



## Lunch Menu

Auntie's House Made Fried Bread  
*(Alternative house made gf/df/vegan bread available)*  
10

### Freshly Shucked Bay of Islands Oysters

#### Cold Options

Natural Oyster (*gfo, dfo*)  
*w 'Prelibato' White Balsamic*  
5

Oyster w Mignonette Jelly (*gfo, dfo*)  
5.5

Oyster Kombu Soy Sauce (*dfo, gfo*)  
*Wasabi / Pickled Ginger*  
5.5

#### Hot Options

Oyster Tempura (*dfo*)  
*Tempura / Miso Mayo / Smoked Flying Fish Roe*  
6.5

Oyster XO (*dfo*)  
*Tempura / Pancetta / Soy / Chilli / Olive Oil*  
6.5

Oyster Mahoe Gouda Blue Cheese (*gfo*)  
*Pangritata / Citrus / Herbs / Parmigiano Reggiano*  
6.5



## Lunch Small Plates

Smoked Northland Mullet Croquette

*Parsnip Puree*

12

Fried Cauliflower Bites (*dfo, vgn opt*)

*Cashew Cream Dressing / House Made Hot Sauce*

14

Gamefish Te Ika Mata (*gfo, dfo*)

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

14

Pork Belly Fried Bread Slider

*Kawakawa & Hoisin Mayo / Carraway Slaw / Pineapple / Coriander*

15

Roasted Manuka Honey Carrots (*gfo, vgn opt*)

*Hazelnut Crème / Roasted Hazelnuts / Coriander / Mint / Chilli / Balsamic*

15

Gratinated Half Shell NZ Mussels (*gfo, dfo*)

*Coconut / Harissa / Coriander*

15

'Castle Point' Paua Risotto (*gfo*)

*50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan*

17

Seared Grass Fed Eye Fillet Carpaccio (*gfo, dfo*)

*Truffle & Parmesan Mayo / House Made Seed Crackers*

17

Foveaux Strait Crispy Calamari (*dfo*)

*Rocket / Peas / Feta / Apple Cider & Wasabi Mayo*

18

Northland Sashimi w Nam Jim Dressing (*gfo, dfo*)

*Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots*

23



### Lunch Mains

Roasted Beetroot & Watercress Salad (*gfo, vg opt, dfo*)

*Smoked Kumara / Capers / Shallots / Dill / Mint / Balsamic / Belle Chevre Creamery Granola / Honey*  
30

Roasted Butternut (*gfo, dfo, vgn opt*)

*Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha*  
30

The Governors Burger (*gfo, dfo*)

*Angus Chuck & Brisket / Bacon / Cheese / Caramelised Onion / Tomato / Pickle / Cos / w Hand Cut Chips*  
*'Unofficially the Best Burger in The Bay'*  
30

Caramel Chilli Pork Chop Suey (*gfo, dfo, vgn opt*)

*Carrots / Spring Onions / Bok Choy / Pineapple / Rice Noodle / Coriander / Mint*  
30

Yellow Belly Flounder (*dfo, gfo*)

*Bok Choy / Mung Beans / Cabbage / Ginger / Chilli / Garlic / Coriander / Spring Onion / Soy Sauce*  
35

The Duke's Seafood Chowder

*Local Fresh Fish / Clams / Cockles / Scallops / Fried Bread*  
35

Boil Up w Hāngi Pork Belly & Tītī (*gfo, dfo*)

*Kumara / Pumpkin / Potato / Watercress / Fried Bread*  
35

Bream Bay Snapper and Chips (*dfo, gfo*)

*Beer Batter / Hand Cut Chips / Apple / Parsnip / Dill Remoulade*  
37

### Designed to Share

The Duke Snacks Platter (*gfo*)

*Free Range Pork Belly / House Cured Fish / Sashimi w Peanuts & Nam Jim Dressing / Cured Meats /*  
*Local Cheeses w House Made Seed Crackers / Broccolini / Cumin / Tomato / Walnut / Raisins*  
60

Slow Cooked Chickory Finished Lamb Shoulder (*gfo, dfo*)

*Hāngi Fried Potatoes / Béarnaise / Broccolini / Cumin / Tomato / Walnut / Raisins*  
*Mint Sauce and Lamb Jus*  
95

The Duke's Seafood Platter (*gfo, dfo*)

*Fresh Local Oysters / Sashimi w Peanuts & Nam Jim Dressing / Te Ika Mata / NZ Mussels Coconut Harissa /*  
*Smoked Northland Mullet Croquette / Wakame / Grilled Clams / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto*  
109



### Side Dishes

House Made Agria Chips (*vgn opt, dfo*)  
*w Aioli & Tomato sauce*  
12

Hāngi Fried Potatoes (*gfo, dfo*)  
*w Béarnaise*  
12

Broccolini (*gfo, vgn opt, dfo*)  
*Cumin / Tomato / Walnut / Raisins*  
12

Hāngi Roasted Cabbage (*gfo*)  
*Soya Caesar Dressing / Pangritata*  
12

Hāngi Stuffing  
*Bread / Herbs / Butter / Onion*  
8

Hāngi Pork Palusami (*dfo*)  
*Taro Chips / Nasturtium*  
12

Roquette & Feta Salad (*gfo, dfo, vg opt*)  
*Orange Dates / Lemon & Honey Dressing / Crispy Quinoa*  
12



## **Dinner Menu**

Auntie's House Made Fried Bread  
*(Alternative house made gf/df/vegan bread available)*  
10

### **Freshly Shucked Bay of Islands Oysters**

#### **Cold Options**

Natural Oyster (*gfo, dfo*)  
*w 'Prelibato' White Balsamic*  
5

Oyster w Mignonette Jelly (*gfo, dfo*)  
5.5

Oyster Kombu Soy Sauce (*dfo, gfo*)  
*Wasabi / Pickled Ginger*  
5.5

#### **Hot Options**

Oyster Tempura (*dfo*)  
*Tempura / Miso Mayo / Smoked Flying Fish Roe*  
6.5

Oyster XO (*dfo*)  
*Tempura / Pancetta / Soy / Chilli / Olive Oil*  
6.5

Oyster Mahoe Gouda Blue Cheese (*gfo*)  
*Pangritata / Citrus / Herbs / Parmigiano Reggiano*  
6.5



## Dinner Small Plates

Smoked Northland Mullet Croquette

*Parsnip Puree*

12

Fried Cauliflower Bites (*dfo, vgn opt*)

*Cashew Cream Dressing / House Made Hot Sauce*

14

Gamefish Te Ika Mata (*gfo, dfo*)

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

14

Roasted Manuka Honey Carrots (*gfo, vgn opt*)

*Hazelnut Crème / Roasted Hazelnuts / Coriander / Mint / Chilli / Balsamic*

15

Gratinated Half Shell NZ Mussels (*gfo, dfo*)

*Coconut / Harissa / Coriander*

15

'Castle Point' Paua Risotto (*gfo*)

*50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan*

17

Seared Grass Fed Eye Fillet Carpaccio (*gfo, dfo*)

*Truffle & Parmesan Mayo / House Made Seed Crackers*

17

Foveaux Strait Crispy Calamari (*dfo*)

*Rocket / Peas / Feta / Apple Cider & Wasabi Mayo*

18

Northland Sashimi w Nam Jim Dressing (*gfo, dfo*)

*Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots*

23



### Dinner Mains

Roasted Beetroot & Watercress Salad (*gfo, vg opt, dfo*)

*Smoked Kumara / Capers / Shallots / Dill / Mint / Balsamic / Belle Chevre Creamery Granola / Honey*  
30

Roasted Butternut (*gfo, dfo, vgn opt*)

*Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha*  
30

Boil Up w Hāngi Pork Belly & Tītī (*gfo, dfo*)

*Kumara / Pumpkin / Potato / Watercress / Fried Bread*  
35

Woodfired Marinated Chicken (*gfo*)

*Popcorn Polenta / Passionfruit / Soya Sauce / Balsamic & Peanut Coleslaw*  
35

Slow Cooked Free Range Crispy Pork Belly (*dfo, gfo*)

*Smokey Chorizo / Cannellini Beans / Garlic / Parmesan Roasted Potatoes*  
39

Pan-fried Line Caught Market Fish (*gfo*)

*XO Pearl Barley / Fish Roe / Dashi Beurre Blanc*  
42

Woodfired Grass Fed 'Speckle Park' Steak - 180g Eye Fillet **or** 250g Scotch (*gfo, dfo*)

*Hāngi Kūmara, Carrot & Pumpkin / Chimichurri / Courgette / Dijon Mustard*  
42

### Designed to Share

Slow Cooked Chickory Finished Lamb Shoulder (*gfo, dfo*)

*Hāngi Fried Potatoes / Béarnaise / Broccolini / Cumin / Tomato / Walnut / Raisins*  
*Mint Sauce and Lamb Jus*  
95

1kg Grass Fed 'Taupo Beef' Beef Short Rib (*dfo, gfo*)

*Creamed Spinach / Hāngi Kūmara / Jus*  
99

The Duke's Seafood Platter (*gfo, dfo*)

*Fresh Local Oysters / Sashimi w Peanuts & Nam Jim Dressing / Te Ika Mata / NZ Mussels Coconut Harissa /*  
*Smoked Northland Mullet Croquette / Wakame / Grilled Clams / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto*  
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## Side Dishes

House Made Agria Chips (*vgn opt, dfo*)  
*w Aioli & Tomato sauce*  
12

Hāngi Fried Potatoes (*gfo, dfo*)  
*w Béarnaise*  
12

Broccolini (*gfo, vgn opt, dfo*)  
*Cumin / Tomato / Walnut / Raisins*  
12

Hāngi Roasted Cabbage (*gfo*)  
*Soya Caesar Dressing / Pangritata*  
12

Hāngi Stuffing  
*Bread / Herbs / Butter / Onion*  
8

Hāngi Pork Palusami (*dfo, gfo*)  
*Taro Chips / Nasturtium*  
12

Roquette & Feta Salad (*gfo, dfo, vg opt*)  
*Orange Dates / Lemon & Honey Dressing / Crispy Quinoa*  
12





## Dessert Menu

Baked Yoghurt Cheesecake (*gfo, vg opt*)  
*White Chocolate Ganache / Feijoa / Raspberry / Feijoa Cream*  
15.5

Sake & Yuzu Pana Cotta (*gfo*)  
*Salted Peanut Powder / Lime Gel / Fresh Rosemary*  
14.5

White Chocolate & Pistachio Lava Cake (*gfo, vg opt*)  
*Fior Di Latte / Pistachio Crumb / Freeze Dried Raspberry*  
14.5

'Charlie's Gelato' Selection (*gfo, vg opt*)  
*w Almond & Cranberry Biscotti / Macadamia Crumb*  
14.5

House Made Sorbet Selection (*gfo, vgn opt, dfo*)  
*w Freeze Dried Berries*  
14.5

Affogato (*gfo, vg opt*)  
*Espresso & Vanilla Gelato*  
8

Affogato with Liquour of your Choice (*gfo, vg opt*)  
*Espresso & Vanilla Gelato*  
*Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau / Tia Maria / Baileys / Frangelico*  
16

The Duke Cheese Board (*gfo, vg opt*)  
*Northland 'Mahoe' Blue Gouda*  
*Waikato Horopito & Kawakawa 'Bush' Gouda*  
*Waipu 'Belle Chevre'*  
*Nelson Brie 'de Moutere'*  
*Served with Local Honey / Artisanal Relish / House Made Seed Crackers*  
32

Single Cheese of your Choice (*gfo, vg opt*)  
*Local Honey / House Made Seed Crackers*  
13.5

## Dessert Cocktails

Rascal's Sour  
*Your Choice of Disaronno, Drambuie, or Chambord / w Lemon / Sugar / Egg White*  
21

Tiramisu Martini  
*Chocolate Vodka / Baileys / Crème de Cacao / Espresso / Cream / Cookie Crumb*  
21



## **Bar Snacks Menu**

Auntie's House Made Fried Bread  
*(Alternative house made gf/vegan bread available)*  
10

House Made Agria Chips *(vgn opt, dfo)*  
*w Aioli & Tomato sauce*  
12

Gamefish Te Ika Mata *(gfo, dfo)*  
*70g Fresh Local Fish / Coconut / Chilli / Red Onion / Coriander / Lime*  
14

Fried Cauliflower Bites *(dfo, vgn opt)*  
*Cashew Cream Dressing / House Made Hot Sauce*  
14

Seared Grass Fed Eye Fillet Carpaccio *(gfo, dfo)*  
*Truffle & Parmesan Mayo / House Made Seed Crackers*  
17

Foveaux Strait Crispy Calamari *(dfo)*  
*Rocket / Peas / Feta / Apple Cider & Wasabi Mayo*  
18

Northland Sashimi w Nam Jim Dressing *(gfo, dfo)*  
*Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots*  
23

The Duke Snacks Platter *(gfo)*  
*Free Range Pork Belly / House Cured Fish / Sashimi w Peanuts & Nam Jim Dressing / Cured Meats / Local Cheeses w House Made Seed Crackers / Broccolini / Cumin / Tomato / Walnut / Raisins*  
60



## **Gluten Free Menu**

*Please note that we cannot guarantee against airborne gluten transmission.  
Please inform your waiter of your GF requirements.*

### **Gluten Free Appetisers**

House Made Gluten Free Bread

10

Gamefish Te Ika Mata (*gfo, dfo*)

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

14

Roasted Manuka Honey Carrots (*gfo, vgn opt*)

*Hazelnut Crème / Roasted Hazelnuts / Coriander / Mint / Chilli / Balsamic*

15

Gratinated Half Shell NZ Mussels (*gfo, dfo*)

*Coconut / Harissa / Coriander*

15

'Castle Point' Paua Risotto (*gfo*)

*50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan*

17

Seared Grass Fed Eye Fillet Carpaccio (*gfo, dfo*)

*Truffle & Parmesan Mayo / House Made Seed Crackers*

17

Northland Sashimi w Nam Jim Dressing (*gfo, dfo*)

*Garlic / Ginger / Palm Sugar / Citrus / Peanuts / Shallots*

23

### **Side Dishes**

Hāngi Fried Potatoes (*gfo, dfo*)

*w Béarnaise*

12

Broccolini (*gfo, vgn opt, dfo*)

*Cumin / Tomato / Walnut / Raisins*

12

Hāngi Roasted Cabbage (*gfo, vg opt*)

*Soya Caesar Dressing / Pangritata*

12

Roquette & Feta Salad (*gfo, dfo, vg opt*)

*Orange Dates / Lemon & Honey Dressing / Crispy Quinoa*

12



## Gluten Free Mains

### Roasted Beetroot & Watercress Salad (*gfo,v*)

*Smoked Kumara / Capers / Shallots / Dill / Mint / Balsamic / Belle Chevre Creamery Granola / Honey*  
30

### Roasted Butternut (*gfo, vgn opt*)

*Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha*  
30

### Boil Up w Hāngi Pork Belly & Tītī (*gfo, dfo*)

*Kumara / Pumpkin / Potato / Watercress / Fried Bread*  
35

### Woodfired Marinated Chicken (*gfo*)

*Popcorn Polenta / Passionfruit / Soya Sauce / Balsamic & Peanut Coleslaw*  
35

### Slow Cooked Free Range Crispy Pork Belly (*dfo, gfo*)

*Smokey Chorizo / Cannellini Beans / Garlic / Parmesan Roasted Potatoes*  
39

### Pan-fried Line Caught Market Fish (*gfo*)

*XO Pearl Barley / Fish Roe / Dashi Beurre Blanc*  
42

### Woodfired Grass Fed 'Speckle Park' Steak - 180g Eye Fillet or 250g Scotch (*gfo, dfo*)

*Hāngi Kumara, Carrot & Pumpkin / Chimichurri / Courgette / Dijon Mustard*  
42

## Designed to Share

### Slow Cooked Chickory Finished Lamb Shoulder (*gfo, dfo*)

*Hāngi Fried Potatoes / Béarnaise / Broccolini / Cumin / Tomato / Walnut / Raisins*  
*Mint Sauce and Lamb Jus*  
95

### The Duke's Seafood Platter (*gfo, dfo*)

*Fresh Local Oysters / Sashimi w Peanuts & Nam Jim Dressing / Te Ika Mata / NZ Mussels Coconut Harissa*  
*Smoked Northland Mullet Croquette / Wakame / Grilled Clams / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto*  
109



## Vegetarian Menu

Auntie's House Made Fried Bread  
*(Alternative house made gf/vegan bread available)*  
10

### Vegetarian Appetisers

Fried Cauliflower Bites *(dfo, vgn)*  
*Cashew Cream Dressing / House Made Hot Sauce*  
14

Roasted Manuka Honey Carrots *(gfo, vgn)*  
*Hazelnut Crème / Roasted Hazelnuts / Coriander / Mint / Chilli / Balsamic*  
15

### Vegetarian Mains

Roasted Beetroot & Watercress Salad *(gfo, vg opt)*  
*Smoked Kumara / Capers / Shallots / Dill / Mint / Balsamic / Belle Chevre Creamery Granola / Honey*  
30

Roasted Butternut *(gfo, vgn opt)*  
*Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha*  
30

Caramel Chilli Tofu Chop Suey – Lunch Only *(gfo, dfo, vgn opt)*  
*Carrots / Spring Onions / Bok Choy / Pineapple / Rice Noodle / Coriander / Mint*  
30

### Side Dishes

House Made Agria Chips *(vgn opt, dfo)*  
*w Aioli & Tomato sauce*  
12

Broccoli *(gfo, vgn opt, dfo)*  
*Cumin / Tomato / Walnut / Raisins*  
12

Roquette & Feta Salad *(gfo, dfo, vg opt)*  
*Orange Dates / Lemon & Honey Dressing / Crispy Quinoa*  
12

Hāngi Palusami *(dfo, gfo, vgn opt)*  
*Taro Chips / Nasturtium*  
12



## **Vegan Menu**

House Made Gluten Free Bread (*gfo, dfo, vgn opt*)

10

### **Vegan Appetisers**

Fried Cauliflower Bites (*dfo, vgn opt*)

*Cashew Cream Dressing / House Made Hot Sauce*

14

Roasted Manuka Honey Carrots (*gfo, vgn opt*)

*Hazelnut Crème / Roasted Hazelnuts / Coriander / Mint / Chilli / Balsamic*

15

### **Vegan Mains**

Roasted Butternut (*gfo, vgn opt*)

*Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha*

30

### **Side Dishes**

House Made Agria Chips (*vgn opt, dfo*)

*w Aioli & Tomato sauce*

12

Broccolini (*gfo, vgn opt, dfo*)

*Cumin / Tomato / Walnut / Raisins*

12

Hāngi Palusami (*dfo, gfo, vgn opt*)

*Taro Chips / Nasturtium*

12



## Duke of Marlborough – a place in History

The Duke of Marlborough began its life in 1827 as “Johnny Johnstons 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 Maori. 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 Kororareka, 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 at a time would arrive in Russell after twelve months at sea, 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 Maori – it is rumoured he was worried that the Maori 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 8 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 radio and made the Duke famous for her Devonshire teas.

In 2003, a young Frenchman, Arnaud Kindt bought the Duke and renovated the accommodation areas significantly, 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 Arnaud 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 Kororareka.

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 Dukes 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 Kororareka refers to Russell’s original name, it means sweet penguin and refers to an old story of a Maori 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 Maori and European history of Russell is reflected.