



## ALL DAY MENU

11am till Late

### **Wild Mushroom & Truffle Oil Arancini Balls** (Vegetarian) \$10.50

With wasabi aioli and micro greens.

### **Chorizo Scotch Eggs** \$10.50

With balsamic and star anise reduction.



### **Cheesy Herb & Garlic Bread** (Vegetarian) \$10.50

Toasted baguette with parmesan cheese and Garlic butter with tomato salsa.

### **Seafood Chowder with Rewena Bread** \$18.50

Hearty New Zealand Seafood chowder with Hand crafted Rewena bread.

### **Duke's Ultimate Burger** \$24.00

**with Choice of Angus Beef Pattie or Grilled chicken**

With bacon, cheddar cheese, tomato, onion, lettuce and mayonnaise with side fries.

### **Vegan Burger** (Vegan) \$24.00

Vegan kumara, potato and herb pattie with caramelised onion, tomato, lettuce and avocado spread with kumara chips.

### **Duke Salad**

**with Choice of Cajun Beef or Smoked Salmon or Lemon Chicken or Tofu** \$23.50

Garden salad with honey glazed carrots, cherry tomato, slow roasted new potatoes, cucumber and feta cheese served with a poached egg, topped with green goddess dressing.

### **Pork Ribs** (GF,DF) Dozen \$29.00, Half dozen \$16.00

Pork spare ribs in Bourbon BBQ sauce with a side salad

### **Fettuccini Pasta** (Vegetarian) \$19.50

Pasta tossed in creamy pikopiko pesto with grilled seasonal vegetables, baby spinach, parmesan cheese & drizzled with aromatic flax seed oil.

**Add** Grilled Chicken, Bacon or Ham  
\$4 extra



## **Fish and Chips** \$23.00

Today's market fresh fish coated in a light and crispy mata manuka beer batter served with golden fries, garden salad, tomato sauce and tartare. (GF)

## **Lamb Shank** (GF,DF) \$32.00

Cooked slow braised in Te Mata Estate merlot with prunes and aged balsamic, served with green peas, roast vegetables, kumara and potato puree and minted jus lie.

## **Free Range Chicken Breast with Herb Stuffing** \$32.00

The chicken breast stuffed with a savoury hazelnut, corn and herb stuffing, served with kumara mash, grilled root vegetables and roasted chicken gravy

## **Braised Beef Cheek** \$30.00

Cheeks are slow cooked for four hours, served on creamy potato mash, steamed vegetables, edamame beans, Yorkshire pudding and horseradish cream

## **Whole Roasted Chicken** \$55.00

Served with herb stuffing, gravy, roast vegetables, mash potato and a side salad. Serves family of four.

**Add** Half chicken \$25 **Add** Side mash and gravy \$5 **Add** Side roast vegetables \$5

## **Roasted Beef Sirloin** \$60.00

Served with gravy, roast vegetables, mash potato, horseradish cream and Yorkshire pudding. Serves family of four.

**Add** Side mash and Gravy \$5 **Add** Side roast vegetables \$5



**Honey Soy glazed Crispy Wicked Wings** Dozen \$25 Half dozen \$14

**Battered Mini Hotdogs** with ketchup \$5.00 ea.

**Beer Battered Onion Rings** with tamarind sauce \$9.00

**Side Fries** with ketchup and aioli \$9.00

**Side Wedges** with parmesan cheese, sweet chilli sauce and sour cream \$10.50

**Side Kumara chips** with piri piri seasoning and plum sauce. \$9.50



## **Sweet Tooth...**

**Chocolate brownie** \$6.50

**Apple crumble Slice** \$6.50