



Lunch

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

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

Half Shelled Tuatuas (half dozen)
Apple / Shallot / Kelp / Pukara Estate Balsamic Vinegar / Avocado Oil (gf)
24

Spinach and Tofu Pate (gf, vgn)
Carrot / Eggplant / Cumin / Gluten Free Crostini / Dried Plums
20

Foveaux Strait Crispy Calamari (df)
Skordalia / Spicy Harissa Mayo / Fried Capers / Dukkha Crumb
21

Ruakaka Kingfish Tartare (gf, df)
Fresh Local Fish / Cucumber / Mint / Apple / Pinenuts / Coriander
23

Oven Roasted Soy & Mirin Hapuka (gf, df)
Daikon / Cucumber / Mung Bean / Mint / Furikake / Peanut / Tamarind
23

The Duke's Seafood Stew (gf opt)
Local Fresh Fish / Tomato / Chilli / Shellfish / Prawns / Home-Style Bread
25

Tama's Short Rib Burger
24hr Beef Short Rib / Kimchi / Japanese Mayo / Pineapple / Hand Cut Chips
27.5

Beer Battered Fresh Fish & Chips
Fresh Local White Fish / Mesclun Salad w Bang Bang dressing / Avocado Mayo / Hand Cut Chips
27.5

Pan-fried Market Fish (gf, df)
Beetroot & Tamarillo / Kumara / Mandarin / Silverbeet / Garlic / Anchovy
38

Grass Fed 'Speckled Park' Scotch or Eye Fillet (gf, df opt)
Cauliflower / Quinoa / Chimichurri / Persimmon / Green Beans
38

Creamed Paua
House Made Pasta / Truffle & Chive Mascarpone / House Made Fry Bread
45



Dinner Entrees

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

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

Half Shelled Tuatuas (half dozen)
Apple / Shallot / Kelp / Pukara Estate Balsamic Vinegar / Avocado Oil (gf)
24

Spinach & Tofu Pate (gf, vgn)
Carrot / Eggplant / Cumin / Gluten Free Crostini / Dried plums
20

Cold Smoked Ruakaka Kingfish (gf, df)
Tomato / Caper / Olive / Chilli / Lemon
21.5

Ruakaka Kingfish Sashimi (gf, df)
Garlic / Ginger / Palm Sugar / Fish Sauce / Citrus / Peanut / Crisp Shallots
21.5

Cap on "Te Mana" Lamb Rump (gf, df)
Spicy Harissa / Olive / Micro Cress / Pinenuts
22

Oven Roasted Soy & Mirin Hapuka (gf, df)
Daikon / Cucumber / Mung Bean / Mint / Furikake / Peanut / Tamarind
23

Grass Fed Beef Tataki (gf, df)
Garlic / Mirin / Ponzu / Pickled White Turnip / Cucumber / Carrot
23

Cured Venison Tartare (gf, df)
Apple / Hazelnuts / Carrot / Chives / Egg Yolk Emulsion
23



Dinner Mains

House Made Fettuccine (vgn opt, gf opt)

Lentil Bolognese / Smoked Eggplant Béchamel / Hemp Parmesan / Nuts
30

Grilled Ruakaka Kingfish (gf, df)

Paprika Roasted Chickpeas / Black Garlic / Pickled Brussel Sprouts / Tomato
38

Free Range Roast Pork Belly (gf, df)

White Turnip / Ancho-Chilli Mayo / Air Dried Kiwi Fruit / Apple / Mustard
37

Pan-fried Market Fish (gf, df)

Beetroot & Tamarillo / Kumara / Mandarin / Silverbeet / Garlic / Anchovy
38

Grass Fed 'Speckled Park' Scotch or Eye Fillet (gf, df opt)

Cauliflower / Quinoa / Chimichurri / Persimmon / Green Beans
38

Duck Leg Galantine (gf opt)

Goat Cheese / Chives / Yams / Chilli / Orange Gremolada
38

24-Hour Slow Cooked Beef Short Rib

Ancho Chilli Sauce / Corn Succotash / Pickled Pineapple
45

Creamed Paua

House Made Pasta / Truffle & Chive Mascarpone / House Made Fry Bread
45

Sides

Hand Cut Chips (v) 9.5

Herb Polenta chips w Truffle mayo (v) 12

Broccolini w Hollandaise / Almonds (df opt) 12

Romaine Salad w Mahoe Blue Gouda / Pumpkin Seeds / Crostini / Buttermilk Dressing (v, gf opt) 12

Coleslaw w Caraway & Raisin (gf, v) 12

Jerusalem Artichoke w Garlic / Anchovy / Hazelnuts (gf, v) 15

Cauliflower w Gouda / Sultanas / Pistachio (gf opt, df opt) 15



Dessert Menu

Poached Pineapple (gf, vgn opt)

Cardamom / Pomegranate / Coffee & Nut Granola / Yoghurt Espuma
14.5

Fried Cookie Dough (v)

Orange / Crumb / Nuts / Coconut Cream / Cinnamon
14.5

Sticky Date Pudding (v)

Salted Caramel / Brandy Drunken Prunes / Tonka & Honey Mascarpone
14.5

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

Nuts / Chocolate Crumb
14.5

150 grm Baked 'Grinning Gecko' Camembert (gf opt, v opt)

Please allow minimum of 15 min preparation time
Truffle Oil / Port Wine Jelly / Nuts / House Made Focaccia Bread
31

The Duke Cheese Board (gf opt)

Grinning Gecko Brie / Very Old Mahoe Gouda / Kaupiro Washed Rind / Mahoe Blue Gouda
served with Local Honey / Artisanal Relish / Fruits / Wafer Crackers
37

Single Cheese (gf opt)

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



Bar Snacks Menu

House Made Chips (v)

w Green Herb Salt

9.5

House Made Focaccia (gf opt, vgn opt)

Truffle Mascarpone / Mangonui EVOO / Pukara Caramelised Balsamic

12.5

Crispy Calamari

Aioli / Lemon

15

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

Natural w "Prelibato" White Balsamic

22

Ruakaka Kingfish Tartare (gf, df)

Fresh Local Fish / Cucumber / Mint / Apple / Pinenuts / Coriander

23

150 grm Baked 'Grinning Gecko' Camembert (gf opt, v opt)

Please allow minimum of 15 min preperation time

Truffle Oil / Port Wine Jelly / Nuts / House Made Focaccia Bread

31