



To Start

Auntie's House Made Fried Bread (gfo)

w/ Butter

10

Freshly Shucked Bay of Islands Oysters

Natural Oyster (gfo, df)

w 'Prelibato' White Balsamic

5

Tempura Oyster (df)

w/ Miso Mayo

6.5

Entrées

Te Ika Mata (gfo, df)

70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime

15

Hāngi Kūmara Dumplings

Watercress / Ricotta / Parmesan / Smoked Brown Butter / Toasted Almond / Pickled Onion

16

'Castle Point' Pāua Risotto (gfo)

50g Fresh Hand Caught Pāua / Fresh Herbs / Parmesan

17

Foveaux Strait Crispy Calamari (dfo)

Black Pepper & Hoisin Mayo / Italian Parsley / Pickled Onion

20

Kingfish Sashimi (gfo, df)

Papaya / Passionfruit / Citrus / Coconut / Sumac / Coriander

20

Tempura Mushrooms (gfo, df, vgn)

Portobello Mushrooms / Pickled Radish / Mushroom Ketchup

22

Hāngi Pork Belly (gfo)

Hāngi Fried Pork Belly / Onion Purée / Pickled Pear

22

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38 Rooms, 100 Wines, 30 Beers, 1 Great Menu | The Duke of Marlborough, Refreshing Rascals and Reprobates since 1827



Mains

The Governor's Burger (gfo, dfo)

Angus Chuck & Brisket / Bacon / Cheese / Caramelised Onion / Tomato / Pickle / Cos / Shoestring Fries
'Unofficially the Best Burger in The Bay'

30

Roasted Cauliflower (gfo, df)

Roasted Cauliflower & Purée / Golden Raisins / Capers / Chilli / Macadamia

30

The Duke's Seafood Chowder

Local Fresh Fish / Clams / Cockles / Scallops / Fried Bread

35

Slow Cooked Free-Range Crispy Pork Belly (gfo, df)

Smoked Butternut Purée / Pickled Beetroot / Fennel / Apple / Parsley Oil

37

Bream Bay Snapper & Chips (gfo, dfo)

Beer Batter / Shoestring Fries / Cabbage & Edamame Slaw / Buttermilk Dressing

37

Wood-Fired Free-Range Half Chicken (gfo)

Harissa / Roasted Leek / Bacon Butter Sauce / Leek Purée

38

Pan-Fried Line-Caught Market Fish (gfo, dfo)

Matelote Sauce / Swede & Miso Purée / Pickled Red Onion

45

Wood-Fired Grass-Fed 'Speckle Park' Beef (gfo, dfo)

Kaiwaro Carrot / Carrot & Ginger Purée / Pickled Carrot

choose from

250g Sirloin 44 • 250g Scotch 54 • 180g Eye Fillet 57

To Share

Slow Cooked Chicory Finished Lamb Shoulder (gfo, dfo)

Hāngi Fried Potatoes / Broccolini / Mint Sauce & Lamb Jus

105

The Duke's Seafood Platter (gfo, dfo)

Fresh Local Oysters / Sashimi w/ Passionfruit, Coconut, Papaya / Te Ika Mata / Tuatua / Wakame
Kingfish Wing / 'Tasmanian' Scallops / 'Castle Point' Pāua Risotto / 'Queensland' King Prawns

125

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Side Dishes

Shoestring Fries (gfo, dfo)

Parmesan / Truffle Salt / Aioli & Tomato Sauce

12

Hāngi Roasted Vegetables (gfo, df)

Roasted Pumpkin Seeds / Pistachio & Almond Dukka

14

Hāngi Fried Potatoes (gfo, dfo)

w/ Béarnaise

12

Broccolini (gfo, df, vgn)

w/ Peanut Romesco

12

Hāngi Cabbage

Soya Emulsion / Pangritata

16

Winter Salad (gfo, dfo)

Walnut & Pear / Roquette / Balsamic Vinaigrette / Dried Cranberries

16

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Dessert Menu

Dark Chocolate Mousse (gfo)

Malibu Rum / Pistachio Cream / Candied Pistachio

16

Hāngi Kumara Ice Cream w/ Yorkshire Pudding

Dark Caramel / Watercress Gravy / Almond Brittle

16

Apple Crumble

Salted Caramel / Cashew / Raisins / Fig & Ginger Ice Cream

16

‘Charlie’s Gelato’ Selection (gfo)

w/ Almond & Cranberry Biscotti / Macadamia Crumb

14.5

House Made Sorbet Selection (gfo, dfo)

w/ Freeze Dried Berries

14.5

Affogato (gfo)

‘Max Coffee’ Espresso & Vanilla Gelato

8

Add a Liqueur of Your Choice

Kahlua / Vanilla Galliano / Jameson / Cointreau / Tia Maria / Baileys / Frangelico

16

The Duke’s Cheese Board (gfo)

Northland ‘Mahoe’ Blue

Waipu ‘Belle Chevre’

Waikato Horopito & Kawakawa ‘Bush’ Gouda

Nelson Brie ‘de Moutere’

w/ Local Honey / Artisanal Relish / House Made Seed Crackers

32

Single Cheese of your Choice (gfo)

Local Honey / House Made Seed Crackers

13.5

Dessert Cocktails

Jafa Martini

Cointreau / Baileys / Kahlua / Cream

21

Caramel Carnival

Caramel Liqueur / Butterscotch Schnapps / Cointreau / Apple Juice / Cinnamon

21

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Gluten Free Menu

*Please advise your waiter of your gluten free requirements.
Although we take great care of all allergies & dietary requirements, we cannot guarantee
against airborne gluten transmission.*

Gluten Free Entrées

House Made Bread (gfo)

w/ Butter

10

Te Ika Mata (gfo, df)

70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime

15

‘Castle Point’ Pāua Risotto (gfo)

50g Fresh Hand Caught Pāua / Fresh Herb / Parmesan

17

Kingfish Sashimi (gfo, df)

Garlic / Coriander / Passionfruit / Citrus / Coconut / Sumac / Papaya

20

Tempura Mushrooms (gfo, df, vgn)

Portobello Mushrooms / Mushroom Ketchup

22

Gluten Free Sides

Hāngi Fried Potatoes (gfo, dfo)

w/ Béarnaise

12

Broccolini (gfo, df, vgn)

w/ Peanut Romesco

12

Winter Salad (gfo, df)

Walnut & Pear / Roquette / Balsamic Vinaigrette / Dried Cranberries

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30

Roasted Cauliflower (gfo, df)

Roasted Cauliflower & Purée / Golden Raisins / Capers / Chilli / Macadamia

30

Slow Cooked Free-Range Crispy Pork Belly (gfo, df)

Smoked Butternut Purée / Pickled Beetroot / Fennel / Apple / Parsley Oil

37

Wood-Fired Free-Range Half Chicken (gfo)

Harissa / Roasted Leek / Bacon Butter Sauce / Leek Purée

38

Pan-Fried Line-Caught Market Fish (gfo, dfo)

Matelote Sauce / Swede & Miso Purée / Pickled Red Onion

45

Wood-Fired Grass-Fed 'Speckle Park' Beef (gfo, dfo)

Kaiwaro Carrot / Carrot & Ginger Purée / Pickled Carrot
choose from

250g Sirloin 44 • 250g Scotch 54 • 180g Eye Fillet 57

To Share

Slow Cooked Chicory Finished Lamb Shoulder (gfo, dfo)

Hāngi Fried Potatoes / Broccolini / Mint Sauce & Lamb Jus

105

The Duke's Seafood Platter (gfo, dfo)

Fresh Local Oysters / Sashimi w/ Passionfruit, Coconut, Papaya / Te Ika Mata / Tuatua / Wakame
Kingfish Wing / 'Tasmanian' Scallops / 'Castle Point' Pāua Risotto / 'Queensland' King Prawns

125

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Vegetarian Menu

Auntie's House Made Fried Bread (gfo)

w/ Butter

10

Vegetarian Entrées

Tempura Mushrooms (gfo, df, vgn)

Portobello Mushrooms / Pickled Radish / Mushroom Ketchup

22

Vegetarian Mains

Roasted Cauliflower (gfo, df)

Roasted Cauliflower & Purée / Golden Raisins / Capers / Chilli / Macadamia

30

Vegetarian Sides

Shoestring Fries (gfo, dfo)

Parmesan / Truffle Salt / Aioli & Tomato Sauce

12

Hāngi Roasted Vegetables (gfo, df)

Roasted Pumpkin Seeds / Pistachio & Almond Dukka

14

Hāngi Fried Potatoes (gfo, dfo)

w/ Béarnaise

12

Broccolini (gfo, df, vgn)

w/ Peanut Romesco

12

Hāngi Cabbage

Soya Emulsion / Pangritata

16

Winter Salad (gfo, dfo)

Walnut & Pear / Roquette / Balsamic Vinaigrette / Dried Cranberries

16

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Vegan Menu

Kindly advise your waiter of your vegan requirements when ordering.

Vegan Entrées

House Made Bread (gfo)

w/ Olive Oil

10

Tempura Mushrooms (gfo, df, vgn)

Portobello Mushrooms / Pickled Radish / Mushroom Ketchup

22

Hāngi Roasted Vegetables (gfo, df)

Roasted Pumpkin Seeds / Pistachio & Almond Dukka

14

Vegan Main

Roasted Cauliflower (gfo, df)

Roasted Cauliflower & Purée / Golden Raisins / Capers / Chilli / Macadamia

30

Vegan Sides

Broccolini (gfo, df, vgn)

w/ Peanut Romesco

12

Winter Salad (gfo, dfo)

Walnut & Pear / Roquette / Balsamic Vinaigrette / Dried Cranberries

16

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Welcome to The Duke of Marlborough – a place in history...

The Duke of Marlborough began its life in 1827 as “Johnny Johnston’s Grog Shop”. The owner Johnny Johnston was an ex-convict come good; he became fluent in Te Reo and was very well-regarded with the local Māori. This relationship led to Johnny being able to purchase the freehold site of the Duke – which was one of the first land sales to a European in New Zealand.

In the 1830s, Russell or Kororāreka (as it was known then) was the biggest whaling port in the Southern Hemisphere and turned out to be a bit of an eye opener for the missionaries. Up to 500 whalers would arrive in Russell after twelve months at sea, and with Russell having no effective law enforcement agency, the scene was not ideal. Prostitution was one of the area’s largest industries and many local women frequently entered 3-week marriages.

Johnny quickly changed the name of his hotel to the Duke of Marlborough: at the time the Duke of Marlborough was the world’s richest man, so the name sought to bring respect, elegance, and opulence to the “Hell Hole of the Pacific.” By all accounts, Johnny was a well trusted man and assisted in the translation of the treaty of Waitangi to the Māori – it is rumoured he was worried that the Māori version did not quite equate to the English version (it still pays to listen to your publican!)

After the Treaty of Waitangi, in 1840, New Zealand’s first government was formed just down the road in Okiato, and started to bring the famed lawlessness to an end. With Johnny being so well known in the local area, it is no surprise that he managed to swing the very first licence for his establishment (the colonial treasurer was a close friend), so after 13 years of serving whalers, traders and prostitutes, Johnny the ex-con was now all legal. The licence now hangs proudly in a gold frame in the bar, where sharp eyed history buffs have pointed out a reference to the succession of Queen Victoria from her father.

The first Duke building was burnt in 1845 during the battle of Kororareka, but Johnny quickly rebuilt and his family retained the Duke of Marlborough to 1878.

From 1878 to 1923 the Duke passed through eight different private operators. Between 1923 and 1974 the Duke was owned and run by Hancock Hotels (these days part of the Lion Breweries Empire). In 1931, the second Duke building caught fire and burnt down. The third and current building was built in 1875, and housed the telegraph workers at Cable Bay. It was shipped down the coast and dragged into place by steam traction engine in 1932.



In 1974 a young entrepreneur, Wayne Young, managed to wrestle the Duke away from the breweries in exchange for several of his Taranaki bars. Wayne lifted service and food standards significantly and the business was near bursting at the seams, so in a controversial but commercially savvy move he built another building behind the Duke and managed to convince the authorities that his licence should cover his business across the road as well. This was the start of the truly golden Duke of Marlborough trading days.

In 1983, Wayne sold the lease of the Duke to Karl Andersen. The early 80s was all share market hype, where fun was easy and money no object to it. Karl took the Duke to the Auckland A-Listers, with Dom Perignon and crayfish lunches regularly being trotted out to customers arriving by sea plane.

Karl set up the “Duke of Marlborough South Pacific Bill fish tournament” with over 500 anglers aiming to win over \$100,000 in prizes – for a 25-room hotel in a town of 800 people the guy was certainly aiming for the stars!

Sadly, with the share market crash a lot of people lost their businesses and Karl was one of them, the following recession along with the mass granting of new liquor licences in 1991 saw a big loss in revenue for the Duke of Marlborough and Russell in general.

The Duke was sold on to Dell Gifford and a few of her friends. They advertised heavily on the radio and made the Duke famous for her Devonshire teas.

In 2003, a young Frenchman, Arnauld Kindt, bought the Duke and renovated the accommodation areas significantly by adding a sprinkler system and en-suites to the all the rooms which lifted the star rating of the hotel. He came from a hotel background and focussed on improving the accommodation side of the business.

After falling in love with the Duke in their summer vacations from Otago University, your current mein hosts (Jayne Shirley, Riki Kinnaird, Bridget Haagh and Anton Haagh) purchased the Duke from Arnauld in 2010 and have been busy bringing their view of what is great about Northland back to the Duke.



Being able to touch History

Russell is quite unique in New Zealand; in that you can still see and touch a lot of history.

Christ Church is New Zealand's first church. One of the first donations for its construction came from Charles Darwin, the father of the theory of evolution, who could not believe the "very refuse of society" that he saw in Russell. Walking around the grounds you will find the headstones of Tamati Waka Nene, who was one of the first chiefs to sign the Treaty of Waitangi, Hannah King Letheridge, the first white woman born in NZ, and the graves of some of those who fell in the Battle of Kororāreka.

The Church still shows the scars of the battle of Kororareka – with musket holes still clear in its exterior walls.

Hone Heke's famous stands against the British, with the felling of the British Flag at Flagstaff, is up the hill, just a brisk 15-minute walk up the road behind the Duke.

Pompallier House is NZ's first Catholic mission and printing press, it is owned by NZ Historic Places.

Russell Museum houses many relics from the battle and the whaling days and is well worth a look around.

The Duke's Logo

The Duke of Marlborough's logo is a mix of the original Duke of Marlborough's crest along with a few local points of reference: the word Kororāreka refers to Russell's original name, it means sweet penguin and refers to an old story of a Māori chief who after being injured in battle asked for a broth of sweet penguin to restore his health. This also is the reason for the Penguin in the top right-hand part of the shield. The bottom left shows a harpoon and skinning knife – so both the Māori and European history of Russell is reflected.



Bar Snacks

Kindly advise us of your allergies or dietary restrictions

Auntie's House Made Fried Bread (gfo, vgo)

w/ Butter

10

Te Ika Mata (gfo, df)

70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime

15

Foveaux Strait Crispy Calamari (dfo)

Black Pepper & Hoisin Mayo / Italian Parsley / Pickled Onion

20

Kingfish Sashimi (gfo, df)

Papaya / Passionfruit / Citrus / Coconut / Sumac / Coriander

20

Tempura Mushrooms (gfo, df, vgo)

Portobello Mushrooms / Pickled Radish / Mushroom Ketchup

22

Shoestring Fries (gfo, dfo, vgo)

Parmesan / Truffle Salt / Aioli & Tomato Sauce

12

The Duke's Snacks Platter (gfo, dfo)

Free Range Pork Belly / Te Ika Mata / Sashimi w/ Passionfruit, Coconut, Papaya / Cured Meats /
New Zealand Cheeses w/ House Made Seed Crackers / Broccolini

60

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