

DINNER MENU

Available from 5pm to late

BAKERS SELECTION

CHEESY GARLIC BREAD | \$13.00

classic baguettes generously spread with herb & garlic butter and toasted with mozzarella cheese served with roasted garlic, thyme, and cherry tomato salsa (v)

TE WHATI I TE TARO - BREAKING THE BREAD RĒWENA LOAF | \$13.00

rēwena paroa, traditional Māori potato bread loaf brushed with fresh kawakawa served with churned seaweed butter and tamarillo & horopito relish (v)(h)

ARTISAN BREADS TO SHARE | \$16.50

a selection of sourdough ciabatta bread, garlic rosemary herb focaccia served with aromatic dukkah, sunburst tomato oil, basil & pikopiko pesto (v)(n)

 *Match with: La Marca Prosecco 187ml - \$16*

Gluten Free bread option also available

ENTREE

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

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

KAI MOANA, SEAFOOD CHOWDER | \$24.00

a hearty chowder based in a scampi stock packed with white fish, game fish, scallops, mussel meat, cuttlefish, squid, prawns and served with fresh baked then grilled ciabatta bread.

 *Match with: Johner Estate Sauvignon Blanc - \$15*

GOLDEN CAMEMBERT WEDGES | \$21.50

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

TEMPURA SOFT SHELL CRAB | \$26.00

soft shell crab delicately battered in duke's mata manuka golden ale batter served with candied citrus segment, fennel, radicchio, caperberries and sumac mayonnaise

SOUS VIDE GRAIN-FED PORK BELLY | \$26.00

softly sous vide grain-fed pork belly rests on a daikon cream, beer soil, smoked carrot mousse, pork crackling, slender stem broccoli and kiwi slaw

 *Match with: Mills Reef Estate Chardonnay - \$14*

NZ VENISON RAGOUT ON PAPPARDELLE

\$26.00 ENTREE | \$38.00 MAIN

game venison slow braised in bohemian 'the author' merlot jus amongst wild mushrooms, piccolo tomato, rosemary and generously dusted with parmigiana reggiano cheese tossed in fresh pappardelle pasta

 *Match with: Mills Reef Estate Pinot Gris - \$13*

SALAD

CAESAR SALAD WITH DUCK CROQUETTES

\$24.00 ENTREE | \$36.00 MAIN

Canter Valley duck croquettes gently tossed into baby cos lettuce, poached egg, herb crouton, caesar dressing, anchovies, parmesan cheese and finished with pikopiko pesto oil

 *Match with: Schubert Selection Pinot Noir - \$14*

Matariki

signature dish

He Ika E Hoputia E Te Taura | \$48.00

Line caught fish with steamed tuatua and green lipped mussels served with a lobster bisque sauce.

This dish is also accompanied with seasonal produce, hangi potato, local mushrooms, picked fern and lumpfish caviar garnished with dehydrated kawakawa crisp.

This dish is not available with other promotions and offers.

 **Match with:** De la terre Chardonnay \$16

Māori Definitions

Hāngī

means food cooked in an earth oven.

Horopito

is a pepper tree, native shrubs with leaves often having large red blotches. Flowers greenish yellow and fruit orange-red or black.

Māori

is an indigenous person of Aotearoa (New Zealand).

Pūhā

is a perennial sowthistle, small leafy plants with thistle-like leaves and milky juice. They are boiled and eaten as a green vegetable.

Rēwena

means both "bread made with potato yeast" and "the process of fermentation that causes bread to rise."

Tua Tua (Cloudy Bay clams)

harvested from the low tide zone, the tua tua has a distinctive, mild sweet 'ocean sptay' flavour and a rich creamy texture. Highly regarded by local Māori as a culinary delight. It is superb eating.

Hapuka (Groper)

firm, lean, white flesh with few bones, remains moist with heavy flakes when cooked. Makes good seaks, smokes well, has excellent roe.

Kawakawa

a traditional medicinal plant of Māori who make an infusion from the leaves and roots, used as a general tonic.



MAIN COURSE

KAWAKAWA AND THYME INFUSED WAITOA CHICKEN BREAST | \$44.00

Waitoa free-range farms are all located among the rolling green hills of the Waikato. known for its rich soils and great growing conditions, it's a perfect place to farm free range chicken.

chicken breast stuffed with heke hangi stuffing, exotic mushroom sauce, roasted root vegetables, kareti puree & pickled pikopiko fern

🍷 **Match with:** De La Terre Berriquee Ferment Chardonnay - \$16

ORA KING SALMON DARNE | \$45.00

a unique breed, called Ōra King, genetically distinct from any other King salmon found in New Zealand or the world. selectively bred in South Island & Marlborough Sounds freshwater facility in Takaka, where king salmon eggs are nurtured in crystal clear waters flowing from Te Waikoropupū Springs – water that has been verified as some of the clearest in the world.

pan roasted salmon served on tri colour organic cardamon scented quinoa salad, textures of cauliflower, toasted almonds, fresh cilantro, and gentle curry infused oil

🍷 **Match with:** Misha's Vineyard Cantata Pinot Noir - \$15

CAESAR SALAD WITH WILD MUSHROOM BALLS

\$24.00 ENTREEE | \$36.00 MAIN

vegetarian twist on the traditional Caesar with exotic mushroom and cheese arancini balls dressed in baby cos lettuce, poached egg, Caesar dressing, parmesan cheese, romaine lettuce puree (vegan available)

PROVENANCE LAMB PLATE | \$48.00

Provenance Lamb is traceable back to 2 farms, "Shortland's Station" is a 14,000-acre high country farm in the back of Maniototo in Central Otago and the second farm "Glenmore Farms" is situated just out of Dunedin.

herb crusted lamb loin with confit lamb spare rib, salt baked celeriac, Pommes anna, watercress & pea coulis, Lebanese cheese, baby heritage vegetables, De la Terre Syrah jus

🍷 **Match with:** De La Terre Syrah - \$15

PRIME ANGUS BEEF WELLINGTON | \$48.00

with a diet of rich grass animals grow strong, healthy, and lean. the meat that is produced has a consistently delicious, distinctive flavour – the mark of red meat as it naturally should be. It's leaner, more finely textured and nutritionally better for you. compared to being grain-fed, grass-fed meat is lower in saturated fat, and higher in vitamins A and E, conjugated linoleic acid and omega-3 fatty acids.

grass fed, silver fern angus eye fillet coated with duxelles then nestled in a puff pastry and baked. served alongside new season potatoes melting fresh herb butter, baby beetroot & green beans on black garlic infused roasted cauliflower puree dripping in Misha's vineyard pinot noir jus

🍷 **Match with:** Parallele 45 Cotes Du Rhone - \$15

BEETROOT GNOCCHI | \$36.00

the new house favourite. fresh and homemade potato gnocchi tossed in beetroot jus served on cream of squash, garden peas, cavolo Nero, wild mushroom, broccoli, confit garlic, basil & sage oil (gf) (vegan available)

BAKED AUBERGINE | \$36.00

smoked half aubergine stuffed and baked with secret house spice, spanish onion, tomatoes, garlic and lime served with flat bread & homemade chutney (v) (vegan available)

Side dishes to share

DAUPHINOISE POTATO BITES | \$9.50

crispy potato baked with fresh herbs served with old fashion gravy

BEER BATTERED VEGETABLES OF THE NIGHT | \$9.50

Duke's own recipe, Mata manuka beer batter coats seasonal vegetable fried crispy with spicy plum sauce and aioli

SIDE GREEN SALAD | \$9.50

seasonal green garden salad tossed in house dressing

TRUFFLE MASHED POTATO | \$9.50

cream of agria potato infused with truffle oil served with exotic mushroom sauce

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*

CLASSIC TIRAMISU | \$16.00

elegant and rich mascarpone cheese layered espresso flavour dessert infused with house brandy

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

SIGNATURE CHEESE BOARD SELECTION

PUHOI VALLEY GORGONZOLA-STYLE BLUE KAPITI TUTEREMOANA CHEDDAR GRINNING GECKO SOFT WHITE RIND (BRIE STYLE)

served with a selection of biscuits, crackers, fruit paste, nuts, seeds, celery, apple segments and grapes.

Portion sizes for each of the cheeses is approximately 60 grams

<i>One choice selection</i>	\$21
<i>Two choice selection</i>	\$25
<i>Three choice selection</i>	\$29

Selection of ports to complement your cheese selection

<i>Taylor's Fine Ruby</i>	\$12
<i>Graham's 10 year</i>	\$16
<i>Taylor's 20 year</i>	\$22