



### MISTER D DOES BRUNCH

Cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta	19.5
Smoked fish cake "Benny", poached egg, roquette, brown butter hollandaise	22
Smashed avocado, toasted sourdough, Hohepa feta, dukkah	19.5
Twice baked soufflé Suisse, gruyère, cream	22

### 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
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

### MAINS

Mister D agria potato gnocchi, roast eggplant, capsicum, sage, soffrito	29
Bone marrow ravioli, sticky beef juices, salsa verde	29
Roast duck risotto, wilted spinach, currants, pinenuts	29
Vegan risotto, hummus, roasted pumpkin, za'atar, pomegranate molasses	26
Roasted market fish, miso butter sauce, dulce seaweed, broccoli, kumara mash	34
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. Credit card surcharge 2.5%.

TAKEAWAY MENU AVAILABLE

**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

**Apple crumble porridge**, organic oat crumble, stewed apple 16.5

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

## FRUITY

**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 19.5

**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 22

**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 19.5

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
Wild Game black pudding	7	D-barbeque sauce	2
Wild Game breakfast sausage	8	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

Lemon Honey

Chamomile

## FULL STEAM AHEAD

### COFFEE BY SUPREME

Espresso 3.5

Cappuccino 4.5

Long Black 4

Mochaccino 4.5

Flat White 4.5

Hot Chocolate 5.5

Latte 5

D-Chai Latte 5

## AFTER 10'S

### 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 | CREDIT CARD SURCHARGE 2.5%**

**47 TENNYSON STREET, NAPIER | 06 835 5022**



## 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  
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  
Twice Baked Soufflé Suisse, Gruyère, cream 22

### PASTA + RISOTTO

- Mister D potato gnocchi, roast eggplant, capsicum, sage, soffritto 29  
Bone marrow ravioli, beef juices, salsa verde 29  
Risotto, roast duck, wilted spinach, currants, pinenuts 29  
Vegan risotto, hummus, roasted pumpkin, Za'atar, pomegranate molasses 26

### FISH + MEATS

- Roasted market fish, miso butter sauce, dulce seaweed, broccoli, kumara mash 34  
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

#### Winter Match - for 2 people

Slow roasted lamb shoulder, lemon, rosemary, olive oil, salsa verde, potato gratin, seasonal vegetables, lamb gravy 68

🍷 Wine Match - 2016 Paritua Stone Paddock 'Scarlet' Merlot Cab Hawke's Bay 13

### 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

#### VEGAN

- Lemon cremeux, olive oil cake, wild fennel pollen, lemon confit 18

#### FRUITY

- Hazelnut crostata, quince conserve, apple cider ice-cream 18

#### CHOCOLATE

- Coffee joconde, mascarpone mousse, mochaccino sauce, dark chocolate 18  
Mister D petit fours plate - changes daily 16

#### CHEESES

- Hohepa Danbo, pickled feijoas, oatmeal cookie 16  
Whitestone Mt Domet double cream brie, mustard fruit, sourdough crisp 16  
Craggy Range Sheep Dairy Blue, fig loaf, quince paste 16  
All three 42

### WINES BY THE GLASS

#### BUBBLES

- Nino Franco Prosecco Italy 14

#### WHITE

- 2019 Rock Ferry '3rd Rock' Sauvignon Blanc Marlborough 12  
2018 Le Vigne di Zamo Ribolla Gialla Italy 14  
2019 Peregrine Pinot Gris Central Otago 14  
2018 Elephant Hill 'Sea' Viognier Te Awanga 15  
2019 Clearview 'Coastal' Chardonnay Te Awanga 12

#### RED

- 2018 Hancock and Sons 'Lillies' Rosé Hawke's Bay 12  
2018 Koyama Pinot Noir Waipara Valley 14  
2018 Cypress Syrah Hawke's Bay 13  
2016 Paritua Stone Paddock 'Scarlet' Merlot Cab Hawke's Bay 13  
2016 Fiorini Chianti Tuscany Italy 13

Coravin System	75ml	150ml	Bottle
2018 Te Mata Coleraine Hawke's Bay	18	35	175
2018 Dry River Chardonnay Martinborough	16	29	145

#### HALF BOTTLES 375ml

- NV Bollinger Ay France 75  
2018 Maude Pinot Noir Central Otago 49  
2016 Ata Rangi Craighall Chardonnay Martinborough 55

### 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  
Credit card surcharge 2.5%



FROM 3PM

## APPETISERS

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  
Grilled octopus, new potato, Spanish paprika 19  
Lamb croquettes, Millo's peach chutney,  
greek yoghurt 19  
Ortiz anchovy 47.5g, espellette pepper,  
ciabatta 24.5

## 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

## SWEET TREATS

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

**SAVOURY BRIOCHE** changes daily 5.5

**GLUTEN FREE CORNBREAD** with  
Mister D jam 5.5

## BEVERAGES

### 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

### Non Alcoholics

Home made Lemonade 6  
Zico Coconut Water 6  
HBIB Ginger Beer 6  
Coca Cola Range 6  
The Apple Press Pear Juice 8.5  
Antipodes Sparkling mineral water litre 10  
Antipodes Still mineral water litre 10  
500ml 6.5  
Iced Chocolate 6  
Iced Coffee 6

**Juices** by Simply Squeezed 6

### Coffee

 by Supreme

Espresso 3.5  
Long Black 4  
Flat White 4.5  
Latte 5  
Cappuccino 4.5  
Mochaccino 4.5  
Hot Chocolate 5.5  
Mister D chai latte 5.5

**Tea** by Tea Total 4.5

**BREAKFAST** THU - MON 7:30 - 11am

**BRUNCH/LUNCH** THU - MON 11:15am - 3pm

**EXPRESS MENU** THU, FRI, SAT 3 - 5.30pm

**DINNER** WED, THU, FRI, SAT 5:30pm - late

**CLOSED TUE / CLOSED WED BREAKFAST/LUNCH**

No bookings for breakfast and lunch. Dinner bookings  
accepted. Credit card surcharge 2.5%

**47 TENNYSON STREET, NAPIER, 06 835 5022**

**TAKEAWAY MENU AVAILABLE**



## DESSERTS

### Vegan

Lemon cremeux, olive oil cake, wild fennel pollen, lemon confit 18

### Fruity

Hazelnut crostata, quince conserve, apple cider ice-cream 18

### Chocolate

Coffee joconde, mascarpone mousse, mochaccino sauce, dark chocolate 18

Mister D petit fours plate - changes daily 16

## CHEESES

Hohepa Danbo, pickled feijoas, oatmeal cookie 16

Whitstone Mt Domet double cream brie, mustard fruit, sourdough crisp 16

Craggy Range Sheep Dairy Blue, fig loaf, quince paste 16

All three 42

## SWEET TREATS

D-Baked sugar pastry, custard 6

D-Nougat 6

Macadamia nut caramel slice 6

D-Moonshine biffs 4

D-Macaron 5

D-Lamington trio 18 or 6 each

## D-DOUGHNUT

Cinnamon sugar plain 6.5

with one fix of custard, jelly, chocolate or 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

## Dessert Wines

2018 Esk Valley Late Harvest Chenin Blanc 9.5/42

2015 Tempus Two Semillon Hunter Valley btl 250ml 39

2014 Paul Jaboulet Muscat Beauges de Venise 12/55

Alvear Moscatel Cordoba Spain 9.5/42

Alvear Pedro Ximenez Solera 1927 Spain 12/60

Santa Marta Limoncello 9

## Ports 60ml pour

Grahams 10yr 15

Taylors 20yr 18

Dows 20yr 25

## Cognac & Armagnac

Hennessy VS 12

Delmain XO 25

Remy Martin VSOP 20

Hennessy XO 35

## Whisky

Glenfiddich 12yr 16

Talisker 10yr 18

Lagavulin 16yr 24

Oban 14yr 24

## Coffee by Supreme

**BREAKFAST** THU - MON 7:30 - 11am

**BRUNCH/LUNCH** THU - MON 11:15am - 3pm

**EXPRESS MENU** THU, FRI, SAT 3 - 5.30pm

**DINNER** WED, THU, FRI, SAT 5:30pm - late

**CLOSED TUE / CLOSED WED BREAKFAST/LUNCH**

No bookings for breakfast and lunch. Dinner bookings accepted. Credit card surcharge 2.5%

**47 TENNYSON STREET, NAPIER, 06 835 5022**





## THE ART OF EATING

### BEVERAGES

#### Juices by Simply Squeezed 6

Orange Juice

Apple

Pineapple

Feijoa

Grapefruit

Cranberry

Tomato

#### Coffee by Supreme

Espresso 3.5

Long Black 4

Flat White 4.5

Latte 5

Cappuccino 4.5

Mochaccino 4.5

Hot Chocolate 5.5

Mister D chai latte 5.5

#### Tea by Tea Total 4.5

English Breakfast

Earl Grey

Green Tea

Otago Summer Fruit

Peppermint

Lemon Honey

Chamomile

---

### 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

---

### SAVOURY BRIOCHE changes daily 5.5

### GLUTEN FREE CORNBREAD

with Mister D jam 5.5

### 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

### Non Alcoholics

Home made Lemonade 6

Zico Coconut Water 6

HBIB Ginger Beer 6

Coca Cola Range 6

The Apple Press Pear Juice 8.5

Antipodes Sparkling mineral water litre 10

Antipodes Still mineral water litre 10  
500ml 6.5

Iced Chocolate 6

Iced Coffee 6

---

### AFTER 10'S

#### Bloody as D Mary

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

#### Mimosa

Nino Franco prosecco and orange juice 14

---

### SWEET TREATS

D- Baked sugar pastry, custard 6

D- Nougat 6

D- Moonshine biffs 4

D- Lamington trio 18 / one 6

Macadamia nut caramel slice 6

Daily macaron 5

Biscotti 3

---

**BREAKFAST** THU - MON 7:30 - 11am

**BRUNCH/LUNCH** THU - MON 11:15am - 3pm

**EXPRESS MENU** THU, FRI, SAT 3 - 5.30pm

**DINNER** WED, THU, FRI, SAT 5:30pm - late

**CLOSED TUE / CLOSED WED BREAKFAST/LUNCH**

No bookings for breakfast and lunch. Dinner bookings  
accepted. Credit card surcharge 2.5%

**47 TENNYSON STREET, NAPIER, 06 835 5022**



## **BUBBLES**

Nino Franco Prosecco Italy 14

## **WHITE**

2019 Rock Ferry '3rd Rock' Sauvignon Blanc Marlborough 12

2018 Le Vigne di Zamo Ribolla Gialla Italy 14

2019 Peregrine Pinot Gris Central Otago 14

2018 Elephant Hill 'Sea' Viognier Te Awanga 15

2019 Clearview 'Coastal' Chardonnay Te Awanga 12

## **RED**

2018 Hancock and Sons 'Lillies' Rosé Hawke's Bay 12

2018 Koyama Pinot Noir Waipara Valley 14

2018 Cypress Syrah Hawke's Bay 13

2016 Paritua Stone Paddock 'Scarlet' Merlot Cab Hawke's Bay 13

2016 Fiorini Chianti Tuscany Italy 13

**BREAKFAST** THU - MON 7:30 - 11am **BRUNCH/LUNCH** THU - MON 11:15am - 3pm

**EXPRESS MENU** THU, FRI, SAT 3 - 5.30pm **DINNER** WED, THU, FRI, SAT 5:30pm - late

CLOSED TUE / CLOSED WED BREAKFAST/LUNCH

No bookings for breakfast and lunch. Dinner bookings accepted. Credit card surcharge 2.5%

**47 TENNYSON STREET, NAPIER, 06 835 5022**