

COCKTAILS

All Cocktails \$17 each

Vesper Martini

gin and vodka, lillet

Corpse Reviver #2

dry gin, cointreau, lillet and lime juice

John Collins

gin, lemon juice, sugar syrup and soda water

Mojito

rum, fresh mint, lime and soda water

Dark N' Stormy

dark rum, lime juice and ginger beer

Margarita

tequila, cointreau, lime juice

Cosmopolitan

cranberry juice, vodka and cointreau

Gimlet

vodka, lime juice and sugar syrup

Old Fashioned

bourbon, bitters and sugar cube

Bellini

peach puree and prosecco

Espresso Martini

vodka, shot of espresso and kahlua

Long Island Iced Tea | \$20.00

vodka, tequila, light rum, triple sec, gin, and a splash of cola

NON-ALCOHOLIC MOCKTAILS

All Mocktails \$12 each

Pineapple Cobbler

strawberry puree, pineapple juice, lime juice and club soda

Cinderella

orange juice, pineapple juice, lemon juice, grenadine and ginger ale

Sparkling Blood Orange

blood orange syrup and soda water

COFFEES

	small	large
Flat White	\$4.50	\$5.50
Short Black	\$4.50	\$5.50
Long Black	\$4.50	\$5.50
Cappuccino	\$4.50	\$5.50
Latte	\$4.50	\$5.50
Mochaccino	\$4.50	\$5.50
Hot Chocolate	\$4.50	\$5.50
Filter	\$2.50	

TEAS

English Breakfast	\$4.50
Earl Grey	\$4.50
Peppermint	\$4.50
Lemon	\$4.50
Green	\$4.50

LOOSE HERBAL INFUSED TEAS FROM DILMAH

Pure Peppermint	\$5.50
Gentle Chamomile	\$5.50
Elderflower and Apple Infusion	\$5.50
Natural Infusion of Blueberry	\$5.50
Blood Orange and Eucalyptus	\$5.50
Ceylon Breakfast	\$5.50
Aromatic Earl Grey	\$5.50
Naturally Pure Green	\$5.50
Fragrant Jasmine Green	\$5.50



Duke's

Bar & Restaurant

BAR MENU

11am till late



BAR SNACKS

Mediterranean Marinated Olives

Olives | \$9.00
marinated olives with sundried tomato, artichoke, parsley and garlic (gf) (vegan)

Crispy Curly Fries

| \$9.00
with aioli and tomato sauce

Spicy Potato Wedges

| \$10.50
with sweet chilli sauce, sour cream and melted mozzarella cheese

Wild Mushroom and Truffle Arancini Cheese Balls

| \$10.50
with wasabi aioli and micro medley greens

Chorizo Scotch Eggs

| \$10.50
with balsamic & star anise reduction and herb mayonnaise

Cheesy Garlic Bread

| \$13.00
toasted ciabatta generously spread with herb and garlic butter and parmesan cheese, served with tomato salsa

Chef's Soup Creation of the Day

| \$15.00
served with toasted sourdough bread and churned butter

French Onion Soup

| \$19.50
a timeless classic made with beef broth and caramelised onions and topped with gruyere cheese

Kaimoana, Seafood Chowder

| \$21.00
a hearty chowder packed with New Zealand seafood served in freshly baked handcrafted rēwena breadbasket

Tempura Fish & Chips

| \$25.00
the duke's own recipe, inhouse Croucher's beer batter coats fresh caught fish served with curly fries, garden salad, tomato and tartare sauces

Smokey Pork Ribs

| \$30.00 DOZEN | \$18.00 HALF DOZEN
oven baked pork spareribs in 16-year aged scotch whisky sauce

Lunch Roast

| \$25.00
choice of roast chicken or roast beef served with duck fat roasted root vegetables, creamy potato mash, green peas, Yorkshire pudding, pan jus gravy and horseradish cream

Provenance Lamb Shank

| \$30.00
De le terree shiraz braised served with grilled vegetables, mashed potato, green peas, poached prunes, mint sauce, and rosemary gravy

Four-Hour Slow Croucher Beer Braised Ox Cheek

| \$30.00
served with steamed vegetables, edamame beans, kumara mash and gremolata rosemary gravy



SHARING PLATTERS

Aotearoa Platter - Heke Hangi

| \$45.00 FOR TWO PEOPLE
slow roasted Awhi beef sirloin, kawakawa scented roasted chicken, baked potato, kumara and carrot, watercress salad, Misha's vineyard pinot noir gravy, herb stuffing

Antipasto Platter

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

From Asia

| \$18.50 FOR TWO PEOPLE | \$32.00 FOR FOUR PEOPLE
traditional lumpia rolls (cabbage, mushroom, green sword bean, onion, carrot, potato) (v), house dumpling (dumpling pork chives and prawn), tom yum tofu and green bean rice paper roll (v), grilled Malaysian satay chicken skewers with peanut sauce vegetarian samosa with tamarind sauce

From the Sea

| \$19.50 FOR TWO PEOPLE | \$35.00 FOR FOUR PEOPLE
crumbed calamari, garlic prawn skewer, tempura catch of the day, steamed mussel in coconut and smoked paprika sauce served with herb aioli, lemon wedge and sweet chilli sauce



SALAD

The Duke's Salad

\$17 ENTREE | \$25 MAIN
garden greens, pickled fennel, honey roasted carrots, cucumber, goat's milk feta cheese, cherry tomatoes, baby radish with orange and honey dressing (v)(gf)

add tofu extra \$4.00

add lemon chicken extra \$4.00

add smoked salmon extra \$5.50

add Cajun spiced seared angus beef \$5.50

add grilled prawns extra \$5.50

PASTA

Fettuccine Pasta

\$19 ENTREE | \$25 MAIN

Fresh pasta tossed in creamy homegrown basil and parsley pesto finished with grilled vegetables, peas, baby spinach and freshly grated parmesan cheese (v)(n)

add grilled chicken extra \$4.00

add bacon extra \$4.00

add ham extra \$4.00

add grilled prawns extra \$5.50

DESSERT

Triple Fudge Chocolate Brownie

(Gluten Free) | \$15.00

served with signature ice-cream of the night, Belgian chocolate sauce and clotted cream

Baked Custard

| \$15.00

orange, manuka honey and kawakawa baked custard with caramelised crust and buttery shortbread biscuit



PIZZA SELECTION

Margherita

| \$19.00
sunburst cherry tomato, mozzarella cheese, basil finished with pikopiko pesto

Meat Lovers Pizza

| \$24.00
smoked bacon, chorizo, pepperoni, Cantonese lap cheong sausage, parmesan cheese with BBQ sauce

BURGERS

Nellie Budd Burger

| \$24.00
choice of prime angus beef or chicken schnitzel

served on a toasted burger bun with mayonnaise, crisp lettuce, tomato, caramelised onion jam, streaky bacon, grilled grinning gecko soft white rind brie cheese served a side of golden curly fries with tomato sauce

Vegan Burger

| \$24.00
kumara and horopito rosti served on a toasted burger bun with vegan mayonnaise, crisp lettuce, tomato, caramelised onion jam, avocado, grilled tofu served with a side of golden curly fries with tomato sauce

SIGNATURE CHEESE BOARD SELECTION

Puhoi valley gorgonzola-style blue

Kapiti tuteremoana cheddar

Grimming gecko soft white rind (brie style)

served with a selection of breads, biscuits, crackers, fruit paste, nuts, seeds, celery, apple segments and grapes portion sizes for each of the cheeses is approximately 60 grams

One choice selection | \$19.00

Two choice selection | \$23.00

Three choice selection | \$27.00