

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

Champagne Cocktail

Sparkling wine, bitters and brandy

Espresso Martini

Vodka, shot of espresso and Kahlua

The Duchess

Pimms Cup - Pimms, Sprite, fresh fruit and ginger ale

The Duke

Sidecar - Brandy, triple sec and lemon juice

\$17 each



Duke's

Bar &
Restaurant

ALL DAY MENU

11am till late

BAR SNACKS

French Fries \$7.0
With tomato sauce and aioli

Marinated Mixed Olives with Garlic, Rosemary and Thyme \$10.0
Gourmet olives, sundried tomato, orange zest, extra virgin olive oil infused with fresh herbs

Cheesy Herb and Garlic Bread \$9.0
Toasted baguette with herb and garlic butter, parmesan cheese, and served with tomato salsa

Spicy Potato Wedges \$11.0
With sour cream and sweet chilli sauce

Wild Mushroom and Truffle Arancini Cheese Balls \$10.0
With wasabi aioli and micro greens medley

Cheeseboard \$15.0
Two Cheese
\$18.0
Three Cheese
Fine artisan New Zealand cheeses (Puhoi blue, Kapiti aged cheddar, soft white rind brie) served with crackers, fruit paste, toasted nuts and grapes



PIZZAS

Meat Lovers Pizza \$18.0
Smoked bacon, chorizo, pepperoni, sausage, parmesan cheese with BBQ sauce

Classic Margherita Pizza \$18.0
Wild cherry tomato, mozzarella, basil leaves with pikopiko pesto

SHARING PLATTERS

Asian Share Platter
Mini spring rolls [V], mini samosas [V], vegetarian rice paper rolls [V], pork dumpling, grilled satay chicken skewers with peanut sauce, sweet chilli sauce and homemade dipping sauce
\$22.0 for 2 people

Seafood Share Platter
Lemon pepper crumbed calamari, chilli and lime grilled prawn skewer, tempura catch of the day, steamed mussels in a white wine sauce served with herb aioli, sweet chilli sauce, lemon wedge and a side salad
\$22.0 for 2 people

Antipasto Share Platter
A tasty selection of cured meats, bell peppers stuffed with cheese, sundried tomato, marinated olives, artichokes, cheddar cheese, sourdough bread and dips.
\$22.0 for 2 people

THE DUKE'S FAVOURITE BURGERS

All served on a toasted hamburger bun with crisp lettuce, tomato, mayonnaise and a side of golden fries

Prime Angus Beef \$22.0
With bacon and cheddar cheese

Grilled Chicken \$22.0
With bacon and brie cheese

Vegetarian \$22.0
With cannellini bean and mushroom pattie, avocado and vegan mayo



Duke's
Bar & Restaurant



LIGHT MEALS

French Onion Soup \$14.0
A timeless classic made with beef broth and caramelised onions, and topped with a Gruyère cheese crouton

Duck Liver Pâté \$18.0
With French bread toast points, macerated fruits and marinated olives

Seafood Chowder \$19.0
Packed with New Zealand seafood and served in an edible rēwena bread bowl

New Zealand Salmon Three Ways \$21.0
Hot smoked salmon served on crispy potato and horopito rosti with avocado, beetroot and vodka cured gravlax, croquette with herb aioli

Pork Ribs \$16.0
Half Dozen
\$26.0
Dozen
Pork spare ribs in bourbon BBQ sauce with a side salad

MAIN MEALS

The Duke's Salad (V) \$25.0
Pickled fennel, honey carrots, cucumber, goat milk feta cheese, cherry tomatoes, baby radish, garlic croutons, slow roasted new potatoes, a poached free-range egg, topped with Green Goddess dressing (yoghurt with a combination of chopped fresh herbs, mustard and honey)
Add salmon or lemon chicken \$4 extra | Entrée \$17.5

Fish and Chips \$23.0
Today's market fresh fish coated in a light and crispy mata manuka beer batter served with golden fries, garden salad, tomato sauce and tartare (GF)

Duke's Ultimate Open Steak Sandwich \$26.0
Prime Angus steak cooked to your liking on sourdough bread with wholegrain mustards, basil pesto tossed grilled vegetables, avocado, rocket and balsamic jus

Fettuccine Pasta \$20.0
Pasta tossed in creamy pikopiko (the young curled shoots of ferns) pesto, with grilled seasonal vegetables, baby spinach, New Zealand parmesan-style cheese, and drizzled with aromatic truffle oil
Add grilled chicken or bacon or ham \$4.0 extra

