

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
Feng Shui 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

JUICES

Orange, Apple, Pineapple, Grapefruit
Cranberry, Tomato all 6.5

BRUNCH TAILS

Bloody as D Mary Mister D Vodka, spiced tomato juice, Mister D pickled vegetables 18

Espresso Martini Mister D Vodka, Quick Brown Fox coffee liquór, espresso 20

Limoncello Spritz limoncello, prosecco, soda 18

Mimosa prosecco, orange juice, cointreau 18

Weekly Mimosa check with your wait staff 18

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**



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

NOT SO CEREAL

House made granola, gluten free, Hohepa greek yoghurt, fresh fruits 19 GF, DF*

Bali Bowl, summer berry smoothie, gluten free granola, seasonal fruits 19 DF, GF, NF

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, D-dukkah 22 GF*, DF*
add cured Marlborough salmon 10 Holly bacon 8, or just an egg 4

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

Baked borlotti beans, ham hock, sourdough 23
add free range egg 4

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake, "Benny" poached egg, roquette, brown butter hollandaise 27 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 25
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

Baked borlotti beans, ham hock 10

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, Iberico ham
 - Craggy Range sheep's blue bruschetta, grilled fig

STARTERS

- Soup – Italian broccoli, chilli, cauliflower cream, Village Press olive oil 20
- Olive, thyme, caramelised onion tart, confit garlic, aioli, watercress 27
- Sashimi salad, avocado, orange, modern dressing 28
- Octopus, red braised, Korean maple glaze, kimchi mayonnaise 29
- Steamed Foxton Tuatuas, lemon laganelle, charred sweetcorn, chardonnay beurre blanc 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

- Cognac Mousse, almond torte, caramel icecream 18
- Date tart, lemon curd, Heilala vanilla cream 18
- Valrhona chocolate ganache, coconut cream, coconut ice, rum and cola gel 18
- Petit Fours – miniature dessert plate (changes daily) 18

CHEESEBOARD

- Origin Earth Camembert, Hohepa Danbo, Craggy Range Dairy Sheep's Blue, sourdough crisps, Te Mata fig and walnut salami, oatmeal cookie 45



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, Iberico ham
 - Craggy Range sheep's blue bruschetta, grilled fig

STARTERS

- Soup – Italian broccoli, chilli, cauliflower cream, Village Press olive oil 20
- Olive, thyme, caramelised onion tart, confit garlic, aioli, watercress 27
- Sashimi salad, avocado, orange, modern dressing 28
- Octopus, red braised, Korean maple glaze, kimchi mayonnaise 29
- Steamed Foxton Tuatua, lemon laganelle, charred sweetcorn, chardonnay beurre blanc 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

Ovation lamb short rib, truffle infused labneh, hummus, watermelon rind pickle 42

 gl 2021 Smith & Sheth Cru Cabernet Franc Heretaunga 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

- Cognac Mousse, almond torte, caramel icecream 18
- Date tart, lemon curd, Heilala vanilla cream 18
- Valrhona chocolate ganache, coconut cream, coconut ice, rum and cola gel 18
- Petit Fours – miniature dessert plate (changes daily) 18

CHEESES

- Cheeseboard – Origin Earth Camembert, Hohepa Danbo, Craggy Range Dairy Sheep's Blue, sourdough crisps, Te Mata fig and walnut salami, oatmeal cookie 45
- Classic Cheese Fondue (minimum 4 people) 15 per person

BUBBLES

- NV Nino Franco Rustico Prosecco Italy 16
- NV Squawking Magpie "Daisy" Rose Methode Traditionelle 16

BUBBLES Half Bottle 375ml

- NV Champagne Taittinger Reims France 120

WHITE

- 2023 Clos Henri Estate Sauvignon Blanc Malborough 15
- 2022 Te Kano Estate Pinot Gris Otago 17
- 2022 Red Metal "Sur Lie" Albarino Bridge Pa Hawke's Bay 16
- 2022 Askerne Viognier Hawke's Bay 15
- 2023 Helio Chardonnay Hawke's Bay 19

ROSÉ

- 2023 Cuvar "Guardian Collection" Cornerstone Hawke's Bay 17




REDS

- 2022 Ata Rangi "Crimson" Pinot Noir Martinborough 20
- 2021 Smith & Sheth Cru Cabernet Franc Heretaunga 18
- 2021 Bilancia Syrah Hawke's Bay 17
- 2020 Paritua Stone Paddock "Scarlet" Bridge Pa Hawke's Bay 15
- 2021 Beach House Montepulciano Hawke's Bay 18
- 2020 Collaboration "Argent" Cabernet Sauvignon Hawke's Bay 22

D-DOUGHNUT

- 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 8
- D- Nougat 7.5
- D- Moonshine biffs 5
- D- Lamington trio 18, or 6 each
- Macadamia nut caramel slice 7.5
- Daily macaron 5
- Biscotti 4

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



DESSERTS

Cognac Mousse, almond torte, caramel icecream 18
Ruby Glen Orchard Blueberries, cardamom brioche,
burnt white chocolate 18
Valrhona dark chocolate ganache, Village Press
olive oil, sesame peanut crumb 18
Petit Fours – miniature dessert plate (changes daily) 18

CHEESES

Origin Earth Camembert, mustard fruits,
sourdough crisps 18
Hohepa Danbo, tamarind chutney,
oatmeal cookie 18
Craggy Range Dairy Sheep's Blue, black mission
figs, port syrup, Te Mata fig, walnut salami 18
Selection of all three 45

SWEET TREATS

D-Baked sugar pastry, custard 7.5
D-Nougat 7.5
Macadamia nut caramel slice 7.5
D-Moonshine biffs 5
D-Macaron 5
D-Lamington trio 18 or 6 each

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 60ml pour

2018 De la Terre late Harvest
Viognier Hawke's Bay 12
2020 Askerne Dessert Cabernet
Alvear Moscatel Cordoba Spain 12
Alvear Pedro Ximenez Solera, 1927
Spain 13

Ports 60ml pour

Grahams 10yr 15
Taylors 20yr 18
Dows 20yr 25

Cognac & Armagnac

Bas Armagnac Delord XO 20
Remy Martin VSOP 20
Hennessy XO 35

Coffee by Supreme

BREAKFAST THU - MON 7:30 - 11am
BRUNCH/LUNCH THU - MON 11:15am - 3pm
DINNER WED, THU, FRI, SAT 5:30pm - late
CLOSED TUE / CLOSED WED BREAKFAST/LUNCH

No bookings for breakfast and lunch.
Dinner bookings accepted.

47 TENNYSON STREET, NAPIER, 06 835 5022



COCKTAILS

Sunny D - Mister D Vodka, limoncello, aperol, cointreau, orange juice 18

Golden Cadillac – Galliano authentico, white crème de cacao, cream 18

Polo Fizz – Jamesons Irish whiskey, pimm's & yuzu soda \$18

Dixie – Mister D Vodka, campari, grapefruit, lime juice 18

Stiletto – bourbon, amaretto, lemon juice 20

Jade Sparkle – golden rum, crème de menthe, cointreau, prosecco, lemon juice 20

Classic Mimosa – prosecco, cointreau, orange juice 18

White Stallion – Niepoort dry white port, yuzu soda, rosemary sprig 18

Bailey's Chocolate Martini – baileys, vodka, espresso, chocolate sauce 18

Blossom – Mister D gin, elderflower, lemon, apple juice, mint, cucumber 18
available alcohol free

MOCKTAILS

Passion Fruit Mojito – passionfruit puree, lime, mint 14

Mango Mule – mango puree, Fever Tree ginger beer, lime 16

Virgin Cucumber Gimlet – soda, cucumber, lime 14

Classics available on request

BUBBLES

NV Nino Franco Rustico Prosecco Italy 16

2021 De la Terre Cuvee Methode Traditionelle 20

NV Squawking Magpie "Daisy" Rose Methode Traditionelle 16

BUBBLES Half Bottles 375ml

NV Champagne Taittinger Reims France 120

NV Champagne Taittinger Rose France 140

WHITE

2022 Astrolabe Sauvignon Blanc Awatere Marlborough 15

2022 Te Kano Estate Pinot Gris Otago 17

2021 Dr Loosen Riesling Mosel Germany 16

2022 Red Metal "Sur Lie" Albarino Bridge Pa Hawke's Bay 16

2022 Askerne Viognier Hawke's Bay 15

2022 Alois Lageder Chardonnay Italy 17

2022 Kenzie Mangatahi Chardonnay Hawke's Bay 18

2022 Collaboration Aurulent Chardonnay Hawke's Bay 20

ROSÉ

2023 Coal Pit Otago 18

2023 Cuvar "Guardian Collection" Cornerstone Hawke's Bay 17

REDS

2020 Gladstone Vineyard Estate Pinot Noir 18

2021 Bilancia Syrah Hawke's Bay 17

2020 Paritua Stone Paddock "Scarlet" Bridge Pa Hawke's Bay 15

2021 Beach House Montepulciano Hawke's Bay 18

2020 Easthope "Two Terraces" Gamay Noir Hawke's Bay 18

2020 Knappstein Cabernet Sauvignon Clare Valley Australia 16



THE ART OF EATING

BEVERAGES

Juices all 6.5

Orange
Apple
Pineapple
Grapefruit
Cranberry
Tomato

Coffee by Supreme

Espresso 4
Long Black 4.5
Flat White 5.5
Latte 6
Cappuccino 6
Mochaccino 6
Hot Chocolate 6
Mister D chai latte 6
Iced Coffee 7

Tea by Tea Total 6

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

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
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 8

GLUTEN FREE CORNBREAD

with Mister D jam 6

Mineral Water Infusions 8

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

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

Clean Green - Kale, kiwi, kaffir lime, pandan
leaf, spirulina

Non Alcoholic

Home made Lemonade 7
Coconut Water 7
Fever Tree Ginger Beer 7
Coca Cola Range 6
Antipodes Sparkling mineral water, litre 12
Iced Chocolate 7

BRUNCH TAILS

Bloody as D Mary Mister D Vodka, spiced
tomato juice, Mister D pickled vegetables 18

Espresso Martini Mister D Vodka, Quick
Brown Fox coffee liquor, espresso 20

Limoncello Spritz limoncello, prosecco, soda 18

Mimosa prosecco, orange juice, cointreau 18

Weekly Mimosa check with your wait staff 18

SWEET TREATS

D- Baked sugar pastry, custard 7.5

D- Nougat 7.5

D- Moonshine biffs 5

D- Lamington trio 18 / one 6

Macadamia nut caramel slice 7.5

Daily macaron 5

Biscotti 4

Mister D petit fours plate - changes daily 18

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.

Allergies, please advise your waiter

47 TENNYSON STREET, NAPIER, 06 835 5022