

M A D E
T O
O R D E R

**FROM THE BOTTLED PRESERVES TO
THE HOUSE MADE BAKED BREADS
MISTER D DINING IS PROUD TO
PRESENT THIS BREAKFAST MENU**

NOT SO CEREAL

House made granola, gluten free, Hohepa greek yoghurt, fresh fruits 16.5

FRUITY

Bali smoothie bowl, goji berries, gluten free granola, seasonal fruit 16.5

Seasonal fresh fruit plate, with vanilla ricotta 16.5

Waffles, D-bottled fruits, coconut yoghurt, palm sugar caramel 19.5
add Holly bacon 7

CROWDS LOVE THESE

Smashed avocado, toasted sourdough, Hohepa feta, D-dukkah 19.5

D-corn fritter, Holly bacon, maple syrup 20

Baked borlotti beans, ham hock, sourdough 19.5
add free range egg 3

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake "Benny", poached egg, roquette, brown butter hollandaise 23

Free range eggs, poached or fried, sunny side up or over easy, confit Te Mata mushrooms, roasted tomato, ciabatta 19.5

Big rock'n roll breakfast, poached or fried, sunny side up or over easy, Holly bacon, Wild Game breakfast sausage, confit Te Mata mushrooms, roasted tomato, ciabatta, barbeque sauce 24

Mister D cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 22
add Holly bacon 7

Bourekas, feta and ricotta pastry, pickles, hard boiled egg 19.5

SIDE KICKS

Roasted tomato	7	Steamed spinach	7
Te Mata mushrooms confit	7	Avocado	7
Baked borlotti beans, ham hock	10	Free range egg fried or poached	3
Holly bacon	7	Hohepa Greek yoghurt	3
Black pudding	7	D-barbeque sauce	2
Breakfast sausage	7	Bottled fruits	7

TOAST

Sourdough		Served with your choice of:	
Ciabatta		D-jam	
Gluten free	all 5.5	Marmalade	
		Ricotta	
		Vegemite / Marmite	
		Organic peanut butter	
		Arataki manuka honey	all 7.5

BAKER'S CORNER

D-doughnut

Cinnamon sugar plain	6.5
with one fix of custard, jelly, chocolate or the new "vaccinator" - coconut, lime, palm sugar	8
extra fix	1.5
Takeaway "4 pack" with all four syringes	30

D-adult syringes R18

☛ — Hennessy Cognac Custard	4
☛ — Stolen Dark Rum and Chocolate	4
☛ — 42 Below Manuka Honey Vodka Jelly	4

Gluten free cornbread with Mister D jam	5.5
Savoury brioche (changes daily)	5.5

Dietaries /allergies - please advise your waiter

START ME UP

MINERAL WATER INFUSIONS

The Energiser Ginger, Arataki manuka honey, burnt cinnamon, basil seed 7.5

The Cure Beetroot, turmeric, lemongrass, apple cider vinegar, maple syrup 7.5

Clean Green Kale, kiwi, kaffir lime, pandan leaf, spirulina, palm sugar 7.5

TEA BY TEA TOTAL

English Breakfast all 4.5
Earl Grey
Green Tea
Otago Summer Fruit
Peppermint
Fresh Lemon Honey Ginger
Chamomile

FULL STEAM AHEAD

COFFEE BY SUPREME

Espresso 4 Cappuccino 4.5
Long Black 4 Mochaccino 4.5
Flat White 4.5 Hot Chocolate 5.5
Latte 5 D-Chai Latte 5

DAWN DOWNERS

Bloody as D Mary

Vodka, spiced tomato juice,
Mr D's pickled vegetables 16

Mimosa

Nino Franco prosecco and
orange juice 14

JUICES

BY SIMPLY SQUEEZED

Orange Grapefruit all 6
Apple Cranberry
Pineapple Tomato
Feijoa

OFF THE WAGON

Homemade lemonade 6
Zico coconut water 6
Tonka bean cola 6
The Apple Press pear juice 8.5



BREAKFAST THU - MON 7:30 - 11 **BRUNCH/LUNCH** THU - MON 11:15 - 3
EXPRESS MENU THU, FRI, SAT 3 - 5.30 **DINNER** WED, THU, FRI, SAT 5:30 - LATE

CLOSED TUE | CLOSED WED BREAKFAST/LUNCH

NO BOOKINGS FOR BREAKFAST AND BRUNCH/LUNCH | DINNER BOOKINGS ACCEPTED

47 TENNYSON STREET, NAPIER | 06 835 5022



MISTER D DOES BRUNCH

Tarragon waffles, Ahuriri Block asparagus, chopped hard boiled egg, hollandaise	22
Cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta	22
Smoked fish cake "Benny", poached egg, roquette, brown butter hollandaise	23
Smashed avocado, toasted sourdough, Hohepa feta, dukkah	19.5

SNACKS

Parmesan shortbread	10
Telegraph Hill olives, spiced nuts, salted caramel popcorn	12
Fried bread, rosemary, garlic, aioli	10
Acar – Indonesian pickled vegetables, tomato sambal	14
Tahitian fresh fish ceviche, coriander, lime juice, coconut, taro crisps	18
Ortiz anchovy 47.5g, espellette pepper, ciabatta	24.5

STARTERS

Soup – Balinese dhal, sweet potato, spinach, red tomato sambal, coconut yoghurt, coriander	18
Spanish Iberico ham, apricot, baby cos, Forvm chardonnay vinaigrette	29
Sashimi salad, Epicurean greens, avocado, orange, modern dressing	23.5
Grilled octopus, new potato, Spanish paprika	19
Lamb croquettes, Millo's peach chutney, Hohepa greek yoghurt	19
Bostock organic chicken liver parfait, fig and walnut loaf, sourdough crisps	21
West Coast whitebait (50g) saute, lemon, parsley, soft polenta	30

MAINS

Moroccan Tagine of cauliflower, chick peas, green olives, preserved lemon, medjool dates, cauliflower couscous, saffron	29
Bone marrow ravioli, sticky beef juices, salsa verde	29
Roast duck risotto, wilted spinach, currants, pinenuts	29
Turkey tenderloin saltimbocca, prosciutto, turkey tortellini sage, new season's cherries	36
Roasted market fish, kumara mash, miso beurre blanc, kumara crisps	35
Freedom farms pork belly, D-sweet chilli, coconut rice, chinese greens	34
Prime steer beef tenderloin, poached in Manuka smoked oil, chipotle butter, wilted greens, agria potato rosti, served medium rare	38

SIDES

Potato gratin, parmesan, cream	10
Steamed winter vegetables, parsley butter	8
Tossed green Epicurean leaf salad choice of Mister D classic dressing or Modern dressing	8
Greek salad, tomato, cucumber, red onion, Hohepa feta, Kalamata olives, Matapiro olive oil	14

Allergies, please advise your waiter
TAKEAWAY MENU AVAILABLE



MENU

SNACKS

- Parmesan shortbread 10
- Fried bread, rosemary, garlic aioli 10
- Telegraph Hill olives, spiced nuts, salted caramel popcorn 12
- Acar - Indonesian pickled vegetables, tomato sambal 14
- Tahitian fresh fish ceviche, coriander, lime juice, coconut, taro crisps 18
- Ortiz anchovy 47.5g, espellette pepper, ciabatta 24.5

STARTERS

- Soup - Balinese dhal, sweet potato, spinach, red tomato sambal, coconut yoghurt, coriander 18
- Spanish Iberico ham, apricot, baby cos, Forvm chardonnay vinaigrette 29
- Sashimi salad, avocado, orange, modern dressing 23.5
- Grilled octopus, new potato, Spanish paprika 19
- Bostock organic chicken liver parfait, fig loaf, sourdough crisps 21
- Lamb croquettes, Millo's peach chutney, Greek yoghurt 19
- West Coast whitebait (50g) saute, lemon, parsley, soft polenta 30

PASTA + RISOTTO + VEGETABLE

- Bone marrow ravioli, beef juices, salsa verde 29
- Risotto, roast duck, wilted spinach, currants, pinenuts 29
- Moroccan Tagine of cauliflower, chick peas, green olives, preserved lemon, medjool dates, cauliflower couscous, saffron 29

Festive Match

Turkey tenderloin saltimbocca, prosciutto, turkey tortellini, sage, new season's cherries 36

Wine Match - 2019 Romain Paire "Eclipse" Gamay Noir Loire France 19

FISH + MEATS

- Roasted market fish, kumara mash, miso beurre blanc, kumara crisps 35
- Freedom Farms pork belly, D-sweet chilli sauce, coconut rice, chinese greens 34
- Prime steer beef tenderloin, poached in Manuka smoked oil, medium rare, chipotle butter, wilted greens, agria potato rosti 38

SIDES

- Potato gratin, parmesan, cream 10
- Steamed seasonal vegetables, parsley butter 8
- Epicurean leaf salad, D-classic dressing or D-Modern dressing 8
- Greek salad, tomato, cucumber, red onion, Hohepa feta, Kalamata olives, Matapiro olive oil 14

DESSERTS

- Meeanee Home Block Strawberries
- Lime and white chocolate semifreddo, whipped strawberry mascarpone 18
- Coconut Chocolate Lamington
- Coconut chantilly, black sesame icecream 18
- Milk Chocolate Cheesecake
- Cocoa shortbread, burnt meringue, frangelico 18
- Bruleed Ricotta Cake
- Apricots, vanilla crumble, sweet wine veil 18
- Mister D petit fours plate - changes daily - 16

CHEESES

- Whitestone Mt Domet double cream brie, mustard fruits, sourdough crisps 16
- Hohepa Danbo, quince paste, oatmeal cookie 16
- Craggy Range sheep milk blue, black mission figs, port syrup, Te Mata fig and walnut salami 16
- All three 42

WINES BY THE GLASS

BUBBLES

- Nino Franco Prosecco Italy 15
- Romain Paire "Eclipse" Gamay Noir Loire France 19

WHITE

- 2019 Nautilus Sauvignon Blanc Marlborough 12
- 2018 "Ted" by Mount Edward Pinot Blanc 13
- 2018 Bostock "Vicki's Vineyard" Pinot Gris Hawke's Bay 14
- 2018 Elephant Hill "Sea" Viognier Te Awanga 15
- 2019 Jim Barry Assyrtiko Clare Valley Australia 15
- 2018 Fox by John Belsham "Le Petit Chardonnay" Marlborough 15
- 2018 "Testify" Chardonnay by Daniel Brennan Te Awanga 17

RED

- 2019 Hancock and Sons "Lillies" Rosé Hawke's Bay 12
- 2020 Te Mata Estate Gamay Noir Hawke's Bay 12
- 2018 Maude Pinot Noir Central Otago 16
- 2018 Cypress Syrah Hawke's Bay 13
- 2016 Paritua Stone Paddock "Scarlet" Merlot Cab Hawke's Bay 13
- 2018 Lunar Apoge Cotes du Rhone France 14

<u>Coravin System</u>	75ml	150ml	Bottle
2018 Topsy Turvey "Menage a Trois" Chardonnay Te Awanga	16	29	145
2015 Elephant Hill Hieronymus Hawke's Bay	19	38	190

HALF BOTTLES 375ml

- NV Bollinger Ay France 80
- 2018 Maude Pinot Noir Central Otago 49

D-DOUGHNUT

- Cinnamon sugar plain 6.5
- with one fix of custard, jelly, chocolate
- or the new "vaccinator" - coconut, lime, palm sugar 8
- extra fix 1.5

D-ADULT SYRINGES R18

- Hennessy Cognac Custard 4
- Stolen Dark Rum and Chocolate 4
- 42 Below Manuka Honey Vodka Jelly 4

SWEET TREATS

- D- Baked sugar pastry, custard 6
- D- Nougat 6
- D- Moonshine biffs 4
- D- Lamington trio 18, or 6 each
- Macadamia nut caramel slice 6
- Daily macaron 5
- Biscotti 3

Phone 06 835 5022

BREAKFAST THU - MON 7:30 - 11:00

BRUNCH/LUNCH THU - MON 11:15 - 3

DINNER WED, THURS, FRI, SAT from 5:30

CLOSED TUE / CLOSED WED BREAKFAST/LUNCH

No bookings for breakfast and brunch/lunch. Dinner bookings accepted.

TAKEAWAY MENU AVAILABLE

Olive Oil by Matapiro 100% Kiwi
Guitars by Music Machine
Allergies, please advise your waiter



TAP BEER

Garage Project Hapi Daze Pacific Pale Ale Wellington 400ml 12

CRAFT BEER

Garage Project BEER Aro Valley Wellington 10

Garage Project Hatsukoi Neo Tokyo Lager Aro Valley Wellington 11

Sawmill Pilsner Auckland 10

Sawmill Pale Ale Auckland 10

Brave Stay Gold Pacific Ale Hastings Hawke's Bay 10

Brave Brewing Co Tigermilk IPA Hastings Hawke's Bay 10

Emersons Pilsner Dunedin 10

Killarabbit Double IPA Bannockburn Central Otago 11

Good George Brewing Small Wonder Pale Ale 2.5% 10

Zeelandt Long Range Bomber APA Hawke's Bay 11

HBIB Black Duck Porter Hawke's Bay 11

CIDER

Three Wise Birds Summer Fling Havelock North Hawke's Bay 10

Paynters "The Alchemist" Hawke's Bay 10



CHAMPAGNE & SPARKLING

NV Collet Brut "Art Deco" Ay France 130
NV Bollinger Special Cuvee Ay France 375ml 80 / 750ml 160
NV Nautilus Estate Cuvee Marlborough 75
Nino Franco Rustico Prosecco 15/72
NV Quartz Reef Central Otago 75

Sparkling Rosé

Squawking Magpie Methode Traditionelle Brut 59
Romain Paire "Eclipse" Gamay Noir Loire France 19/95
2016 Clos Marguerite Methode Traditionelle Marlborough 80

WHITE WINES

Sauvignon Blanc & Sémillon

2019 Greywacke Marlborough 58
2019 Nautilus Sauvignon Blanc Marlborough 12/58
2018 Te Mata Estate "Cape Crest" Hawke's Bay 69
2018 Smith & Co Marlborough 58

Pinot Gris, Pinot Grigio, Pinot Blanc

2019 Peregrine Central Otago 69
2019 Amisfield Central Otago 69
2017 Prophet's Rock Bendigo Central Otago 105
2018 Bostock "Vicki's Vineyard" Pinot Gris Hawke's Bay 14/69
2018 Elephant Hill Hawke's Bay 60
2018 Riff Italy 55
2018 Mt Edward "Ted" Pinot Blanc Otago 14/69
2016 Q Waitaki Valley North Otago 60

Riesling

2020 Fromm Spatlese Marlborough 59
2019 Craggy Range "Te Muna Road" Riesling Martinborough 60



Light, Aromatic and Interesting Whites

- 2019 Jim Barry Assyrtiko Clare Valley Australia 15/72
- 2019 Elephant Hill "Sea" Viognier Te Awanga 15/72
- 2019 Pieropan Soave Classico Veneto Italy 57
- 2018 Marc Bredif Vouvray Loire Valley France 60
- 2017 Rippon Gewürztraminer Lake Wanaka Central Otago 69
- 2016 Capricho Godello Bierzo Spain 69
- 2016 Mestizaje Blanco Bodega Mustiguillo Spain 63

Chardonnay

- 2019 Clearview Coastal Te Awanga 58
- 2019 Stonecroft Gimblett Gravels Hawke's Bay 70
- 2019 Craggy Range Cape Kidnappers Te Awanga 63
- 2019 Petane "Puriri Block" Hawke's Bay 75
- 2018 Decibel "Testify" by Daniel Brennan Te Awanga 17/85
- 2018 Fox by John Belsham "Le Petit Chardonnay" Marlborough 15/72
- 2018 Tony Bish "Skin in the Game" Hawke's Bay 72
- 2018 Kumeu River Rays Road Hawke's Bay 83
- 2018 Tony Bish "Heartwood" Hawke's Bay 75
- 2018 Te Mata Estate "Elston" Hawke's Bay 76
- 2018 Rockferry "3rd Rock" Marlborough 69
- 2018 Black Barn Barrel Fermented Hawke's Bay 75
- 2017 Felton Road Bannockburn Central Otago 90
- 2017 Rod McDonald ¼ Acre Hawke's Bay 65
- 2017 Paritua Hawke's Bay 79
- 2011 Leheny Gibson Yarra Valley Australia 90



RED WINES

Rosé

- 2020 Indian Summer Tuki Tuki Hawke’s Bay 55
- 2020 Black Barn Hawkes Bay 55
- 2019 Hancock & Sons Lillies Hawke’s Bay 12/55
- 2019 Esk Valley Hawke’s Bay 58
- 2018 Clos Marguerite Marlborough 60
- 2018 Elephant Hill Hawke’s Bay 60

Pinot Noir

- 2019 “Fox” by John Belsham Vineyard Selections Pinot Noir Marlborough 69
- 2018 Maude Central Otago 16/78
- 2018 Schubert Selection Wairarapa 60
- 2018 Chanson Bourgogne France 69
- 2018 Prophet’s Rock Central Otago 75
- 2017 Burn Cottage Vineyard Central Otago 120
- 2016 Rockferry “3rd Rock” Central Otago 75
- 2015 Mangaorapa Hawke’s Bay 69

Cabernet, Merlot, Malbec, Tempranillo, Gamay Noir

- 2020 Te Mata Gamay Noir Hawke’s Bay 12/58
- 2018 Black Barn Merlot Cabernet Hawke’s Bay 70
- 2018 Te Mata “Awatea” Cabernet Sauvignon Merlot Hawke’s Bay 85
- 2018 Clearview “Old Olive Block” Merlot Cabernet Sauvignon Cabernet Franc Malbec Hawke’s Bay 85
- 2018 Lunar Apoge Cotes du Rhone France 14/68
- 2017 Trinity Hill Tempranillo Hawke’s Bay 65
- 2016 Stone Paddock by Paritua “Scarlet” Hawke’s Bay 13/60
- 2016 Elephant Hill Merlot Malbec Hawke’s Bay 75
- 2015 Vidal Reserve Merlot Cabernet Sauvignon Hawke’s Bay 58
- 2014 Sacred Hill “Brokenstone” Merlot Malbec Cabernet Franc 85

<u>Coravin System</u>	75ml	150ml	Bottle
2015 Elephant Hill Hieronymus Hawke’s Bay	19	38	190



Syrah

- 2018 Craggy Range Gimblett Gravels Hawke's Bay 75
- 2018 Cypress Hawke's Bay 13/60
- 2018 Paul Jaboulet Parallele 45 Cotes du Rhone France 60
- 2018 Esk Valley Hawke's Bay 65
- 2018 Alpha Domus "The Barnstormer" 75

Spain and Portugal Reds

- 2016 Quinta Sardonía Sardon Tempranillo Castilla y Leon 72
- 2016 Condado de Haza "Tempranillo" Ribera del Duero Spain 72
- 2015 Marqués de Riscal Reserva Rioja Tempranillo 85
- 2014 Quinta Crasto Superior Portugal 78

Italian Red Varieties

- 2018 Trinity Hill Montepulciano Gimblett Gravels 85
- 2017 Vinetti de Fiorini Chianti Tuscany 60
- 2014 Terrabianca Chianti Classico Riserva "Croce" DOCG 75
- 2014 Pieropan Ruberpan Valpolicella Superiore Veneto 75
- 2013 La Valentina Spelt Montepulciano d'Abruzzo DOC 90



CELLAR LIST

Whites

- 2018 Topsy Turvey "Menage a Trois" Chardonnay Te Awanga 145
- 2018 Neudorf Moutere Chardonnay Nelson 140
- 2018 Tony Bish Golden Egg Chardonnay Hawke's Bay 95
- 2017 Clearview Reserve Chardonnay Hawke's Bay 85
- 2015 Millton "Clos de Saint Anne Les Arbes" Viognier Gisborne 130
- 2013 Mountford Estate Hommage Waipara Valley 80
- 2010 Ata Rangi Craighall Riesling Martinborough 85
- 2010 Bilancia "La Collina" Viognier Gimblett Gravels Hawke's Bay 100

Reds

- 2018 Te Mata "Alma" Pinot Noir 125
- 2018 Craggy Range "Sophia" Gimblett Gravels 150
- 2018 Trinity Hill "Homage" Hawkes Bay 160
- 2017 Craggy Range "Aroha" Te Muna 185
- 2016 Craggy Range "Le Sol" Gimblett Gravels 165
- 2015 Elephant Hill "Hieronymus" Hawke's Bay 190
- 2015 Rod McDonald Trademark Syrah Hawke's Bay 130
- 2015 Te Mata Estate "Coleraine" Cabernet Sauvignon Cabernet Franc Merlot Hawke's Bay 195
- 2014 Vidal Legacy Cabernet Sauvignon Hawke's Bay 145
- 2014 Vidal Legacy Syrah Hawke's Bay 145
- 2013 Squawking Magpie "The Nest" Merlot Gimblett Gravels 89
- 2010 CJ Pask "Declaration" Cabernet Sauvignon Merlot Malbec Hawke's Bay 95

Magnum

- 2015 Trinity Hill "Homage" 320
- Te Mata Estate "Coleraine" 390 (*check vintages with your waiter*)

Dessert Wines

- 2018 Esk Valley Late Harvest Chenin Blanc 9.50/42
- 2015 Tempus Two Pewter Series, Botrytis Semillon Hunter Valley 250ml 39
- 2014 Paul Jaboulet Muscat Beaumes de Venise 12/55
- Santa Marta Limoncello Italy 9
- Alvear Moscatel Cordoba Spain 9.5/42
- Alvear Pedro Ximenez Solera 1927 Spain 12/60