



THE DUKE

12

Warmed Olives marinated w orange & spices

Edamame w sea salt crispy garlic & chilli oil

House baked focaccia bread w beetroot humus balsamic, olive oil & dukkah

Fries w rosemary salt Aioli & tomato sauce

Truffle fries w pecorino & truffle oil

18

Chicken Liver Pate w Spiced Cherry relish & bread crackers

Beef Tartar w Horseradish, mustard, balsamic w olive oil, rocket & bread crackers

Torched Goats Cheese w Candied Walnuts, Beetroot Kawakawa Jam, smoked pear & bread crackers

Scallops (3) parsnip purée, smoked Maple drizzle w cherry pearls & prosciutto chips

Gin & Beetroot Cured Salmon Pickled Red onion, dill crème fraîche, & micro greens

Sous Vide Pork Belly w Cherry bbq sauce on pink slaw

Fried Cauliflower Bites w yuzu mayo & hot honey drizzle

44

Warm bread roll

w smoked mascarpone

Mains

Spring Lamb Twice cooked shoulder w pea purée & minted vert & cream of pepper

Silver Fern Sirloin 250gr w Jus, caramelised onion & truffle mushroom croquette

Baked Fish in beurre blanc w cherry pearls & lemon

Kawakawa Confit Duck on parsnip purée, glazed cherries & brandy jus

Ratatouille Confit Byaldi Courgette squash aborigine kumara tomato

Shared Table Sides

Potato Dauphinoise

layered potato baked in
stock & cream

Glazed Carrots

Orange & honey glazed
carrots sesame

Warm Grilled Green Salad

Asparagus & broccolini on
baby spinach leaves w
beurre noisette & almond

To Finish

Louis XVI Chocolate Melange Chocolate tart w chocolate velvet shortbread snap meringue clouds 20

Vanilla pannacotta w Strawberry rose consommé, strawberries, white chocolate & mint 16

Whittakers Chocolate Profiteroles Chocolate Dipped Profiteroles w Velvet Chocolate Mousse 19

Chocolate Sundae vanilla ice w chocolate fudge and macadamia crunch 15

Affogato vanilla bean ice cream w espresso & biscotti 16 22 w liqueur 22

Torched Goats Cheese w Candied Walnuts, Beetroot Kawakawa Jam, smoked pear & bread crackers 22