



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 *(gf, df)*
w 'Prelibato' White Balsamic
5

Oyster w Mignonette Jelly *(gf, df)*
5.5

Oyster Kombu Soy Sauce *(df, gf)*
Wasabi / Pickled Ginger
5.5

Hot Options

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

Oyster XO *(df)*
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

Te Ika Mata (*gf, df*)

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 (*gf, v, vgn opt*)

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

15

Gratinated Half Shell NZ Mussels (*gf, df*)

Coconut / Harissa / Coriander

15

'Castle Point' Paua Risotto (*gf*)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Seared Grass Fed Eye Fillet Carpaccio (*gf, df*)

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, v opt, dfo*)

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

Roasted Butternut (*gf, df, vgn*)

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 (*gf, df, vgn opt*)

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

Yellow Belly Flounder (*df, gf*)

Bok Choy / Mung Beans / Cabbage / Ginger / Chilli / Garlic / Coriander / Spring Onion / Soy Sauce
37

The Duke's Seafood Chowder

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

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

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 (*dfo*)
w Aioli & Tomato sauce
12

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

Broccolini (*gf, vgn, df*)
Cumin / Tomato / Walnut / Raisins
12

Hāngi Roasted Cabbage (*gfo, v opt*)
Soya Dressing / Pangritata
12

Hāngi Stuffing
Bread / Herbs / Butter / Onion
8

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

Roquette & Feta Salad (*gf, dfo, v 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

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w 'Prelibato' White Balsamic
5

Oyster w Mignonette Jelly *(gf, df)*
5.5

Oyster Kombu Soy Sauce *(df, gf)*
Wasabi / Pickled Ginger
5.5

Hot Options

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

Oyster XO *(df)*
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,v, vgn opt*)

Cashew Cream Dressing / House Made Hot Sauce

14

Te Ika Mata (*gf, df*)

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

14

Roasted Manuka Honey Carrots (*gf, v, vgn*)

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

15

Gratinated Half Shell NZ Mussels (*gf, df*)

Coconut / Harissa / Coriander

15

'Castle Point' Paua Risotto (*gf*)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Seared Grass Fed Eye Fillet Carpaccio (*gf*)

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 (*gf, df*)

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

23



Dinner Mains

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

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

Roasted Butternut (*gf, df, v, vgn*)

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

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

Kumara / Pumpkin / Potato / Watercress / Fried Bread
35

Woodfired Marinated Chicken (*gf*)

Creamy Polenta / Passionfruit / Soya Sauce / Balsamic & Peanut Coleslaw
37

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

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

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

XO Pearl Barley / Fish Roe / Dashi Beurre Blanc
45

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

Hāngi Kūmara, Carrot & Pumpkin / Chimichurri / Courgette / Dijon Mustard
47

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
109



Side Dishes

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

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

Broccolini (*gf, vgn df*)
Cumin / Tomato / Walnut / Raisins
12

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

Hāngi Stuffing
Bread / Herbs / Butter / Onion
8

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

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



Dessert Menu

Baked Yoghurt Cheesecake (*gf*)

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 (*gf*)

Fior Di Latte / Pistachio Crumb / Freeze Dried Raspberry
14.5

'Charlie's Gelato' Selection (*gfo, v*)

w Almond & Cranberry Biscotti / Macadamia Crumb
14.5

House Made Sorbet Selection (*gf, vgn, df*)

w Freeze Dried Berries
14.5

Affogato (*gfo, v opt*)

Espresso & Vanilla Gelato
8

Affogato with Liquour of your Choice (*gfo, v opt*)

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

The Duke Cheese Board (*gfo, v 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, v opt*)

Local Honey / House Made Seed Crackers
13.5

Dessert Cocktails

Rascal's Sour

Your Choice of Disaronno, Drambuie, or Chambord / w Limoncello / 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 *(dfo)*
w Aioli & Tomato sauce
12

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

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

Seared Grass Fed Eye Fillet Carpaccio *(gf)*
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 *(gf, df)*
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

Te Ika Mata (*gf, df*)

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

14

Roasted Manuka Honey Carrots (*gf, v, vgn*)

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

15

Gratinated Half Shell NZ Mussels (*gf, df*)

Coconut / Harissa / Coriander

15

'Castle Point' Paua Risotto (*gf*)

50g Fresh Hand Caught Paua / Fresh Herbs / Parmesan

17

Seared Grass Fed Eye Fillet Carpaccio (*gf*)

Truffle & Parmesan Mayo / House Made Seed Crackers

17

Northland Sashimi w Nam Jim Dressing (*gf, df*)

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

23

Side Dishes

Hāngi Fried Potatoes (*gfo, dfo*)

w Béarnaise

12

Broccolini (*gf, v, vgn, df*)

Cumin / Tomato / Walnut / Raisins

12

Hāngi Roasted Cabbage (*gfo, v opt*)

Soya Caesar Dressing / Pangritata

12

Roquette & Feta Salad (*gf, dfo, v opt*)

Orange Dates / Lemon & Honey Dressing / Crispy Quinoa

12



Gluten Free Mains

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

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

Roasted Butternut (*gf, df, v, vgn*)

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

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

Kumara / Pumpkin / Potato / Watercress / Fried Bread
35

Woodfired Marinated Chicken (*gf*)

Creamy Polenta / Passionfruit / Soya Sauce / Balsamic & Peanut Coleslaw
37

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

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

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

XO Pearl Barley / Fish Roe / Dashi Beurre Blanc
45

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

Hāngi Kumara, Carrot & Pumpkin / Chimichurri / Courgette / Dijon Mustard
47

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, v, vgn)*
Cashew Cream Dressing / House Made Hot Sauce
14

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

Vegetarian Mains

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

Roasted Butternut *(gf, df, v, vgn)*
Tahini / Raisin, Caper & Pine Nut Salsa / Cauliflower / Pistachio Dukkha
30

Caramel Chilli Pork Chop Suey *(gf, df, vgn opt)*
Carrots / Spring Onions / Bok Choy / Pineapple / Rice Noodle / Coriander / Mint
30

Side Dishes

Broccolini *(gf, v, vgn, df)*
Cumin / Tomato / Walnut / Raisins
12

Roquette & Feta Salad *(gf, dfo, v)*
Orange Dates / Lemon & Honey Dressing / Crispy Quinoa
12



Vegan Menu

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

10

Vegan Appetisers

Fried Cauliflower Bites (*dfo, vgn*)

Cashew Cream Dressing / House Made Hot Sauce

14

Roasted Manuka Honey Carrots (*gf, vgn*)

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

15

Vegan Mains

Roasted Butternut (*gf, vgn*)

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

30

Side Dishes

Broccolini (*gf, vgn, df*)

Cumin / Tomato / Walnut / Raisins

12

Hāngi Palusami (*dfo, vgn*)

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.