

DUKE'S SUNDAY ROAST

Available Sunday lunch only from 11am to 3pm

STARTERS

Smoked Ham Hock & Winter Vegetable Soup

served with grilled crusty sourdough bread

New Zealand Seafood Chowder

served in an edible rewena bread bowl

Camembert Wedges

with spicy plum sauce & micro greens

MAINS

Roast Beef or Roast Chicken

served with mashed potato, roast kumara, green peas, glazed carrot, Yorkshire pudding, gravy & horseradish cream

Vegetarian Meat Loaf

served with mashed potato, roast kumara, green peas, glazed carrot, Yorkshire pudding, vege gravy & horseradish cream

Chef's Special Roast of the Week

served with mashed potato, roast kumara, green peas, glazed carrot, Yorkshire pudding, vege gravy & horseradish cream

DESSERTS

Croissant Bread & Butter Pudding

with butterscotch sauce & vanilla bean ice cream

Ice Cream Sundae

with fruit jelly, vanilla bean ice cream, whipped cream topped with forest berry coulis & dry fruits

Chocolate Brownie

served with chocolate ice cream, Belgian chocolate fudge sauce

Fresh Fruit Crumble of the Day

served with hokey pokey ice cream, fresh berries & clotted cream

1 course: \$25
2 courses \$35
3 courses \$40

Kid's Mini Roast
(12 years & under) \$25
includes choice of main
dessert and a juice or soft
drink.



COCKTAILS

Martini

Gin or vodka and vermouth

Mojito

Rum, fresh mint, lime and soda water

Margarita

Tequila, lime juice and Cointreau

Cosmopolitan

Cranberry juice, vodka and Cointreau

Bloody Mary

Vodka, lemon juice and tomato juice

Old Fashioned

Bourbon, bitters and sugar cube

Kir Royale

Chambord and sparkling wine

Espresso Martini

Vodka, shot of espresso and Kahlua

Signature Cocktails

The Duchess

Pink Julep - vodka, chambord, Grand Marnier and cranberry juice

The Duke

Sidecar - brandy, triple sec and lemon juice

\$17 each


Duke's
Bar &
Restaurant

BAR MENU

11am till late

November 2020


PRINCE'S GATE
BOUTIQUE HOTEL SINCE 1897

BAR SNACKS

Wild Mushroom & Truffle Oil Arancini Balls | \$10.50
with wasabi aioli and micro greens

Chorizo Scotch Eggs | \$10.50
with balsamic and star anise reduction

Cheesy Herb & Garlic Bread | \$10.50
toasted baguette with parmesan cheese and garlic butter and tomato salsa

Soup of the Day | \$14.00
served with a warm crusty dinner roll and unsalted butter



Seafood Chowder in edible Rēwena Bread Bowl | \$21.00
hearty New Zealand seafood chowder in hand crafted rēwena bread

Fish & Chips | \$24.00
today's market fresh fish coated with in a light and crispy Mata manuka beer batter served with golden fries, garden salad, tomato sauce and tartare sauce

Six Hour Slow Cooked Beef Short Ribs | \$29.00
served with mashed potato, roasted vegetable, gravy, and a side salad

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

Side Fries with ketchup and aioli | \$9.00

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



SHARING PLATTERS

From Asia | \$18.50 for 2 people | \$32.00 for 4 people
Mini Veggie Spring Rolls [V]
Mini Veggie Samosa [V]
Vegetarian Rice Paper Rolls [V]
Grilled Satay Chicken Skewers with Peanut Sauce
House Steamed Dumpling
Lemon Wedges with Homemade Dipping Sauce

From the sea | \$19.50 for 2 People | \$35.00 for 4 People
Lemon Pepper Crumbed Calamari
Chilli & Lime Grilled Prawn Skewer
Tempura Catch of the Day
Steamed Mussels in a White Wine Sauce
Served with Herb Aioli and Sweet Chilli Sauce

Antipasto Platter to share | \$25.00
a tasty selection of cured meats, aged cheddar cheese, mozzarella cheese, marinated olives, homemade relish, sundried tomato, artichokes, crackers, fresh grapes, and sourdough bread



SALADS

Duke Salad | \$17.00
garden greens, pickled fennel, honey carrots, cucumber, goat's milk feta cheese, cherry tomatoes, baby radish, slow roasted new potatoes with orange and honey dressing
Add tofu, lemon chicken, cajun beef, or smoked salmon \$4.00 extra

Caesar Salad | \$19.50
baby cos lettuce, crisp manuka cured bacon, croutons, parmesan cheese, Caesar dressing, anchovies, poached free range egg
Add tofu, lemon chicken, Cajun beef, or smoked salmon \$4.00 extra

Linguini Pasta | \$19.00
fresh pasta tossed in creamy homegrown basil and parsley pesto finished with grilled vegetables, peas, baby spinach and parmesan cheese
Add grilled chicken, bacon, or seafood \$4.00 extra

PIZZA SELECTION

Margarita Pizza: - tomato, mozzarella, and pesto | \$19.00

Three Cheese Pizza: - ricotta, parmesan, and mozzarella with basil | \$21.00

Meat Lovers Pizza: - chorizo, salami, bacon and sausage with parmesan cheese | \$22.00

BURGERS

Duke's Ultimate Burger | \$24.00
Choice of Angus Beef Patty or Southern-Style Chicken Patty
with bacon, cheddar cheese, tomato, onion, lettuce and mayonnaise with side fries

Vegan Burger | \$24.00
vegan kumara, potato and herb patty with caramelised onion, tomato, lettuce and avocado spread with side fries

DESSERT

Orange, Manuka Honey & Kawakawa Baked Custard | \$15.00
with a caramelised crust and almond biscotti

Triple Fudge Chocolate Brownie (Gluten Free) | \$15.00
served with signature ice cream of the night, Belgian chocolate sauce and clotted cream

Signature Cheese Board Selection

Puhoi Valley Gorgonzola-Style Blue

Kapiti Tuteremoana Cheddar

Grinning Gecko Soft White Rind (Brie Style)

served with a selection of breads, biscuits, crackers, fruit paste, celery, apple segments and grapes. Portion sizes for each of the cheeses is approximately 60 grams.
One choice selection | \$17.00 **Two choice selection** | \$21.00 **Three choice selection** | \$25.00