



DINNER MENU

Available from 5pm to late

BAKERS SELECTION

CHEESY GARLIC BREAD | \$13.00

classic baguettes generously spread with herb and garlic butter and toasted with parmesan cheese served with roasted garlic and cherry tomato salsa (v)

TE WHATI I TE TARO (Breaking the Bread) | \$13.00

rēwena paroa, traditional Māori potato bread infused with pinenuts and horopito served with seaweed and sesame home churned butter, organic cold pressed flaxseed oil and kawakawa mango relish (n)(v)(h)

ARTISAN BREADS TO SHARE | \$15.00

a selection of ciabatta and capeseed breads served with aromatic dukkah, extra virgin olive oil, watercress and pikopiko pesto (v)(n)

Gluten Free bread option also available

🍷 Match with: La Marca Prosecco 187ml - \$15

ENTREE

CLASSIC FRENCH ONION SOUP | \$19.50

timeless and traditional. caramelised onions bathed in a succulent beef broth and topped with toasted gruyere cheese on sourdough bread

CHEF'S SOUP CREATION OF THE NIGHT | \$15.00

(please ask your server) served with toasted sourdough bread and unsalted butter (h)

TUA TUA CHOWDER | \$21.00

hearty New Zealand Cloudy Bay tua tua clams base the chowder with watercress and puha served with a garlic, herb and cheese crouton

🍷 Match with: Johner Estate Sauvignon Blanc - \$14

GOLDEN CAMEMBERT WEDGES | \$18.50

deep fried New Zealand camembert matched perfectly with spicy plum sauce and microgreens (v)(n)

NEW ZEALAND ĪNANGA WHITEBAIT FRITTER | \$26.00

fresh from the riverbeds of South Westland, a homemade New Zealand whitebait fritter served on gazpacho with umebosi fermented vegetables and lumpfish caviar

ORA KING SALMON THREE WAYS | \$24.00

selectively bred in South Island's Marlborough Sounds freshwater facility in Takaka, where king salmon eggs are nurtured in crystal clear waters flowing from Te Waikoropū Springs – water that has been verified as some of the clearest in the world.

hot smoked salmon resting on a crispy potato and horopito rosti, accompanied by beetroot and vodka cured salmon gravlax on avocado, salmon croquette finished with wasabi aioli, caviar and refreshing sorbet

🍷 Match with: Mills Reef Estate Chardonnay - \$13

FETTUCCINE PASTA | \$19.00 ENTREE | \$25.00 MAIN

fresh pasta tossed in creamy homegrown basil & 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 prawns extra \$5.50

🍷 Match with: Mills Reef Estate Pinot Gris - \$12

SALADS

THE DUKE'S SALAD | \$17.00 ENTREE | \$25.00 MAIN

garden greens, pickled fennel, honey roasted carrots, cucumber, goat's milk feta cheese, cherry tomatoes and baby radish with orange and honey dressing (gf)(v)

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

🍷 Match with: Folium Vineyard Rose - \$14

PEKING CANTER VALLEY DUCK SALAD

\$25.00 ENTREE | \$39.00 MAIN

Canter Valley has provided sustainably sourced meats since 1987, freshly prepared and supplied daily, the Canter Valley shredded duck cooked "peking style" in five spice and hoisin glaze with crispy skin, tops a warm winter salad of mixed leafy greens, charred broccolini, daikon, walnut and navel oranges (gf)(n)

🍷 Match with: Schubert Selection Pinot Noir - \$13

MAIN COURSE

KAWAKAWA AND THYME INFUSED WAITOA CHICKEN BREAST | \$39.00

free range chicken breast raised in the valleys of the Waikato, served on sous vide heritage baby vegetables, glazed shallot, pancetta, cream of hangi and pickled pikopiko fern (gf)

🍷 *Match with: De La Terre Berrique Ferment Chardonnay - \$15*

GRAIN-FED PORK CUTLET | \$38.00

grilled grain-fed, South Island pork cutlets on organic green tea soba noodles tossed with hoisin sauce, cashew nuts, cantonese lap cheong, pork crackling, red cabbage, star anise and apple relish (n)

🍷 *Match with: Misha's Vineyard Cantata Pinot Noir - \$14*

TUAPAE FARMS HAWKE'S BAY VENISON LOIN | \$44.00

pasture-raised venison from Taupae farms and naturally a very lean protein with a delicate yet distinctive taste

grilled to your liking served on a kumara and herb rosti, watercress, baby beetroot, lotus roots, juniper berries and Graham's port wine jus (gf)

🍷 *Match with: Mont'Albano Montepulciano D.O.C - \$14*

PROVENANCE LAMB | \$42.00

provenance lamb is traceable back to two farms. Shortland's Station is a 14,000-acre high country farm in the back of Maniototo in Central Otago and Glenmore Farm, Dunedin

horopito crusted rack of New Zealand High Country Lamb, paired with a lamb shoulder croquette, lamb sweetbreads, fresh goat's milk feta, marinated courgette, charred leek, broad beans, celeriac puree and semidried tomato all resting delicately in a lamb jus

🍷 *Match with: De La Terre Syrah - \$14*

AWHI RUAPEHU PRIME ANGUS EYE FILLET OF BEEF WITH BEER BRAISED OX CHEEKS | \$44.00

locally grass-fed and selectively bred for over 40 years, Awahi Angus roam the lower hills of Mt Ruapehu. awahi shares our vision of 'Kaitiakitanga' and 'The Awahi way' following sustainable practices

angus eye fillet grilled to your liking complimented by tender 4-hour slow roasted ox cheek, exotic mushroom cassoulet in vol au vent, duck fat roasted root vegetables, garlic sautéed greens and champagne butter bearnaise sauce

🍷 *Match with: Parallele 45 Cotes Du Rhone - \$14*

LINE CAUGHT FISH | \$44.00

delivered fresh daily and direct from the bounty of New Zealand's shores and served with wild caught, grilled New Zealand scampi, steamed green lipped Coromandel mussels, delicately alongside aromatic galangal, lime leaf and coconut broth with pak choi, wildfire pumpkin and sunburst tomatoes (gf)

🍷 *Match with: Saint Clair Origin Chardonnay - \$12*

BUTTERNUT AND SPLIT PEA RISOTTO (Vegan Available) | \$32.00

slow roasted seasonal butternut pumpkin, crisp kale, edamame beans and coconut yoghurt, enveloped in creamy split pea risotto finished with freshly grated parmesan and truffle oil

🍷 *Match with: Huia Gewurztraminer - \$14*

TOFU SCRAMBLE (Vegan) | \$32.00

scrambled tofu cooked with boundless seasonal winter vegetables, house chutney and toasted freshly baked sourdough bread

🍷 *Match with: Black Barn Rose - \$13*

Side dishes to share

BUTTERED BEANS AND BROCCOLI | \$9.50

seaweed garlic butter tossed green beans and broccoli (h)(gf)

BEER BATTERED TEMPURA VEGETABLES | \$9.50

the duke's own recipe, Inhouse Croucher's beer batter coats seasonal vegetables fried with spicy plum sauce and herb aioli

WINTER GREENS WITH PINENUTS | \$9.50

seasonal greens tossed in avocado oil, toasted pinenuts and feta cheese (h)(gf)(n)

DUCK FAT ROASTED POTATOES | \$9.50

infused with thyme, rosemary and parsley served with a side of roast chicken pan gravy (gf)

(gf) gluten free; (n) contains nuts; (h) healthy eating; (v) vegetarian

DESSERT

BAKED CUSTARD | \$15.00

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

DARK CHOCOLATE AND KAHLUA GATEAU | \$16.00

self-saucing mini gateau with incorporated Kahlua infused prunes, cocoa biscotti, and a scoop of chocolate ice cream

🍷 Match with: Gonzalez Byass Nectar Pedro Ximenez - \$12

MATCHA PANNA COTTA | \$16.00

soya milk panna cotta with lychee granita, settled in rosemary, raspberry and rose infused jus (gf)(v)(vegan)

🍷 Match with: Huia Organic Riesling (vegan) - \$14

SPICED APPLE AND RHUBARB MILLE-FEUILLE | \$15.00

layers of flaky pastry alternating with spiced apple and rhubarb Topped with vanilla mascarpone cheese, pistachio and hokey pokey anglaise (n)

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 | \$19

Two choice selection | \$23

Three choice selection | \$27

Selection of ports to complement your cheese selection

Taylor's Fine Ruby | \$12

Graham's 10 year | \$16

Taylor's 20 year | \$22