



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 5 Cappuccino 6
Long Black 5 Mochaccino 6.5
Flat White 6 Hot Chocolate 6.5
Latte 6 D-Chai Latte 6.5
Syrups 1 Alternate milk 1
Iced available

BRUNCH TAILS

Bloody Mary – vodka, spiced tomato juice, pickled vegetables 18

Breakfast Margarita – D-marmalade, agave syrup, Patron Tequila 18

Peach Bellini – white peach puree, Creme de Peche, prosecco 18

Classic Mimosa – cointreau, orange juice, prosecco 18

Clear Espresso Martini – Mister D clear espresso vodka 18

JUICES

Orange 6.5 Grapefruit 6.5
Apple 6.5 Cranberry 6.5
Pineapple 6.5 Tomato 6.5

OFF THE WAGON

Homemade Lemonade 7
Coconut Water 7
Fever Tree Ginger Beer 7
Bundaberg Blood Orange 7
Fever Tree Lime & Yuzu Soda 7

M A D 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

Toasted muesli, kishmish, Greek yoghurt 20

Steel cut oats porridge, apple compote, almond crumble, mascarpone 20

Waffles, D-bottled fruits, coconut yoghurt, palm sugar caramel 25
add "Holly" Bacon 9

CROWDS LOVE THESE

Smashed avocado, toasted sourdough, Hohepa feta, hazelnut dukkah 24
GFO*, DF* add cured Marlborough salmon 12 or "Holly" Bacon 9

D-corn fritter, "Holly" Bacon, maple syrup 25 GFO, DF

The Benson, slow cooked beef cheek mince, Mister D sourdough toast
salsa verde 29 GFO*, DF
add free range egg 4

Bacon butty, toasted brioche, "Holly" middle bacon, barbecue sauce 19
add egg 4

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake, "Benny" poached egg, roquette, brown butter hollandaise 28
GFO

Big rock'n roll breakfast, eggs poached or fried, sunny side up or over easy,
"Holly" Bacon, breakfast sausage, confit mushrooms, roasted tomato, ciabatta,
barbeque sauce 30 GFO*, DF*

Mister D cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 27
add "Holly" Bacon 9

Bourekas, feta and ricotta pastry, pickles, hard boiled egg 23

SIDE KICKS

Roasted tomato 7

Confit portobello mushrooms 8

Cured Marlborough King salmon 12
GFO, DF

"Holly" Bacon 9

Black pudding 8

"Holly" Toulouse breakfast sausage 8 GFO

Steamed spinach 8 DF*

Avocado 7

Free range egg fried or poached 4

Hohepa greek yoghurt 4

D-barbeque sauce 3 GFO, DF

Hollandaise 3

Bottled fruits 10

TOAST

Sourdough 8

Ciabatta 8

Gluten free 8

served with butter

Add your choice of:

D-jam

Marmalade

Vegemite / Marmite

Organic peanut butter

Arataki manuka honey 4 each

BAKER'S CORNER

D-doughnut

Cinnamon sugar plain 8.5

☛ with one fix of custard, jelly, chocolate,
caramel 10

☛ extra fix 1.5

Takeaway "4 pack" with all four syringes 35

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 6.5

Savoury brioche
(changes daily) 8.5

GFO = Gluten Free Option

DF = Dairy Free

V = Vegan

* = Can be modified

Dietaries /allergies -

*Please inform us if you have any
dietary restrictions or allergies.*

*Most of our menu can be
prepared gluten free however we
cannot guarantee the absence of
gluten from our food.*



DAY

- Green shakshouka, baked eggs, herbs, harissa, labneh 27
- Smoked fish cake, "Benny" poached egg, rocket, brown butter hollandaise 28
- Smashed avocado, sourdough, feta, hazelnut dukkah 24
Add vodka cured Marlborough salmon 12
Add "Holly" Middle bacon 9
- Bacon Butty, toasted brioche, "Holly" middle bacon, barbecue sauce 19
Add egg 4
- Ploughman's Lunch, vintage cheddar, pork and pistachio terrine, Buddah's hand pickle, ciabatta 29
- Parsnip soup, toasted hazelnuts, sage 19
- Haku kingfish ceviche, mandarin oil, toasted sesame, lime, rice crisps 26
- Sashimi salad, avocado, cucumber, furikake, Mister D modern dressing 28
- Caesar salad, Bostock organic chicken, cos lettuce, croutons, anchovy dressing, egg 30
- Caramelised onion tart, thyme, Kalamata olives, feta 26
- Bone Marrow ravioli, sticky beef juices, salsa verde 39
- Duck Risotto, wilted spinach, currants, pinenuts 39
- Market fish, pan-roasted, laksa broth, sticky black rice, nori pesto 44
- Beef tenderloin, olive oil poached, Te Mata oyster mushrooms, truffle butter, wilted spinach port wine jus, served medium rare 45
- Umami shoestring fries, kimchi mayo 12
- Green leaf salad, Mister D Classic dressing or Mister D modern dressing 12
- Greek Salad, tomato, cucumber, red onion, feta, Kalamata olives 16
- Broccoli, almonds, smoked butter 14

BAKERS CORNER

- Savoury brioche (baked daily) 8.5
- Cornbread, Mister D seasonal jam 6 GF
- Basque cheesecake, Heilala vanilla cream 16
Add bottled Trevatt apricots 6
- Cake of the Day 12

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MENU

SNACKS

- Seasonal rock oysters, mignonette, cocktail sauce 6 each
- Fried bread, rosemary, garlic aioli 11
- Telegraph Hill olives, spiced nuts, salted caramel popcorn 12
- Cheese balls, truffle salt, tamarind chutney 16

STARTERS

- Parsnip soup, toasted hazelnuts, sage 19
- Haku kingfish ceviche, mandarin oil, lime, rice crisps 26
- Sashimi salad, avocado, cucumber, toasted sesame, furikake, Mister D modern dressing 28
- Paua and pork meatball, lemon laganelle, budda hand pickle 26
- Caramelised onion tart, thyme, Kalamata olives, feta 26

MAIN COURSES

- Charcoal roasted leeks, balsamic glazed red onion, olive oil whipped potato, hot honey 38
- Bone marrow ravioli, sticky beef juices, salsa verde 39.5
- Risotto, roast duck, wilted spinach, currants, pinenuts 39.5
- Market fish, pan-roasted, laksa broth, sticky black rice, nori pesto 44
- Beef tenderloin, olive oil poached, Te Mata oyster mushrooms, truffle butter, wilted spinach port wine jus, served medium rare 45

SEASONAL MATCH

- Cassoulet - Duck confit, Toulouse sausage, haricot beans, tomato, parsley and garlic crumb 39
- 2022 Château Carbonneau Séquoia Bordeaux France  gl 19

SIDES

- Leaf salad, D-classic dressing or D-Modern dressing 12
- Greek salad, tomato, cucumber, red onion, Hohepa feta, kalamata olives 16
- Broccoli, almonds, smoked butter 14
- Potato gratin, parmesan, cream 15
- Umami shoestring fries, kimchi mayo 12

DESSERTS

- Valrhona chocolate namelaka, banana, sweet mole mousse, banana crisp 20
- Bay leaf crème brulee, lemon curd, ricotta chantilly cream, lemon meringue 20
- Toffee apple, filo pastry, amaretto cream cheese, almond flakes 20
- Basque cheesecake, Heilala vanilla cream 16. Add - Bottled Trevatt apricots 6
- Petit Fours – miniature dessert plate (changes daily) 24

CHEESEBOARD

- Whitestone Mt Domet Brie, Craggy Range Sheep Dairy Blue, Hohepa Danbo, sourdough crisps, Oatmeal cookie, port wine figs 45

CHAMPAGNE

- Charles le Bel NV Brut "Inspiration 1818" by Billecart-Salmon France 30

SPARKLING

- NV Nino Franco Rustico Prosecco Italy 18
- NV Cloudy Bay Pelorus Marlborough 22

WHITE

- 2024 Corofin Meltwater Sauvignon Blanc Marlborough 14
- 2024 Dragon Bones Pinot Gris Waitaki Valley North Otago 16
- 2024 Red Metal Albarino "Sur Lie" Bridge Pa 18
- 2023 Bilancia Uvaggio Viognier Marsanne Roussanne Roy's Hill 29
- 2022 Alois Lageder Chardonnay Alto Adige Italy (un-oaked) 18
- 2023 Alchemy Chardonnay Dartmoor Valley Hawke's Bay 18
- 2020 Trinity Hill "125 Gimblett" Chardonnay Hawke's Bay 28

ROSÉ

- 2023 Poppies Martinborough 18
- 2023 Peyrassol "Lou" Cotes de Provence France 16

REDS

- 2022 Rock Ferry Pinot Noir Central Otago 22
- 2020 Elephant Hill Gimblett Gravels Syrah Hawke's Bay 18
- 2019 Hopesgrove "Silver Lining" Syrah Paki Paki Hawke's Bay 26
- 2019 Hawkes Ridge Estate Reserve Tempranillo Maraekakaho 16
- 2022 Bodegas Vinedos Leza Garcia Valdepalacios Rioja Spain 17
- 2022 Mokoroa by Puriri Hills Bordeaux Blend Clevedon 20
- 2022 Château Carbonneau Séquoia Bordeaux France 19

TAP BEER

- Peroni 5% Italy 14
- Brave Brewing Co Tigermilk 6.6% Hastings 14

CRAFT BEER

- Hawke's Bay Brewing Black Duck Porter 5% 330ml 14
- Sunshine Brewing, Gisborne Gold 3.8% 330ml Gisborne 14
- McLeod's Brewery, Paradise Pale Ale 5.5% 330ml Waipu 14
- Brave Brewing Co The Peoples Pils 4.8% 330ml Hastings 14

NON ALCOHOLIC BEER

- Peroni 0% 330ml Italy 12

CIDER

- Paynters "The Pilgrim" Dry Cider 6% 330ml Hawke's Bay 14
- Zeffer Cider Co. Crisp Apple 5% 330ml Fernhill, 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

Guitars by Music Machine

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From the bottled preserves to the house baked breads Mister D Dining is proud to present this dinner menu.



DESSERTS

Valrhona chocolate namelaka, banana, sweet mole mousse, banana crisp 20

Bay leaf crème brulee, lemon curd, ricotta chantilly cream, lemon meringue 20

Toffee apple, filo pastry, amaretto cream cheese, almond flakes 20

Basque cheesecake, Heilala vanilla cream 16
Add bottled Trevatt apricots 6

Petit Fours - miniature dessert plate (changes daily) 24

CHEESEBOARD

Whitestone Mt Domet Brie, Craggy Range Sheep Dairy Blue, Hohepa Danbo, sourdough crisps, Oatmeal cookie, port wine figs 45

SWEET TREATS

D-Baked sugar pastry, custard 12

D-Nougat 8

Macadamia nut caramel slice 8

D-Moonshine biffs 6

D-Macaron 6

D-DOUGHNUT

Cinnamon sugar plain 8.5

- with one fix of custard, jelly, chocolate, caramel 10

- 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 Hawkes Ridge Late Harvest Viognier Hawke's Bay 16

2021 Askerne Dessert Cabernet Hawke's Bay 14

Alvear "Solera 1927" Pedro Ximénez Spain 16

2019 Paul Jaboulet Muscat de Beaumes-de-Venise France 14

Ports 60ml pour

Grahams 20yr Portugal 20

Trinity Hill NV Touriga Gimblett Gravels 16

Cognac

Hennessy VS 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

CLOSED TUE / CLOSED WED BREAKFAST/LUNCH

No bookings for breakfast and lunch.

Dinner bookings accepted.

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