

SNACKS

PUFFED PORK CRACKLING a large bowl of well-seasoned puffed pork crackling (made fresh in house)	\$5
BOWL OF DUKE FRIES (serves 1-2) (add aioli or garlic butter \$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	\$12
SEASONED WEDGES (serves 1-2) 1/2 kg of seasoned wedges with sides of sweet thai chilli sauce & sour cream	\$14
SUPER BOWL OF CHEERIO'S (serves 1-2) 1/2 kg bowl of cheerio's, enough said	\$15
CLASSIC CHEESE & BACON WEDGES (serves 1-2) 1/2 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) <i>////</i> mexican beef & chilli nachos with grilled cheese, salsa & sour cream	\$18
HOT SNACK PLATE (serves 1-2) \$18 a selection of mini spring rolls, hoki fries, chicken nuggets, cheesy jalapeño poppers, corn nuggets & samosas, all stacked over beer battered fries with dipping sauces	
SOUTHERN CHICKEN WINGS (serves 1-2) (add jug blue cheese sauce \$4) 12 wings dipped in buttermilk & coated in our own secret southern coating	\$22
WING & RIB PLATTER (serves 4-6) \$45 a kg of whole chicken wings & a full rack of pork ribs, enough said	
HOT COMBO PLATTER (serves 4-6) \$45 hoki fries, mini spring rolls, salt & pepper squid, pork dumplings, cajun prawns, chicken nuggets, samosas, cheesy jalapeño poppers, mac n cheese bites & corn nuggets served with wedges, beer battered fries & dipping sauces	

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

SAUCE BASES: TOMATO / BBQ / CRANBERRY / SWEET THAI CHILLI OR HOT CHILLI *////*
(add jalapeños or anchovies free)

MARGHERITA tomato, cheese, basil, olive oil
ROASTED today's roast meat choice over gravy base with onions, cheese & cracked pepper
PRAWN cream cheese base with prawns, spinach, red onion, cherry tomatoes, brie & basil pesto
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

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, maltesers, 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 today's selection	\$12
HOT DESSERT OF THE DAY ask about today's 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

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NO SURCHARGE ON PUBLIC HOLIDAYS

ALL MEALS AVAILABLE AS TAKEAWAY

Check out the menus including function menus online at
www.thedukeofgloucester.co.nz

VOUCHERS & GIFT CARDS ACCEPTED



FLOATS \$6

Coke, Coke No Sugar, L&P, Sprite, Raspberry, Fanta

SMOOTHIES \$7

Mixed Berry, Banana & Maple


ICED DRINKS \$6

Iced Chocolate, Iced Coffee, Iced Jaffa, Iced Mocha

MILKSHAKES \$6

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

BREADS

GARLIC BREAD (add cheese \$2) (serves 2-3) oven baked turkish loaf, with a garlic & parsley butter	\$9
JALAPENO PIZZA BREAD (serves 1-2) 9" pizza base with pomodoro or chilli  sauce with cheese & scattered jalapeños	\$12
THE DUKE'S BAKED PULL APART LOAF (serves 3-6) served with garlic butter, relish, pesto & a olive oil/balsamic duo	\$14

Tapas Share Bowls

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

SAUCE OPTIONS (CHOOSE ANY SAUCE PER BOWL)

CHILLI / SWEET THAI CHILLI (gf) / TARTARE / SEAFOOD / CRANBERRY / PLUM
CHIPOTLE AIOLI / GARLIC AIOLI / SMOKEY BBQ / PERI PERI / SOY
CORIANDER & LIME / BASIL PESTO / MAYO / SRIRACHA MAYO
(our sauce recommendations are below each item)

BATTERED GHERKINS (v)	yip the latest craze (aioli or mayo)
CURRY PUFFS (v)	curried potato & vegetables in a pastry case (chilli or sriracha mayo)
CHICKEN TENDERS	secret in-house crispy mexican coating (sriracha mayo)
BATTERED FISH BITES	hand battered premium whiptail bites (tartare or seafood)
MINI MEAT BALLS	danish mini meat balls (smokey bbq or chilli)
PRAWN & PORK WONTONS	minced pork & prawn wontons with chilli & coriander flavours (chilli / plum or soy)
BATTERED MUSHROOMS (v)	mushrooms dipped in tempura batter (aioli or chipotle)
CORN NUGGETS (v)	corn nuggets tossed in garlic butter (perfect as they are)
MEXICAN CHICKEN EMPANADAS	mexican spiced chicken filled empanada cases (peri peri or chipotle)
SPARE RIBS (gf)	sticky baby back ribs (just as they are)
SALT & PEPPER SQUID	with the dukes secret coating (perfect as it is)
HOT N SPICY PRAWNS	southern spiced prawns (sweet thai chilli)
PORK BELLY BITES	with the duke's special texas coating (bbq or plum)
BAKED CAMEMBERT (v)	a whole camembert studded with fresh rosemary & garlic, served with crostini (plum)
MAC N CHEESE BITES	crumbed cheese & bacon bites (aioli or peri peri)
CHEESY JALAPEÑO POPPERS  (v)	jalapeno cheese bites (perfect as they are)
TIGER PRAWNS (gf/df)	blanched tiger prawns (seafood sauce)
STEAMED PORK DUMPLINGS	dough casings with seasoned minced pork (soy or plum)
SCALLOPS	crumbed to order (tartare or seafood)

SALAD MEALS

SALT & PEPPER SQUID SALAD (df/gf) pineapple cut squid with the dukes special coating, tossed with parmesan cheese, citrus aioli with seasonal salad	\$25
BACON & BLUE CHEESE CAESAR SALAD (add poached egg \$2 each) grilled bacon & blue cheese served over a seasonal salad drizzled with caesar dressing & croutons	\$25
MEXICAN SALAD mexican seasoned chicken over salad greens with tomatoes, smashed avocado, coriander, spring onions, cheese & broken corn chips with a peri peri dressing	\$25
CHICKEN BACON & AVOCADO SALAD (df/gfo) char grilled chicken & bacon, over a spring salad with smashed avocado & a citrus aioli	\$26
WARM POTATO & SALMON SALAD (gfo) warm gourmet potatoes, smoked salmon, green beans, red onion & spinach, dressed with a citrus aioli	\$26
TIGER PRAWN SALAD (df/gfo) tiger prawns scattered over a green salad with seafood sauce	\$26
STEAK N BACON SALAD (add egg \$2 each) sliced scotch fillet, bacon, shaved parmesan, croutons & steak relish all tossed through our salad mix, topped with beer battered onion rings & aioli drizzle	\$27

ALL FOOD AVAILABLE AS TAKEAWAY

Medium & Lighter Meals

SEAFOOD CHOWDER (great as an entrée) the duke's famous recipe, a thick creamy velouté with mussels, shrimps, fish & scallops, served with bread	\$22
PASTA OF THE DAY - check the daily chef's creations on the back of the menu	
CORN FRITTERS (v) (add bacon \$5) sweet corn fritters served with salad, tomato salsa & sour cream	\$16
OMELETTE & SALAD (v) (add bacon \$5) (add basket of fries \$5) 3 egg omelette with tomato, mushrooms, onions & cheese, served with salad	\$17
TWIN TACOS (add cheese \$2, add sour cream \$3) (add jalapeños free) - Battered Fish soft shell tortilla's, slaw, creamy lime guacamole & a basket of beer battered fries - BBQ Pulled Pork soft shell tortilla's, minted red onion slaw with coriander & a basket of beer battered fries	\$18
CREAMY MEDITERRANEAN CHICKEN LASAGNE (add basket of fries \$5) roasted chicken layered with mediterranean vegetables, sheets of pasta & chicken volute, served with salad greens	\$20
ITALIAN BEEF LASAGNE (great with garlic bread) everyone's favourite beef & tomato lasagne served with salad greens	\$20
ALL DAY BREAKFAST grilled bacon, sausage, mushrooms, tomato, hashbrown, eggs & toast	\$20
LAMBS FRY & BACON (recommend garlic bread for the sauce) lamb's fry & bacon served with rustic mash & creamy onion gravy	\$20
BANGERS & MASH (recommend garlic bread for the gravy) 3 wiltshire pure pork sausages over rustic mash with lashings of gravy & a side of slaw	\$21
SALMON FISH CAKES (gfo) a blend of regal salmon, crushed potatoes, cream cheese & dill, served with a side salad & alfresco dressing	\$22
SQUID BASKET & FRIES pineapple cut squid with our secret coating, served with a basket of beer battered fries, slaw & aioli	\$22
VEGE STACK (gfo) gluten free rosti, sautéed mushrooms, capsicum, red spinach, beetroot hummus & brie	\$23
DUKE ROAST OF THE DAY (gfo) daily roast, roasties, steamed greens & gravy, served with a side of cheese sauce	\$24
PAD THAI (choice of chicken, prawn or pork belly) a rice noodle dish with thai flavours, vegetables, nuts & coriander	\$24
KIWI CLASSIC BATTERED FISH & CHIPS (add eggs \$2 each) premium southern ocean deep sea whiptail fillets battered to order, served over beer battered fries with slaw, tartare sauce & lemon wedges	\$25

BREAD TRAPS

CHOOSE FROM BURGER BAP / 12" WRAP OR MACKENZIE TOAST all served with a basket of the duke's famous beer battered fries	
VEGERONI (v) (add egg \$2) feta & quinoa patty, lettuce, tomato & relish	\$17
BATTERED FISH (add egg or cheese \$2) premium southern ocean deep sea whiptail loin battered to order, with slaw & tartare sauce	\$18
CLASSIC CHEESE (add egg \$2) beef patty, double cheese, tomato, lettuce & mayo	\$18
B.L.T (add egg or cheese \$2) streaky bacon, lettuce, tomato & mayo	\$19
BBQ PULLED PORK (add egg \$2) served with slaw & battered onion rings	\$20
MEXICAN CHICKEN mexican seasoned chicken, salad greens, tomatoes, smashed avocado, coriander, spring onion, cheese, broken corn chips & peri peri dressing	\$21
THE DUKE MEGA beef patty, bacon, cheese, egg, battered onion rings, slaw & tomato relish	\$23
BEEF BACON & BLUE CHEESE (add egg \$2) beef patty, blue cheese, bacon, battered onion rings, slaw & tomato relish	\$23
CHICKEN CRANBERRY & BRIE (add bacon \$5) crispy chicken with creamy double brie, lettuce, tomato & cranberry sauce	\$24
DOUBLE DUKE (yay no salad) (add egg \$2) double beef pattys, double cheese, double bacon & double sauces bbq n aioli	\$24
GRILLED CHICKEN BACON & AVOCADO grilled chicken, bacon, smashed avocado, lettuce & tomato, topped with caesar dressing	\$26
CHAR-GRILLED STEAK & BACON (add egg \$2) scotch fillet, bacon, lettuce, tomato, fried onions & cheese with bbq & aioli sauces	\$28

GLUTEN FREE BREAD AVAILABLE \$2



MAIN MEALS



BEEF SCHNITZEL (add battered onion rings \$5) crumbed beef schnitzel, served over beer battered fries with slaw & a jug of gravy	single \$24 / double \$28
FLOUNDER (gfo) - Pan Seared with a lemon caper sauce, green salad & beer battered fries - Beer Battered with eggs, duke slaw & beer battered fries	\$28
CHICKEN PARMIGIANA crumbed chicken breast topped with pomodoro sauce, grilled bacon & cheese, served with beer battered fries & a tossed lettuce, tomato, onion salad	\$29
GOURMET CHICKEN DIANE (gfo) grilled chicken breast topped with bacon & a classic diane sauce, served with crushed potatoes & seasonal vegetables	\$30
BEEF CHEEK (recommend garlic bread for the sauce) braised for several hours, served in a bowl over rustic mash, with a side of slaw & lashings of sauce deglazed from the braising pan	\$30
PORK BELLY sous-vide pork belly, kumara pumpkin mash with a hint of ginger, apple cider jus, baby beans & crackle brittle	\$31
STICKY BABY BACK RIBS (df) a whole rack of baby back ribs coated with the dukes own fragrant rub & sticky sauce, served with slaw & a basket of beer battered fries	\$32
MAC CRUSTED CATCH OF THE DAY catch of the day coated in a macadamia nut crust with a lemon & caper sauce, accompanied with mediterrean vegetables	\$33
CRUMBED SCALLOPS 8 scallops crumbed to order, served over beer battered fries, with slaw, tartare sauce & lemon	\$34
THE MAN'S STEAK DINNER (no frilly stuff) (upgrade to flintstone \$8) 250g scotch fillet with beer battered fries, battered onion rings, eggs & a jug of pepper sauce	\$36
FILLET MIGNON STACK 200g eye fillet over parmesan herb potatoes with bacon, mushrooms & a red wine sauce	\$36
SURF N TURF (recommend a cheese or garlic sauce boat) (upgrade to flintstone \$8) 250g scotch fillet served with steamed mussels, prawns & salt n pepper squid	\$37

STEAKS



THE DUKE'S STEAK HOUSE SELECTION FROM THE CHAR-GRILL	
all steaks served with the duke's famous beer battered fries & a choice of salad, duke slaw or seasonal vegetable medley	
200G RUMP STEAK	\$28
400G RUMP STEAK	\$33
250G SCOTCH FILLET	\$33
200G EYE FILLET	\$34
450G FLINTSTONE (rib eye on the bone)	\$39

Extras & Sauces

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