



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, 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
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### MAIN COURSES

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- 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

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### 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

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**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.

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## 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

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### 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  
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☞  — 42 Below Manuka Honey Vodka Jelly 4

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### 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

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