



47 TENNYSON STREET, NAPIER

START ME UP MINERAL WATER INFUSIONS

The Energiser Ginger, Arataki manuka honey, burnt cinnamon, basil seed 8

The Cure Beetroot, turmeric, lemongrass, apple cider vinegar, maple syrup 8

Clean Green Kale, kiwi, kaffir lime, pandan leaf, spirulina, palm sugar 8

TEA BY TEA TOTAL

English Breakfast all 6
Earl Grey
Sencha Green Tea
Otago Summer Fruit
Peppermint
Fresh Lemon Honey Ginger
Chamomile
Ginger Kawakawa Spice

FULL STEAM AHEAD COFFEE BY SUPREME

Espresso 4 Cappuccino 6
Long Black 4.5 Mochaccino 6
Flat White 5.5 Hot Chocolate 6
Latte 6 D-Chai Latte 6
Vanilla syrup \$1 Alternate milk \$1

BRUNCH TAILS

Bloody Mary – No 47, horseradish infused vodka, port, spiced tomato juice, pickled vegetables 18

Breakfast Martini – house gin, cointreau, D-marmalade 18

D Fizz – house gin, orange juice, maraschino cherry liqueur, prosecco 18

Daily Bellini – a perfect way to start your day 18

JUICES

Orange Cranberry all 6.5
Apple Tomato
Pineapple
Grapefruit

OFF THE WAGON

Homemade lemonade 7
Coconut water 7
Fever Tree Ginger Beer 7

MADE
TO
ORDER

**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 19 GF, DF*

Steel cut oat porridge, quince crumble, creme fraiche 20

FRUITY

Seasonal fresh fruit plate, with mascarpone 19 GF, DF*

Waffles, D-bottled fruits, coconut yoghurt, palm sugar caramel 23
add Holly bacon 8

CROWDS LOVE THESE

Smashed avocado, toasted sourdough, Hohepa feta, hazelnut dukkah 21
GF*, DF*

add cured Marlborough salmon 10 or Holly bacon 8

D-corn fritter, Holly bacon, maple syrup 23 GF, DF

The Benson – slow cooked beef cheek mince, Mister D sourdough toast
salsa verde 28

add free range egg 4

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake, "Benny" poached egg, roquette, brown butter hollandaise 26 GF

River Range Free Range Eggs, poached or fried, sunny side up or over easy, confit
mushrooms, roasted tomato, ciabatta 22 GF*, DF*

Big rock'n roll breakfast, poached or fried, sunny side up or over easy,
Holly bacon, Breakfast sausage, confit mushrooms,
roasted tomato, ciabatta, barbeque sauce 27 GF*, DF*

Mister D cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 24
add Holly bacon 8

Bourekas, feta and ricotta pastry, pickles, hard boiled egg 22

SIDE KICKS

Roasted tomato 7

Confit portobello mushrooms 7

Cured Marlborough King salmon 10
GF, DF

Holly bacon 8

Black pudding 8

Holly Toulouse Breakfast sausage 8 GF

Steamed spinach 7 DF*

Avocado 7

Free range egg fried or poached 4

Hohepa Greek yoghurt 4

D-barbeque sauce 3 GF, DF

Bottled fruits 10

TOAST

Sourdough 6

Ciabatta 6

Gluten free 8

served with butter

Add your choice of artisan:

D-jam

Marmalade

Vegemite / Marmite

Organic peanut butter

Arataki manuka honey 3 each

BAKER'S CORNER

D-doughnut

Cinnamon sugar plain 7.5

☛ with one fix of custard, jelly, chocolate custard
or the new "vaccinator" - coconut, lime, 9

☛ 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 6

Savoury brioche
(changes daily) 8

GF = Gluten Free

DF = Dairy Free

* = Can be modified

Dietaries /allergies -
please advise your waiter



ALL DAY BRUNCH

- Cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 25
Smoked fish cake "Benny", poached egg, roquette, brown butter hollandaise 27
Smashed avocado, toasted sourdough, Hohepa feta, hazelnut dukkah 22
add Marlborough salmon, fino sherry cured 10

SNACKS

- Parmesan shortbread 10
Fried bread, rosemary, garlic aioli 11
Telegraph Hill olives, spiced nuts, salted caramel popcorn 12
Acar-Indonesian pickled vegetables, tomato sambal 14
Cheese balls, truffle salt, tamarind chutney 16
Pinchos Plate 21
White anchovy, tomato, pistachio crumb
Polenta chip, prosciutto
Mount Eliza Blue Monkey Cheese, bruschetta, fig

STARTERS

- Soup – braised lamb broth, white bean, cardamom 20
Te Mata oyster mushrooms, roasted, buttercup squash puree, tofu, toasted seeds, miso caramel 27
Sashimi salad, avocado, orange, modern dressing 28
Octopus, red braised, Korean maple glaze, kimchi mayonnaise 29
Craggy Range Sheep Dairy twice baked soufflé, cream, manchego, danbo 29
Country pork terrine, pork rillettes, bread and butter pickle, habanero mustard 27

MAINS

- Charcoal roasted eggplant, chermoula spiced vegetables, chickpeas, tahini, pomegranate molasses 37
Bone marrow ravioli, sticky beef juices, salsa verde 38
Risotto, roast duck, wilted spinach, currants, pinenuts 38
Market fish, pan roasted, fragrant Balinese broth, lemongrass, turmeric, toasted macadamia nuts, tomato sambal 41
Paua and pork meatballs, kumara miso mash, Mister D sweet chilli sauce, watercress 41
Prime steer beef tenderloin, olive oil poached, served medium rare, porcini butter, port wine jus, polenta chips 44

SIDES

- Potato gratin, parmesan, cream 14
Steamed seasonal vegetables, parsley butter 14
Leaf salad, D-classic dressing or D-Modern dressing 12
Greek salad, tomato, cucumber, red onion, Hohepa feta, kalamata olives 16

DESSERTS

- Pat's carrot cake, burnt meringue, cream cheese, winter citrus 18
Peanut butter ice cream bar, spiced cherries, sweet grains 18
Whipped custard, espresso, caramelised puff pastry, nutmeg 18
Petit Fours – miniature dessert plate (changes daily) 18

CHEESEBOARD

- Cheeseboard – Origin Earth Camembert, Hohepa Danbo, Mount Eliza Blue Monkey Cheese, sourdough crisps, Te Mata fig and walnut salami, oatmeal cookie 45

BUBBLES

- NV Nino Franco Rustico Prosecco Italy 16

BUBBLES Half Bottle 375ml

- NV Champagne Taittinger Reims France 120

WHITE

- 2023 Clos Henri Estate Sauvignon Blanc Marlborough 15
2022 Te Kano Estate Pinot Gris Otago 17
2022 Askerne Viognier Hawke's Bay 15
2022 Alchemy Chardonnay Dartmoor Valley Hawke's Bay 18

ROSÉ

- 2023 Poppies Martinborough 18

REDS

- 2022 Ata Rangi "Crimson" Pinot Noir Martinborough 20
2021 Bilancia Syrah Hawke's Bay 17
2021 Beach House Montepulciano Hawke's Bay 18
2021 Trinity Hill "The Gimblett" Gimblett Gravels Hawke's Bay 19

BRUNCH TAILS

- Bloody Mary** – No 47, horseradish, house vodka, port, spiced tomato juice, pickled vegetables 18
Breakfast Martini – house gin, cointreau, D-marmalade 18
D Fizz – house gin, orange juice, maraschino cherry liqueur, prosecco 18
Daily Bellini – a perfect way to start your day 18

TAP BEER

- Sawmill Pilsner 4.8% Matakana 12
Sawmill Aotearoa Series 12

D-DOUGHNUTS

- Cinnamon sugar plain 7.5
with one fix of custard, jelly, chocolate
or the new "vaccinator" - coconut, lime 9
extra fixes 1.5 each

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 10
D- Nougat 7.5
D- Moonshine biffs 5
D- Basque Cheesecake 10
Macadamia nut caramel slice 7.5
Daily macaron 5
Biscotti 4

Allergies, please advise your waiter



MENU

SNACKS

- Parmesan shortbread 10
- Fried bread, rosemary, garlic aioli 11
- Telegraph Hill olives, spiced nuts, salted caramel popcorn 12
- Acar-Indonesian pickled vegetables, tomato sambal 14
- Cheese balls, truffle salt, tamarind chutney 16
- Pinchos Plate 21
 - White anchovy, tomato, pistachio crumb
 - Polenta chip, prosciutto
 - Mount Eliza Blue Monkey Cheese, bruschetta, fig


STARTERS

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- Te Mata oyster mushrooms, roasted, buttercup squash puree, tofu, toasted seeds, miso caramel 27
- Sashimi salad, avocado, orange, modern dressing 28
- Octopus, red braised, Korean maple glaze, kimchi mayonnaise 29
- Craggy Range Sheep Dairy twice baked soufflé, cream, manchego, danbo 29
- Country pork terrine, pork rillettes, bread and butter pickle, habanero mustard 27

MAIN COURSES

- Charcoal roasted eggplant, chermoula spiced vegetables, chickpeas, tahini, pomegranate molasses 37
- Bone marrow ravioli, sticky beef juices, salsa verde 38
- Risotto, roast duck, wilted spinach, currants, pinenuts 38
- Market fish, pan roasted, fragrant Balinese broth, lemongrass, turmeric, toasted macadamia nuts, tomato sambal 41
- Paua and pork meatballs, kumara miso mash, Mister D sweet chilli sauce, watercress 41
- Prime steer beef tenderloin, olive oil poached, served medium rare, porcini butter, port wine jus, polenta chips 44

SEASONAL MATCH

- Braised veal shank pie, button mushrooms, crispy shallots, salsa verde, saffron mash 42
-  2021 Beach House Montepulciano Hawke's Bay 18

SIDES

- Potato gratin, parmesan, cream 14
- Steamed seasonal vegetables, parsley butter 14
- Leaf salad, D-classic dressing or D-Modern dressing 12
- Greek salad, tomato, cucumber, red onion, Hohepa feta, kalamata olives 16

DESSERTS

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- Whipped custard, espresso, caramelised puff pastry, nutmeg 18
- Petit Fours – miniature dessert plate (changes daily) 18

CHEESES

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BUBBLES Half Bottle 375ml

- NV Champagne Taittinger Reims France 120

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TAP BEER

- Sawmill Pilsner 4.8% Matakana 12
- Sawmill Aotearoa Series 12

CRAFT BEER

- Brave Tiger Milk IPA 6.6% 330ml Hastings 14
- Lakeman "5 O'Clock Somewhere" Hazy IPA 6% 330ml Taupo 14
- Peroni 5% 330ml Italy 12
- Hawke's Bay Brewing Black Duck Porter 330ml 14

LOW AND NON ALCOHOLIC BEER

- Sawmill Bare Beer 330ml Matakana 0% 12
- Renaissance Empathy 2.4% 330ml Blenheim 12

CIDER

- Mount Brewing Tart Rhubarb 4.5% Tauranga 12
- Paynters "The Pilgrim" Dry Cider 6% 330ml Hawke's Bay 14

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.

Guitars by Music Machine

Allergies, please advise your waiter



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SWEET TREATS

- D-Baked sugar pastry, custard 10
- D-Nougat 7.5
- Macadamia nut caramel slice 7.5
- D-Moonshine biffs 5
- D-Macaron 5
- Basque Tart 10

D-DOUGHNUT

- Cinnamon sugar plain 7.5
- with one fix of custard, jelly, chocolate or the new "vaccinator" - coconut, lime 9
- 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 75ml pour

- 2016 De la Terre Noble Viognier Hawke's Bay 14
- 2021 Askerne Dessert Cabernet 14
- Alvear Moscatel Cordoba Spain 14
- Alvear PX Spain 16
- 2019 Paul Jaboulet Muscat de Beaumes-de-Venise France 14

Ports 60ml pour

- Taylors 20yr 18
- Trinity Hill NV Touriga Gimblett Gravels 16

Cognac

- Remy Martin VSOP 20
- Hennessy XO 35

Coffee by Supreme Tea by Tea Total

BREAKFAST THU - MON 7:30 - 11am

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

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

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WINE BY THE GLASS

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BUBBLES Half Bottles 375ml

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CHAMPAGNE & METHODE

NV Collet Brut "Art Deco" Ay France 145
NV Bollinger Special Cuvee Ay France 750ml 185
NV Champagne Taittinger Brut Reserve Reims 375ml 120
NV Nautilus Estate Cuvee Marlborough 80
NV Nino Franco Rustico Prosecco Italy 76
NV Quartz Reef Central Otago 80
2021 De la Terre Cuvée II Methode Traditionelle 100

Rosé

Squawking Magpie Methode Traditionelle Brut 76

WHITE WINES

Sauvignon Blanc & Sémillon

2023 Astrolabe Sauvignon Blanc Awatere Marlborough 72
2023 Greywacke Marlborough 65
2022 Te Mata Estate "Cape Crest" Hawke's Bay 73
2023 Clos Henri Estate Marlborough 72

Pinot Gris, Pinot Grigio

2022 Te Kano Estate Pinot Gris Otago 79
2022 Amisfield Central Otago 79
2019 Prophet's Rock Bendigo Central Otago 95
2021 Alois Lageder Alto Adige Italy 72

Riesling

2022 Fromm Spatlese Marlborough 69
2022 Framingham Classic Reising Marlborough 65
2023 Craggy Range "Te Muna Road" Marlborough 75
2020 Mt Edward Otago 79

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Light, Aromatic and Interesting Whites

- 2021 Jim Barry Assyrtiko Clare Valley Australia 72
- 2022 Elephant Hill "Sea" Viognier Te Awanga 75
- 2021 Pieropan Soave Classico Veneto Italy 63
- 2021 Rippon Gewürztraminer Lake Wanaka Central Otago 72
- 2021 Marc Bredif Vouvray Loire Valley France 70
- 2022 Askerne Viognier Hawke's Bay 70
- 2023 Red Metal "Sur Lie" Albarino Bridge Pa Hawke's Bay 76

Chardonnay

- 2023 Elephant Hill Hawke's Bay 79
- 2022 Felton Road Bannockburn Central Otago 110
- 2022 Craggy Range Cape Kidnappers Te Awanga 75
- 2023 Black Barn Hawke's Bay 79
- 2022 Paritua "Willow" Hawke's Bay 72
- 2021 Decibel "Testify" by Daniel Brennan Te Awanga 88
- 2022 Te Mata Estate "Elston" Hawkes Bay 95
- 2022 Clearview Reserve Chardonnay Hawke's Bay 85
- 2023 Collaboration Aurulent Chardonnay Hawke's Bay 100
- 2023 Helio Hawke's Bay 95
- 2022 Kenzie Mangatahi Hawke's Bay 85

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RED WINES

Rosé

- 2023 Chateau Garage Orca Corca Rosato 79
- 2022 Elephant Hill Hawke's Bay 65
- 2023 Poppies Martinborough 90
- 2023 Coal Pit Otago 89
- 2023 Čuvar "Guardian Collection" Cornerstone Hawke's Bay 79

Pinot Noir

- 2021 Coal Pit "Tiwha" Pinot Noir Gibbston Otago 120
- 2023 Maude Central Otago 95
- 2021 Helio Martinborough 120
- 2022 Mount Edward "Ted" Pinot Noir Central Otago 75
- 2022 Ata Rangī "Crimson" Martinborough 100

Cabernet, Merlot, Malbec, Tempranillo, Montepulciano, Gamay

- 2019 Te Mata "Awatea" Cabernet Sauvignon Merlot Hawke's Bay 92
- 2021 Clearview "Old Olive Block" Merlot Cabernet Sauvignon Cabernet Franc Malbec Hawke's Bay 95
- 2021 Black Barn Merlot Cabernet Hawke's Bay 70
- 2022 Trinity Hill Tempranillo Hawke's Bay 89
- 2020 Stone Paddock Paritua "Scarlet" Hawke's Bay 75
- 2020 Redmetal Merlot Cab Franc Bridge Pa 75
- 2021 Smith & Sheth Cru Cabernet Franc Heretaunga 85
- 2020 Paritua Cabernet Franc Bridge Pa Hawke's Bay 72
- 2021 Beach House Montepulciano Hawke's Bay 89
- 2021 Trinity Hill "The Gimblett" Gimblett Gravels Hawke's Bay 90

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Syrah

2022 Bilancia Hawke's Bay 82

2021 Craggy Range Gimblett Gravels Hawke's Bay 85

2020 Swift Syrah Bridge Pa Hawke's Bay 85

2021 Esk Valley Hawke's Bay 65

2021 Alpha Domus "The Barnstormer" 75

2020 Petane Paki Paki Hawke's Bay 65

Reds - Spain, Italy and France

2021 Vinetti de Fiorini Chianti Tuscany 60

2019 Pieropan Ruberpan Valpolicella Superiore Veneto 75

2019 Marqués de Riscal Reserva Rioja Tempranillo Spain 95

2021 La Valentina Montepulciano D'Abruzzo DOC 72

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LIMITED EDITIONS

Whites

- 2019 Pegasus Bay "Virtuoso" Chardonnay Waipara Canterbury 145
- 2021 Neudorf "Rosies Block" Albarino Nelson 85
- 2018 Craggy Range "Les Beaux Cailloux" Gimblett Gravels Hawke's Bay 300
- 2013 Mountford Estate "Homage" Waipara Valley 80
- 2021 Neudorf Moutere Chardonnay Nelson 150

Reds

- 2021 Mt Edward Gamay Central Otago 95
- 2018 Trinity Hill "Homage" Hawkes Bay 250
- 2018 Paritua "21•12" Cab Sav/Merlot Hawke's Bay 195
- 2021 Craggy Range "Aroha" Te Muna 185
- 2017 Elephant Hill "Hieronymus" Hawke's Bay 190
- 2016 Te Mata Estate "Coleraine" Cabernet Sauvignon Cabernet Franc Merlot Hawke's Bay 250

Magnum

- Te Mata Estate "Coleraine" 390 (*check vintages with your waiter*)
- 2015 Paritua Cab Franc (The Platinum Collection) 280

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SPIRITS

GIN 30ML Served with Fever-Tree Tonic, Soda or Lemonade.

Mister D House Gin National Distillery Hawkes Bay NZ 14

Bombay Sapphire London Dry Hampshire England 14

Roku Gin Osaka Japan 14

Art Deco London Dry Gin National Distillery Hawkes Bay NZ 16

Dabblers' Botanical Orange Raspberry and Rhubarb infused Gin Bay of Plenty NZ 16

Malfy Rosa (Pink grapefruit) Moncalieri Italy 16

Roots Dry Gin Marlborough NZ 16

Tanqueray 10 Edinburgh Scotland 16

Scapegrace Dry Gin W2 18

VODKA: 30ML

Mister D House Vodka National Distillery Hawke's Bay NZ 12

Absolut Vodka Mango Sweden 12

Absolut Vodka Raspberry Sweden 12

Absolut Vodka Vanilla Sweden 12

Belvedere Poland 14

Grey Goose France 16

TEQUILA: 30ML

Olmeca Altos Plata 16

Centenario Reposada 18

Silver Patron 18

Agavero Tequila Liqueur 18

RUM: 30ML

Appleton's Estate Signature Rum Jamaica 12

Havannah Club 3 Anos Golden Rum Cuba 12

Kraken Spiced Dark Rum Trinidad and Tobago 14

Sailor Jerry Spiced Rum US Virgin Islands 14

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WHISKY: 30ML

Jim Beam 12
Jamesons Irish Whiskey 12
Tullamore Dew Irish Whiskey 14
Glenfiddich 12 yr old Single Malt Scotch 16
Talisker 10 yr old Single Malt Scotch 18
Oban 14 yr old Single Malt Scotch 22
Glenlivet 18 yr old Single Malt Scotch 25
Laguvulin 16 yr old Islay Single Malt Scotch 25

BOURBONS ETC: 30ML

Canadian Club Blended Whisky 12
Jack Daniel's Tennessee Sour Mash Whisky 12
Maker's Mark Kentucky Bourbon 12
Buffalo Trace 14

COGNAC & BRANDY: 30ML

Chatelle Napoleon Brandy 12
Remy Martin VSOP 20
Hennessy XO 35

LIQUORS: 30ML

Baileys 12
Chambord 12
Chartreuse 12
Cointreau 12
Disaranno Amaretto 12
Drambuie 12
Frangelico 12
Galliano Sambuca Black 12
Galliano Sambuca White 12
Quick Brown Fox Coffee Liquor 12

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APERITIF/ DIGESTIF/ VERMOUTH: 45ML

- Aperol 12
- Averno 12
- Campari 12
- Dolin Vermouth Dry 12
- Dolin Vermouth Rouge 12
- Grappa 12
- Limoncello 12
- Pernod Ricard 12

PORT: 60ML

- Niepoort Dry White Port 12
- Trinity Hill NV Touriga Gimblett Gravels 16
- Taylors Tawny 20 yr old 18

NON-ALCOHOLIC

- Ecology & Co. London Dry Botanical 14
- Terps and Co. Non-alcohol Gin-like & Tonic 10.50
- Monday Mule 10.50
- Antipodes Sparkling Water 1ltr 12
- Antipodes Sparkling Water 500ml 6.50
- Bundaberg Sparkling Blood Orange 7
- Coca Cola Range: Coke 6
 - Lemonade 6
 - Coke Zero 6
 - Ginger Ale 6
 - Soda 6
- Fever-Tree: Yuzu soda 7
 - Indian Tonic Water 7
 - Ginger Beer 7
- Homemade Lemonade 7
- Coconut Water 7

Fruit juices and hot drinks always available.