



DUKES

Bar & Restaurant

DINNER MENU

BAKERS SELECTION

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| Cheesy Garlic Bread | 8.50 |
| toasted ciabatta generously spread with herb and garlic butter and parmesan cheese, served with tomato salsa (N) | |
| Rewena Paraoa | 11.50 |
| traditional Maori potato bread served with home churned infused butter and cold pressed ev flaxseed oil | |
| Bakers Basket | <i>shared for 3 people 14.50 or 4 people 19.00</i> |
| toasted ciabatta, cheesy garlic bread and mini loaf of rewena with homemade dips and relish. | |

ENTREES

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| Seafood Chowder | 15.00 |
| a hearty cream chowder packed with New Zealand seafood | |
| Soup Du Jour | 13.00 |
| served with a warm crusty dinner roll and unsalted butter (N) | |
| Smoked Venison | 18.00 |
| marinated with horopito, juniper, manuka honey and mustard, seared and served with a salad of pickled beetroot, dressed seasonal greens and local blue cheese | |
| Golden Camembert Wedges | 14.50 |
| crumbed and deep fried, served with a spicy plum sauce and micro greens (V) (N) | |
| Blue Warehou | 17.00 |
| poached in white wine and cream with warrigal (sea spinach) and glazed with herb and cheese rewena breadcrumbs | |

PASTA

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| Fettuccini Pasta | <i>Entrée 19.00 Main 25.00</i> |
| Fresh Pasta tossed in Cream of mushroom, grilled vegetables, spinach and finished with Pikopiko pesto, parmesan cheese and truffle oil (V) (H) (N) | |
| | <i>add lemon chicken extra 4.00</i> |
| | <i>add manuka smoked bacon extra 3.00</i> |

SALADS

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| Smoked Duck Salad | <i>Entrée 18.50 Main 32.00</i> |
| twice cooked duck breast with candied hazelnut salad, brussels sprouts and warm bacon vinaigrette | |
| The “Duke’s Salad” | <i>Entrée 16.50 Main 30.00</i> |
| shaved fennel, honey carrots, cucumber, goat’s milk blue cheese, cherry tomatoes, baby radish, garlic crouton, roasted urenika Maori potatoes, poached free range egg with orange dressing (GF) (H) (V) | <i>add lemon chicken extra 4.00 add smoked salmon extra 5.50</i> |

MAIN COURSES

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| Roasted Free Range Chicken | 33.00 |
| infused with lemon and thyme, served with hazelnut and sweet corn stuffing and wild exotic mushroom sauce | |
| Slow Roast Grain-Fed Pork Belly | 33.00 |
| crispy crackling, with cider apple jus (GF) | |
| Grilled Ora King Salmon Darne | 34.00 |
| served on roasted parsnips, lime emulsion and a miso carrot cream (H) (GF) | |
| High Country Merino Lamb Rump | 37.50 |
| pan roasted, served with creamed leeks and mint jus | |
| Grilled 300gram grass fed Angus Ribeye | 39.00 |
| with shitake mushroom ragout and green pepper corn sauce | |
| Fish of the Day | P.O.A. |
| enquire for details of the chef’s daily selection (GF) (N) (H) | |
| Filo Parcel | 25.00 |
| filled with char-grilled vegetables, brie cheese and pikopiko pesto, topped with sesame seeds, baked golden brown, and served with a caramelised onion relish and mixed salad garnish (GF) (V) (H) (N) | |

Each Main Course is served with a selection seasonal vegetables and kumara and potato puree

GF - Gluten Free N - Contains Nuts V - Vegetarian H - Healthy Eating

DESSERTS

Vanilla Baked Egg Custard 14.00
with a caramelised crust and a dark chocolate almond biscuit

Croissant Bread and Butter Pudding 14.00
with maple caramel and homemade vanilla bean ice-cream

Creamy Oriental Style Rice Pudding 14.00
with tamarillos poached in mulled red wine

Apple and Rhubarb Crumble 14.00
with a crunchy buttery top and served with hokey pokey ice cream

Signature Cheese Board

a selection of Puhoi Valley hand-crafted cheeses featuring:

Aged cheddar - sharp, full flavour with nutty notes

Washed rind (brie style) - a soft centre with a distinctive aroma and an orange rind

Distinction Blue - creamy, spicy and sweet blue cheese

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

Portion sizes for each of the cheeses is approximately 60grams

one choice selection 17.00

two choice selection 21.00

three choice selection 25.00

View our selection of ports to complement your cheese selection

| Port Wine | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Dows Tawny Upper Douro Valley, Portugal | 9.00 | 69.00 |
| Taylor's Ruby Banks of the Douro River, Portugal | 9.00 | 69.00 |
| Grahams 10 year Remote Douro Valley, Portugal | 12.00 | 99.00 |
| Taylor's 20 year Banks of the Douro River, Portugal | 18.00 | 199.00 |