

SNACKS

BOWL OF DUKE FRIES (serves 1-2) (add aioli or garlic butter for \$2) a large bowl of duke beer battered fries	\$9
JALAPEÑO PIZZA BREAD (serves 1-2) 9" pizza base with pomodoro or chilli sauce, with cheese & scattered jalapeños	\$11
SEASONED WEDGES (serves 1-2) ½ kg of seasoned wedges with sides of sweet thai chilli sauce & sour cream	\$13
SUPER BOWL OF CHEERIO'S (serves 1-2) ½ kg bowl of cheerio's, enough said	\$15
CLASSIC CHEESE & BACON WEDGES (serves 1-2) ½ kg of wedges, topped with chopped bacon & cheese then oven baked, served with a side of sour cream	\$16
REAL MEXICAN SPICY BEEF NACHOS (serves 1-2) mexican beef & chilli nachos with grilled cheese, salsa & sour cream	\$17
HOT SNACK PLATE (serves 1-2) a selection of mini spring rolls, hoki fries, southern chicken fingers, cheesy jalapeño poppers, corn nuggets & samosas, all stacked over beer battered fries with dipping sauces	\$18
WING & RIB PLATTER (serves 4-6) a kg of whole chicken wings & a full rack of pork ribs, enough said	\$45
HOT COMBO PLATTER (serves 4-6) hoki fries, mini spring rolls, salt & pepper squid, pork dumplings, cajun prawns, southern chicken fingers, samosas, cheesy jalapeño poppers, mac n cheese bites & corn nuggets served with wedges, beer battered fries & dipping sauces	\$45

THE DUKE'S 9" PIZZA'S \$14

MARGHERITA tomato, cheese, basil, olive oil
DUKEARONI just pepperoni, cheese & pomodoro sauce
IRON MAN pepperoni / salami, chorizo & bacon
MONTE CRISTO chicken, ham, potato, onion & brie
HAWAIIAN ham, bacon, pineapple & red onion
MOROCCAN CHICKEN moroccan seasoned chicken with red onion, mushrooms, brie & cracked pepper
KIWI SUPREME ham, salami, bacon, mushrooms, onions, peppers & pineapple
CAJUN CHICKEN chicken, bacon, mushroom, peppers, onion & cajun seasoning
SAUCE BASES (add jalapeños or anchovies for free) tomato / bbq / cranberry / chilli

Desserts

FREAK SUNDAE - BOMBASTIC ice cream, meringue, raspberries, cream, raspberry coulis & passionfruit sauce	\$12
FREAK SUNDAE - CHOC GOBLER brownie, chocolate sauce, nuts, vanilla ice cream, chocolate fish, malteasers, caramel sauce, cream & chocolate wafers	\$12
CHOCOLATE BROWNIE (gfo) served with ice cream, cream & chocolate sauce	\$12
PAVLOVA a kiwi icon with fruit, ice cream, cream & passionfruit glaze	\$12
CRÈME BRÛLÉE (gfo) an egg custard with a caramel crust, served with cream & ice cream	\$12
SORBET BASKET very berry sorbet inside a waffle basket with a fruit compote	\$12
CHEESECAKE OF THE DAY ask about todays selection	\$12
HOT DESSERT OF THE DAY ask about todays selection	\$12
CHEESE BOARD (SERVES 1-2) a selection of aged cheddar, camembert & blue cheese with cold meats, crackers & relish	\$20

ALL MEALS ARE SUBJECT TO AVAILABILITY OF STOCK

chefs weekly creations

The chefs at the Duke create something new for you every week, You can always check out each week's creation on our website.

THE DUKE of GLOUCESTER Restaurant & Bar

It's your local with something for everyone

OPEN 10AM, 7 DAYS (Full Menu ALL DAY)

If Dining in the Bar or Garden Bar,
Please Order or Open an Account at the Bar

100 Seat Private Function Room Available

www.napierbars.co.nz

Ask for a Napier Bars Loyalty Club Card & have 5% of your account credited to your card to be used here



NO SURCHARGE ON PUBLIC HOLIDAYS

VOUCHERS & GIFT CARDS ACCEPTED



PAYMENT OPTIONS

Cash, Eftpos, Visa, Master Card, Bankcard,
Cheques by prior arrangements only

ALL MEALS AVAILABLE AS TAKEAWAY

Check out the menus including Function Menus online at

www.thedukeofgloucester.co.nz

SMOOTHIES \$6.5

Mixed Berry
Banana & Honey
Passionfruit & Mango

FLOATS \$6

Coke, Coke Zero, Sprite,
Raspberry, L & P, Fanta

MILKSHAKES \$6

Chocolate, Caramel, Strawberry,
Orange, Jaffa, Banana, Lime, Vanilla,
Raspberry, Spearmint

ICED DRINKS \$6

Iced Chocolate, Iced Coffee, Iced
Jaffa, Iced Mocha

BREADS

- GARLIC BREAD (add cheese \$2) (serves 2-3)** \$9
oven baked turkish loaf, with a garlic & parsley butter
- JALAPENO PIZZA BREAD (serves 1-2)** \$11
9" pizza base with pomodoro or chilli sauce with cheese & scattered jalapeños
- THE DUKE'S BAKED PULL APART LOAF (serves 3-6)** \$14
served with garlic butter, relish & a olive oil/balsamic duo

TAPAS BOWLS & STARTERS

\$18 EACH (ORDER ANY 4 FOR \$60)

SAUCE OPTIONS (choose any sauce per bowl)

TARTARE / SWEET THAI CHILLI (gf) / CRANBERRY / SEAFOOD SAUCE / PLUM / CHIPOTLE AIOLI / GARLIC AIOLI / RANCH / SMOKEY BBQ / PERI PERI / SOY / CORIANDER & LIME / TOMATO RELISH / SALSA / MAYO / TOMATO

- BATTERED FISH BITES** 8-10 hand battered premium whiptail bites (recommend tartare)
- MINI MEAT BALLS** 20 danish meat balls (recommend bbq or peri peri)
- BATTERED MUSHROOMS (v)** 250g fresh button mushrooms dipped in tempura batter (recommend aioli or chipotle)
- CORN NUGGETS (v)** 20 corn nuggets tossed in garlic butter (perfect as they are)
- PRAWN & PORK WONTONS** 9 minced pork & prawn wontons with chilli & coriander flavours (recommend plum)
- SPARE RIBS (df/gfo)** 250g baby back ribs (5-6) flash roasted with the duke's own fragrant rub (recommend bbq)
- SALT & PEPPER SQUID (df/gf)** 250g coated with szechuan pepper, pink himalayan salt, polenta & rice flour (recommend coriander & lime)
- HOT N SPICY PRAWNS** 15 southern spice coated prawns (recommend chipotle aioli)
- BLUE CHEESE WONTONS** 9 wonton wrappers filled with blue cheese (recommend tomato relish)
- SOUTHERN CHICKEN FINGERS** 10 southern coated chicken morsels (recommend chipotle aioli)
- BAKED CAMEMBERT (v)** a whole camembert studded with fresh rosemary & garlic, served with crostini (recommend cranberry)
- MAC N CHEESE BITES** 8 crumbed cheese & bacon bites (recommend aioli or ranch)
- CHEESY JALAPEÑO POPPERS (v) //** 12 jalapeño cheese bites (perfect as they are)
- HOT WINGS // //** 6 hot n spicy chicken wings (recommend chipotle aioli)
- TIGER PRAWNS (gf/df)** 200g tiger prawns with lemon (recommend seafood sauce)
- STEAMED PORK DUMPLINGS** 12 dough casings with seasoned minced pork (recommend soy or plum)
- CRUMBED SCALLOPS (gf/df)** 4 plump scallops crumbed fresh to order (recommend seafood or tartare)

SALAD MEALS

- WARM POTATO & SALMON SALAD (gfo)** \$24
warm gourmet potatoes, smoked salmon, green beans, red onion & spinach, dressed with a citrus aioli
- TIGER PRAWN SALAD (df/gfo)** \$24
tiger prawns scattered over a green salad with seafood sauce
- CHICKEN BACON & AVOCADO SALAD (df/gfo)** \$24
char grilled chicken & bacon, over a spring salad with smashed avocado & a citrus aioli
- BACON & BLUE CHEESE CAESAR SALAD** \$24
(add poached egg \$2 each) (add chicken \$5)
grilled bacon & blue cheese served over a seasonal salad drizzled with caesar dressing & croutons
- SALT & PEPPER SQUID SALAD (df/gf)** \$24
pineapple cut squid pimped out with szechuan pepper, pink himalayan salt, polenta & rice flour, flash fried, served over a seasonal salad
- THAI BEEF SALAD** \$24
sautéed thai beef over seasonal salad greens with crispy noodles
- MEXICAN SALAD** \$24
mexican seasoned chicken over salad greens with tomatoes, smashed avocado, coriander, spring onions, cheese & broken corn chips with a peri peri dressing

ALL FOOD AVAILABLE AS TAKEAWAY

MEDIUM & LIGHTER MEALS

- SEAFOOD CHOWDER (great as an entrée)** \$20
the duke's famous recipe, a thick creamy velouté with mussels, shrimps, fish & scallops, served with bread
- PASTA OF THE DAY** - check the daily chef's creations on the back of the menu
- TWIN TACOS (add cheese \$2, sour cream \$3) (add jalapeños free)** \$16
bbq pulled pork inside 2 soft shell tortillas with a coriander mint & red onion slaw, served with a basket of beer battered fries
- CORN FRITTERS (v) (add bacon for \$4)** \$16
sweet corn fritters served with salad, tomato salsa & sour cream
- OMELETTE & SALAD (v) (add bacon for \$4)** \$17
3 egg omelette with tomato, mushrooms, onions & cheese, served with salad
- CREAMY MEDITERRANEAN CHICKEN LASAGNE (add basket of fries \$5)** \$18
roasted chicken layered with mediterranean vegetables, sheets of pasta & chicken volute, served with salad greens
- ITALIAN BEEF LASAGNE (great with garlic bread)** \$18
everyone's favourite beef & tomato lasagne served with salad greens
- ALL DAY BREAKFAST** \$19
grilled bacon, sausage, mushroom, tomato, hashbrown, eggs & toast
- LAMBS FRY & BACON (recommend garlic bread for the sauce)** \$20
lambs fry & bacon served with mashed potatoes & creamy onion gravy
- BANGERS & MASH (recommend garlic bread for the gravy)** \$20
3 wiltshire pure pork sausages over rustic mash with lashings of gravy & a side of slaw
- SALMON FISH CAKES (gfo)** \$21
a blend of regal salmon, crushed potatoes, cream cheese & dill, served with a side salad & al fresco dressing
- SQUID BASKET & FRIES** \$22
pineapple cut squid pimped out with szechuan pepper, pink himalayan salt, polenta & rice flour, served with a basket of beer battered fries, slaw & aioli
- VEGE STACK (gfo)** \$23
gluten free rosti, mushroom, hummus, brie, salad mix, olive oil
- DUKE ROAST OF THE DAY (gfo)** \$24
daily roast, roasties, steamed greens & gravy, served with a side of cheese sauce
- CHICKEN & PRAWN PAD THAI** \$24
a stir fry noodle dish with chicken, prawns & coriander
- KIWI CLASSIC BATTERED FISH & CHIPS (add egg \$2 each)** \$24
premium southern ocean deep sea whiptail fillets battered to order, served over beer battered fries with slaw, tartare sauce & lemon wedges

BREAD TRAPS

CHOOSE FROM BURGER BAP / 12" WRAP OR MACKENZIE TOAST
(gluten free bread available \$2)

- VEGERONI (v) (add egg \$2)** \$17
feta & quionoa patty, lettuce, tomato relish & a basket of beer battered fries
- BATTERED FISH (add egg or cheese \$2)** \$18
premium southern ocean deep sea whiptail loin battered to order, with slaw, tartare sauce & a basket of beer battered fries
- CLASSIC CHEESE (add egg \$2)** \$18
beef patty, double cheese, tomato, lettuce, mayo & a basket of beer battered fries
- SLOPPY JOE - Mexican Style // //** \$19
our famous chilli beef mix with cheese, salsa, sour cream & corn chips
- B.L.T (add avocado \$2) (add egg \$2) (add cheese \$2)** \$19
streaky bacon, lettuce, tomato & mayo with a basket of beer battered fries
- BBQ PULLED PORK (add egg \$2)** \$20
served with slaw, battered onion rings & a basket of beer battered fries
- CHICKEN MUSHROOM MELT (add bacon \$4)** \$21
crispy chicken breast with creamy mushrooms, cheese, slaw & a basket of beer battered fries
- THE DUKE MEGA** \$22
beef patty, bacon, cheese, egg, battered onion rings, slaw, tomato relish & a basket of beer battered fries
- CHICKEN CRANBERRY & BRIE (add bacon \$4)** \$22
crispy chicken with creamy double brie, lettuce, tomato & cranberry sauce, served with a basket of beer battered fries
- DOUBLE DUKE (yay, no salad) (add egg \$2)** \$22
double beef pattys, double cheese, double bacon & double sauces bbq 'n' aioli served with a basket of beer battered fries
- BEEF BACON & BLUE CHEESE (add egg \$2)** \$23
beef patty, blue cheese, bacon, battered onion rings, slaw, tomato relish & a basket of beer battered fries
- GRILLED CHICKEN, BACON & AVACADO** \$24
grilled chicken, bacon, smashed avocado, lettuce & tomato, topped with caesar dressing & a basket of beer battered fries
- CHAR-GRILLED STEAK (add egg \$2) (add bacon \$4)** \$25
scotch fillet, lettuce, tomato, battered onion rings, cheese, our famous steak relish //, aioli & a basket of beer battered fries

MAIN MEALS

- BEEF SCHNITZEL (add battered onion rings \$4)** single \$24 / double \$28
fresh crumbed beef schnitzel, served over beer battered fries with slaw & a jug of hot gravy
- GOURMET CHICKEN DIANE (gfo)** \$29
grilled chicken breast topped with bacon & a classic diane sauce, served with crushed potatoes & seasonal vegetables
- BEEF CHEEK (recommend garlic bread for the sauce)** \$30
braised for several hours, served in a bowl over rustic mash, with a side of slaw & lashings of sauce deglazed from the braising pan
- AMERICAN BABY BACK RIBS (df)** \$31
a 600g stack of baby back ribs coated with the dukes own fragrant rub then flash roasted, served with slaw & a basket of beer battered fries
- PAN ROASTED FISH (gfo)** \$32
pan seared with lemon & parsley butter sauce, served with parmesan herb potatoes, with a fresh tomato salsa
- MAC CRUSTED CATCH OF THE DAY** \$33
catch of the day coated in a macadamia nut crust with a lemon & caper sauce, accompanied with mediterrean vegetables
- CRUMBED SCALLOPS** \$34
8 plump scallops crumbed to order, served over beer battered fries, with slaw, tartare sauce & lemon
- SEAFOOD HOT POT //** \$34
a selection of seafood including prawns, mussels, squid & fish, poached in a pomodoro style sauce with sliced chilli & garlic, served with dipping bread
- THE MAN'S STEAK DINNER (no frilly stuff) (upgrade to flintstone \$8)** \$34
250g scotch fillet with beer battered fries, battered onion rings, eggs & a jug of pepper sauce
- FILLET MIGNON STACK** \$35
200g eye fillet over parmesan herb potatoes with bacon, mushrooms & a red wine sauce
- SURF N TURF** \$35
(recommend a cheese or garlic sauce boat) (upgrade to eye \$5 or flintstone \$8)
250g scotch fillet served with steamed mussels, prawns & salt n pepper squid

STEAKS



THE DUKE'S STEAK HOUSE SELECTION FROM THE CHAR-GRILL

all steaks served with the duke' famous beer battered fries & a choice of salad, duke slaw or seasonal vegetable medley

- 200G RUMP STEAK** \$27
- 400G RUMP STEAK** \$32
- 250G SCOTCH FILLET** \$32
- 200G EYE FILLET** \$33
- 450G FLINTSTONE (rib eye on the bone)** \$38

EXTRAS & SAUCES

- GARLIC BUTTER** \$2
- AIOLI** \$2
- SOUR CREAM** \$3
- 1 X WILTSHIRE PORK SAUSAGE** \$2
- 2 X FREE RANGE FRIED EGGS** \$4
- 6 X BATTERED ONION RINGS** \$4
- GRILLED STREAKY BACON** \$4
- BOWL OF DUKE SLAW** \$4
- CHEFS GREEN SALAD** \$5
- SEASONAL VEGETABLE MEDLEY** \$5
- JUG OF GRAVY** \$3
- JUG OF PEPPER SAUCE** \$4
- JUG OF GARLIC SAUCE** \$4
- JUG OF DIANE SAUCE** \$4
- JUG OF CHEESE SAUCE** \$4
- JUG OF BLUE CHEESE SAUCE** \$5
- JUG OF MUSHROOM SAUCE** \$5
- BASKET OF BEER BATTERED FRIES** \$5
- BOWL OF RUSTIC MASH** \$5
- BOWL OF ROASTIES** \$5

CHECK OUT THE CHEF'S WEEKLY CREATIONS ON THE BACK OF THE MENU

AS WE MAY NOT LIST ALL INGREDIENTS, PLEASE ADVISE IF YOU HAVE ANY SPECIAL DIETARY OR ALLERGY REQUIREMENTS

(df) - dairy free (gf) - gluten free (gfo) - gluten free option available
(v) - vegetarian (vo) - vegetarian option available