



## Lunch Menu

### Local Oysters & House Bread

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

### Cold Options

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

Oyster w Mignonette Jelly (gfo, dfo)  
5.5

Oyster w Pickled Chilli (gfo, dfo)  
Onion / Honey  
5.5

Oyster Shot (gfo)  
Sambuca / Yoghurt / Fennel  
5.5

Oyster w Kina & Tarata Beurre Blanc (gfo)  
5.5

### Hot options

Oyster Tempura (dfo)  
Tempura / Crayfish Oil / Northland 'Fire Dragon' / Smoked Flying Fish Roe  
6

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



## Lunch Small Plates

Smoked Northland Mullet Pate (gfo)  
Crème Fraiche / Horseradish / Gherkin / Crostini  
12

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

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

Hangi Tītī & Duck Spring Roll  
Coriander / Kina & Tarata Beurre Blanc  
14

Pork Belly Fried Bread Slider  
Kawakawa & Hoisin Mayo / Caraway Slaw / Pineapple / Coriander  
15

'Curious Croppers' Heirloom Tomato Carpaccio (gfo, vo, vgn)  
'Clevedon' Buffalo Cheese / 'Omak' Pancetta / Crisp Onion / Coriander, Chilli & Fish Sauce Dressing  
16

'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

'Ora King' Salmon (gfo, dfo)  
70g Salmon / Fish Crackling / Fennel / Dill / Apple  
25



### Lunch Mains

'Curious Croppers' Heirloom Tomato Salad (gfo, v, vgn)  
Stone Fruit / Waipu 'Belle Chevre' / Almond / EVOO / Balsamic / Crostini  
30

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

The Governors Burger  
Angus Chuck & Brisket / Bacon / Cheese / Caramelised Onion / Tomato / Pickle / Cos / w Hand Cut Chips  
Unofficially the best burger in the bay  
30

Super Food Salad (gfo, vgn)  
Cos / Kale / Quinoa / Pumpkin / Beetroot / Broccolini / Mixed Nuts & Seeds / Dried Fruit / Mixed Herbs  
W Tofu or Chicken Thigh  
28/30

Yellow Belly Flounder (dfo)  
Bok choy / Mung beans / Cabbage / Ginger / Chilli / Garlic / Coriander / Spring Onion / Fish & Soy Sauce  
35

The Duke's Seafood Chowder  
Local Fresh Fish / Clams / Cockles / Scallops / Fried Bread  
35

Boil Up w Hangi Pork Belly & Titī (gfo, dfo)  
Kumara / Pumpkin / Potato / Watercress / Fried Bread  
35

Bream Bay Snapper and Chips  
Beer Batter / Hand Cut Chips & Rocket / Fennel / Apple / Parmesan / Lemon Salad  
37

### Designed to Share

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

Slow Cooked High Country Chickory Finished Lamb Shoulder (gfo)  
Hangi Fried Potatoes / Karengo Butter & Broccolini / Cumin / Tomato / Walnut / Raisins  
Mint Sauce and Lamb Jus  
95

The Duke's Seafood Platter  
Fresh Local Oysters / Sashimi w Nam Jim Dressing / Te Ika Mata / 'Ora King' Salmon / Smoked Mullet Pate /  
Wakame / Grilled Clams / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto  
109



## Sides

House Made Agria Chips (v, dfo)  
w Aioli & Tomato sauce  
12

Hangi Fried Potatoes (gfo, v)  
w Wakame Gremolata / Karengo Butter  
12

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

Rocket Salad (gfo, v, vgn)  
Fennel / Apple / Parmesan / Lemon  
12

Caraway Slaw (gfo, vgn)  
Pineapple / Onion / Coriander  
12

Hangi stuffing  
Bread / Herbs / Butter / Onion  
8



## Dinner Menu

### Local Oysters & House Bread

Auntie's House Made Fried Bread  
(Alternative House Made gf Bread Available)  
10

### Cold Options

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

Oyster w Mignonette Jelly (gfo, dfo)  
5.5

Oyster w Pickled Chilli (gfo, dfo)  
Onion / Honey  
5.5

Oyster Shot (gfo)  
Sambuca / Yoghurt / Fennel  
5.5

Oyster w Kina & Tarata Beurre Blanc (gfo)  
5.5

### Hot options

Oyster Tempura (dfo)  
Tempura / Crayfish Oil / Northland 'Fire Dragon' / Smoked Flying Fish Roe  
6

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



## Dinner Appetisers

Smoked Northland Mullet Pate (gfo)  
Crème Fraiche / Horseradish / Gherkin / Crostini  
12

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

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

'Curious Croppers' Heirloom Tomato Carpaccio (gfo, vo, vgn)  
'Clevedon' Buffalo Cheese / 'Omak' Pancetta / Crisp Onion / Coriander, Chilli & Fish Sauce Dressing  
16

'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

'Ora King' Salmon (gfo, dfo)  
70g Salmon / Fish Crackling / Fennel / Dill / Apple  
25

The Duke's Seafood Chowder  
Local Fresh Fish / Clam / Cockle / Scallop / Fried Bread  
25



### Dinner Mains

'Curious Croppers' Heirloom Tomato Salad (gfo, v, vgno)  
Stone Fruit / Waipu 'Belle Chevre' / Almond / EVOO / Balsamic / Crostini  
30

Roasted Butternut (gfo, vgn)  
Cashew Crème / Tahini / Raisin, Capers & Pine Nut Salsa / Cauliflower / Pistachio Dukka  
30

Super Food Salad (gfo, vgno)  
Cos / Kale / Quinoa / Pumpkin / Beetroot / Broccolini / Mixed Nuts & Seeds / Dried Fruit / Mixed Herbs  
W Tofu or Chicken Thigh  
28/30

Boil Up w Hangi Pork Belly & Titī (gfo, dfo)  
Kumara / Pumpkin / Potato / Watercress / Fried Bread  
35

Slow Cooked Free Range Crisp Pork Belly (gfo, dfo)  
Pineapple Sage Salsa Verde / Caramelized Pineapple / Braised Radicchio  
35

Pan-fried Line Caught Market Fish (gfo, dfo)  
Vine Tomato / Rocket / Fennel / Apple / Chili / Parmesan / Pecans  
42

Grass Fed 'Speckle Park' Steak - 180g Eye Fillet **or** 250g Scotch (gfo, dfo)  
Hangi Kumara, Carrot & Pumpkin / Chimichurri / Courgette / Dijon Mustard  
42

Crayfish Orzo Pasta  
Crayfish / Tomato / Lemon / Fennel / Mascarpone / Waipu 'Belle Chevre'  
49

### Designed to Share

Slow Cooked 750gm Free Range Crisp Pork Belly (gfo, dfo)  
Pineapple Sage Salsa Verde / Caramelized Pineapple / Braised Radicchio  
95

Slow Cooked High Country Chickory Finished Lamb Shoulder (gfo)  
Hangi Fried Potatoes / Karengo Butter & Broccolini / Cumin / Tomato / Walnut / Raisins  
Mint Sauce and Lamb Jus  
95

1kg Grass Fed 'Taupo Beef' Beef Short Rib (dfo)  
Hangi Fried Potatoes w Béarnaise  
99

The Duke's Seafood Platter  
Fresh Local Oysters / Sashimi w Nam Jim Dressing / Te Ika Mata / 'Ora King' Salmon / Smoked Mullet Pate /  
Wakame / Grilled Clams / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto  
109



## Sides

House Made Agria Chips (v, dfo)  
w Aioli & Tomato sauce  
12

Hangi Fried Potatoes (gfo, v)  
w Wakame Gremolata / Karengo Butter  
12

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

Rocket Salad (gfo, v, vgno)  
Fennel / Apple / Parmesan / Lemon  
12

Caraway Slaw (gfo, vgn)  
Pineapple / Onion / Coriander  
12

Hangi stuffing  
Bread / Herbs / Butter / Onion  
8





## Desserts

### Baked Yoghurt Cheese Cake (gfo, v)

White Chocolate Ganache / Malibu Pineapple / Raspberry / Macadamia Crumb  
15.5

### Tangelo Filo Pastry Cake

Preserved Tangelo / Honey / Tangelo Mascarpone  
15.5

### 'Cookies & Cream'

Coffee Espuma / Milk Chocolate / Cookie Crumb  
15.5

### 'Charlie's Gelato' Selection (gfo)

w Almond & Cranberry Biscotti  
14.5

### House Made Sorbet Selection (gfo)

W Freeze Dried Berries  
14.5

### Affogato

8

### Affogato with Liquour of your choice

Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau /  
Tia Maria / Baileys / Frangelico  
16

### The Duke Cheese Board (gfo)

Northland 'Mahoe' Blue Gouda

Waikato Horopito & Kawakawa 'Bush' Gouda

Waipu 'Belle Chevre' Tuscan Table

Nelson Brie 'de Moutere'

Served with Local Honey / Artisanal Relish / House Made Seed Crackers  
32

### Single Cheese (gfo)

One cheese of your choice  
Local Honey / House Made Seed Crackers  
13.5

## Dessert Cocktails

### LMP Sour

Limoncello / Vodka / Sugar / Egg White  
21

### Tiramisu Martini (gfo)

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



## Bar Snacks Menu

Auntie's House Made Fried Bread  
(Alternative House Made gf Bread Available)  
10

House Made Agria Chips (v, dfo)  
w Aioli & Tomato sauce  
12

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

Fried Cauliflower Bites (gfo, vgn)  
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  
Free Range Pork Belly / House Cured Fish / Sashimi w Nam Jim Dressing / Cured Meats /  
Local Cheeses w House Made Seed Crackers & Broccolini / Cumin / Tomato / Walnut / Raisins  
60



## Gluten Free Option 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

Smoked Northland Mullet Pate

Crème Fraiche / Horseradish / Gherkin / Crostini

12

Te Ika Mata (dfo)

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

14

Roasted Cauliflower Bites (vgn)

Cashew Dressing / House Made Hot Sauce

14

'Curious Croppers' Heirloom Tomato Carpaccio (vo, vgn)

'Clevedon' Buffalo Cheese / 'Omak' Pancetta / Crisp Onion / Coriander, Chilli & Fish Sauce Dressing

16

'Castle Point' Paua Risotto

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Northland Sashimi w Nam Jim Dressing (dfo)

Garlic / Ginger / Palm Sugar / Citrus / Peanuts

23

'Ora King' Salmon (dfo)

70g Salmon / Fish Crackling / Fennel / Dill / Apple

25

### Sides

Broccolini / Cumin / Tomato / Walnut / raisins (gfo, vgn) 12

Hangi Roast Potatoes w Wakame Gremolata / Karengo Butter (v, gfo) 12

Rocket / Fennel / Apple / Parmesan / Lemon (vo, gfo, vgn) 12

Carraway Slaw / Pineapple / Onion / Coriander (gfo, vgn) 12

Continued Next Page /...



### Gluten Free Mains

#### 'Curious Croppers' Heirloom Tomato Salad

Stone Fruit / Waipu 'Belle Chevre' / Almond / EVOO / Balsamic  
30

#### Roasted Butternut (vgn)

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

#### Super Food Salad (vgno)

Cos / Kale / Quinoa / Pumpkin / Beetroot / Broccolini / Mixed Nuts & Seeds / Dried Fruit / Mixed Herbs  
W Tofu or Chicken Thigh  
28/30

#### Boil up w Hangi Pork Belly & Titi

Kumara / Pumpkin / Potato / Watercress / House Made gf Bread  
35

#### Free Range Crisp Pork Belly (dfo) (Dinner Only)

Pineapple Sage Salsa Verde / Caramelized Pineapple / Braised Radicchio  
35

#### Pan-fried Line caught Market Fish (dfo) (Dinner Only)

Vine Tomato / Rocket / Fennel / Apple / Chili / Parmesan / Pecans  
42

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

Hangi Kumara, Carrot & Pumpkin / Chimichurri / Courgette / Dijon Mustard  
42

### Designed to Share

#### Slow Cooked High Country Chickory Finished Lamb Shoulder (gfo)

Hangi Roast Potatoes / Karengo Butter & Broccolini / Cumin / Tomato / Walnut / Raisins  
Mint Sauce and Lamb Jus  
95

#### The Duke's Seafood Platter

Fresh Local Oysters / Sashimi w Nam Jim Dressing / Te Ika Mata / 'Ora King' Salmon / Smoked Mullet Pate /  
Wakame / Grilled Clams / 'Tasmanian' Scallops / 'Castle Point' Paua Risotto  
109

### Gluten Free Desserts

#### Baked Yoghurt Cheese Cake (v)

White Chocolate Ganache / Malibu Pineapple / Raspberry  
15.5

#### 'Charlie's Gelato' Selection or House Made Sorbet Selection

14.5

#### Affogato

8

#### Affogato with one Liqueur of your choice

Kahlua / Vanilla Galliano / Irish Whiskey / Cointreau / Tia Maria / Baileys / Frangelico  
16

#### The Duke Cheese Board (gfo)

32



## Vegetarian Menu

Auntie's House Made Fried Bread  
(Alternative House Made gf/vegan Bread Available)  
10

Fried Cauliflower Bites (gfo)  
Cashew Dressing / House Made Hot Sauce  
14

'Curious Croppers' Heirloom Tomato Carpaccio (gfo)  
'Clevedon' Buffalo Cheese / Crisp Onion / Coriander, Chilli & EVOO Dressing  
16

Super Food Salad (gfo)  
Cos / Kale / Quinoa / Pumpkin / Beetroot / Broccolini / Mixed Nuts & Seeds / Dried Fruit / Mixed Herbs  
W Tofu  
28

'Curious Croppers' Heirloom Tomato Salad (gfo)  
Stone Fruit / Waipu 'Belle Chevre' / Almond / EVOO / Balsamic / Crostini  
30

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

## Sides

House Made Agria Chips (v, vgn) 12  
Broccolini / Cumin / Tomato / Walnut / Raisins (gfo, vgn) 12  
Hangi Fried Potatoes w Wakame Gremolata / Karengo Butter (v, gfo, vgn) 12  
Rocket / Fennel / Apple / Parmesan / Lemon (vo, gfo, vgn) 12  
Caraway Slaw / Pineapple / Onion / Coriander (gfo, vgn) 12

## Desserts

Baked Yoghurt Cheese Cake (gfo, v)  
White Chocolate Ganache / Malibu Pineapple / Raspberry / Macadamia Crumb  
15.5

'Charlie's Gelato' Selection (gfo, v)  
W Almond & Cranberry Biscotti  
14.5

House Made Sorbet Selection (gfo, vgn)  
14.5



## Vegan Menu

House Made gf Bread

10

Fried Cauliflower Bites (gfo)

Cashew Dressing / House Made Hot Sauce

14

'Curious Croppers' Heirloom Tomato Carpaccio (gfo)

Vegan Cheese / Crisp Onion / Coriander, Chilli & EVOO Dressing

16

Super Food Salad (gfo)

Cos / Kale / Quinoa / Pumpkin / Beetroot / Broccolini / Mixed Nuts & Seeds / Dried Fruit / Mixed Herbs

W Tofu

28

'Curious Croppers' Heirloom Tomato Salad (gfo)

Stone Fruit / Vegan Cheese / Almond / EVOO / Balsamic / Crostini

30

Roasted Butternut (gfo)

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

30

## Sides

House Made Agria Chips (v, vgn) 12

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

Hangi Fried Potatoes w Wakame Gremolata (v, gfo, vgn) 12

Rocket / Fennel / Apple / Lemon (gfo, vgn) 12

Caraway Slaw / Pineapple / Onion / Coriander (gfo, vgn) 12

## Desserts

House Made Sorbet Selection (gfo, vgn)

14.5