To Share

Pumpkin / Potatoes / Seasonal Greens / Mint Sauce / Lamb Jus
80

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Steamed Seasonal Greens (v) 9.5

Corn Cob & Herb Butter (gf, df opt, v) 9.5

Hand Cut Chips (v) 9.5



Kids Menu

Carrot Sticks & Hummus (vgn)

10

Classic Cheeseburger & Chips

12.5

Kids Fish & Chips

15

Vegan Pasta (gf opt)

Lentil Bolognese / Smoked Eggplant Béchamel / Hemp Parmesan / Nuts

15

Sweet Treat

Chocolate Ice Cream Sundae

11.5



Dessert Menu

Berry Friand (gf, vgn)

Limoncello / Strawberry / Coconut Yogurt / Almond & Date Ribbon
14.5

Textures of Chocolate (v)

Chocolate Mousse, Tuile & Crumb / Nuts / Macerated Plums / Salted Caramel
14.5

Summer Pavlova (gf)

Passion Fruit Curd Mousse / Peach / Passion Fruit Coulis / Kiwifruit
14.5

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

Nuts / Chocolate Crumb
14.5

The Duke Cheese Board

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

Single Cheese

The Cheese of Your Choice
Local Honey / Fruits / Wafer Crackers
13.5



Bar Snacks Menu

House Made Focaccia (gf opt, vgn opt)
Truffle Mascarpone / Mangonui EVOO/ Pukara Caramelised Balsamic
12.5

Crispy Calamari
Aioli / Lemon
15

White Fish Ceviche (gf, df)
Jalapeno / Grapefruit / Orange / Coriander/ Kiwifruit
21.5

Waikare Inlet "Fat Oyster co." Oysters (half dozen)
Natural w "Prelibato" White Balsamic
22

House made Chips (v)
w Green Herb Salt
9.5