

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 5
Earl Grey
Green Tea
Otago Summer Fruit
Peppermint
Fresh Lemon Honey Ginger
Chamomile

FULL STEAM AHEAD COFFEE BY SUPREME

Espresso 4 Cappuccino 5
Long Black 4.5 Mochaccino 5
Flat White 5 Hot Chocolate 6
Latte 5 D-Chai Latte 5.5

DAWN DOWNERS

Bloody as D Mary

Vodka, spiced tomato juice,
Mr D's pickled vegetables 18

Mimosa

Nino Franco prosecco and
orange juice 16

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

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 17

Steel Cut Oats, quince conserve, oat crumble, creme fraiche 18

FRUITY

Seasonal fresh fruit plate, with vanilla ricotta 16.5

Waffles, D-bottled fruits, coconut yoghurt, palm sugar caramel 20
add Holly bacon 7

CROWDS LOVE THESE

Smashed avocado, toasted sourdough, Hohepa feta, D-dukkah 20
add cured Ōra King salmon 10

D-corn fritter, Holly bacon, maple syrup 21

Baked borlotti beans, ham hock, sourdough 20
add free range egg 3

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake "Benny", poached egg, roquette, brown butter hollandaise 24

Free range eggs, poached or fried, sunny side up or over easy, confit Te Mata mushrooms, roasted tomato, ciabatta 21

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 25

Mister D cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 23
add Holly bacon 7

Bourekas, feta and ricotta pastry, pickles, hard boiled egg 19.5

SIDE KICKS

Roasted tomato 7

Te Mata mushrooms confit 7

Cured Ōra King salmon 10

Baked borlotti beans, ham hock 10

Holly bacon 7

Black pudding 7

Breakfast sausage 8

Steamed spinach 7

Avocado 7

Free range egg fried or poached 3

Hohepa Greek yoghurt 3

D-barbeque sauce 2

Bottled fruits 7

TOAST

Sourdough

Ciabatta

Gluten free all 5.5

Served with your choice of:

D-jam

Marmalade

Ricotta

Vegemite / Marmite

Organic peanut butter

Arataki manuka honey all 7.5

BAKER'S CORNER

D-doughnut

Cinnamon sugar plain 7.5

with one fix of custard, jelly, chocolate
or the new "vaccinator" - coconut, lime, palm sugar 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 5.5

Savoury brioche
(changes daily) 6

Dietaries /allergies - please advise your waiter



MISTER D DOES BRUNCH

Cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta	23
Twice baked souffle Suisse, gruyere, cream	23
Smoked fish cake "Benny", poached egg, roquette, brown butter hollandaise	24
Smashed avocado, toasted sourdough, Hohepa feta, dukkah add Ōra King salmon, fino sherry cured 10	20

SNACKS

Parmesan shortbread	10
Telegraph Hill olives, spiced nuts, salted caramel popcorn	12
Fried bread, rosemary, garlic, aioli	11
Acar – Indonesian pickled vegetables, tomato sambal	14
Cheese balls, Mister D quince paste	16
Tahitian fresh fish ceviche, coriander, lime juice, coconut, taro crisps	20
Ortiz anchovy 47.5g, espellette pepper, ciabatta	25

STARTERS

Soup - Shechamandy, toasted walnut, forest mushrooms, chilli, garlic, wilted greens	18
King prawns, butter poached, prawn bisque, rouille, parmesan croutons	29
Sashimi salad, avocado, orange, modern dressing	26
Octopus, braised with lemongrass, ginger, roasted squash, miso mayonnaise, black pepper caramel	24
Wild boar terrine, quince conserve, pickled vegetables, sourdough crisps	25
Pan roasted lamb sweetbreads, wild game black pudding, parsnip puree, baby capers	26

MAINS

Charcoal roasted eggplant, chermoula, spiced summer vegetables, chickpeas, tahini, pomegranate molasses	34
Bone marrow ravioli, sticky beef juices, salsa verde	35
Risotto, roast duck, wilted spinach, currants, pinenuts	35
Market Fish, pan roasted, coconut roasted pumpkin, Vietnamese mint, cashew nuts, ginger and chilli	38
Paua and pork meatballs, kumara miso mash, Mister D chilli sauce, watercress	39
Prime Steer Beef tenderloin, served medium rare, olive oil poached, porcini mushroom butter, roasted duck fat potatoes, wilted winter greens, port wine jus	42

SIDES

Potato gratin, parmesan, cream	12
Steamed seasonal vegetables, parsley butter	12
Tossed green leaf salad choice of Mister D classic dressing or Modern dressing	10
Greek salad, tomato, cucumber, red onion, Hohepa feta, Kalamata olives, Matapiro olive oil	14

DESSERTS

Cognac Mousse, almond torte, caramel icecream	18
Roasted persimmons, oat cream, candied orange, Sujeonggwa	18
Twice baked chocolate souffle, plum and creme fraiche icecream, vanilla chantilly	18

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, Mister D quince paste 16
- Tahitian fresh fish ceviche, coriander, lime juice, coconut, taro crisps 20
- Ortiz anchovy 47.5g, espellette pepper, ciabatta 25


STARTERS

- Soup - Shechamandy, toasted walnut, forest mushrooms, chilli, garlic, wilted greens 18
- King prawns, butter poached, prawn bisque, rouille, parmesan croutons 29
- Sashimi salad, avocado, orange, modern dressing 26
- Octopus, braised with lemongrass, ginger, roasted squash, miso mayonnaise, black pepper caramel 24
- Wild boar terrine, quince conserve, pickled vegetables, sourdough crisps 25
- Pan roasted lamb sweetbreads, wild game black pudding, parsnip puree, baby capers 26

MAIN COURSES

- Charcoal roasted eggplant, chermoula, spiced summer vegetables, chickpeas, tahini, pomegranate molasses 34
- Bone marrow ravioli, sticky beef juices, salsa verde 35
- Risotto, roast duck, wilted spinach, currants, pinenuts 35
- Market Fish, pan roasted, coconut roasted pumpkin, Vietnamese mint, cashew nuts, ginger and chilli 38
- Paua and pork meatballs, kumara miso mash, Mister D chilli sauce, watercress 39
- Prime Steer Beef tenderloin, served medium rare, olive oil poached, porcini mushroom butter, roasted duck fat potatoes, wilted winter greens, port wine jus 42

WINTER MATCH

- Braised Venison Shank ragout, bitter chocolate, soft polenta, juniper orange gremolata 41
-  Matched with 2019 Jostetta Saffirio Nebbiolo Langhe Italy Glass (150ml) 25

SIDES

- Potato gratin, parmesan, cream 12
- Steamed seasonal vegetables, parsley butter 12
- Leaf salad, D-classic dressing or D-Modern dressing 10
- Greek salad, tomato, cucumber, red onion, Hohepa feta, Kalamata olives 14

DESSERTS

- Cognac Mousse, almond torte, caramel icecream 18
- Roasted persimmons, oat cream, candied orange, Sujeonggwa 18
- Twice baked chocolate soufflé, plum and creme fraiche icecream, vanilla chantilly 18

CHEESES

- Whitestone Mt Domet double cream brie, mustard fruits, sourdough crisps 16
- Hohepa Danbo, quince paste, oatmeal cookie 16
- Craggy Range Sheep Dairy Te Mata blue, black mission figs, port syrup, Te Mata fig and walnut salami 16
- All three 42

WINES BY THE GLASS

BUBBLES

- NV Champagne Taittinger Brut Reserve Reims 375ml 95
- NV Champagne Taittinger Rosé Reims 375ml 120

WHITE

- 2021 Nautilus Sauvignon Blanc Marlborough 13
- 2020 Giunta Daniel Brennan Crispy White Hawke's Bay 14
- 2019 Elephant Hill Pinot Gris Hawke's Bay 15
- 2020 Framingham Classic Riesling Marlborough 14
- 2019 "Testify" Chardonnay Daniel Brennan Te Awanga 17
- 2020 Tony Bish Golden Egg Chardonnay Hawke's Bay 22

ROSÉ

- 2019 Hancock and Sons "Lillies" Rosé Hawke's Bay 13

RED

- 2019 Coal Pit "Tiwha" Pinot Noir Gibbston Otago 22
- 2018 Swift Syrah Bridge Pa Hawke's Bay 17
- 2019 Redmetal Merlot Cab Franc Bridge Pa 15




WIND INTO WINTER WITH AN ITALIAN WINE

- Nino Franco Prosecco 15
- 2020 Borgo Alla Terra Vernaccia di San Gimignano D.O.C.G. Tuscany 14
- 2019 Alois Lageder Pinot Grigio Alto Adige 15
- 2019 La Valentina Montepulciano D'Abruzzo D.O.C. 15
- 2019 Jostetta Saffirio Nebbiolo Langhe D.O.C. 25

D-DOUGHNUT

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

SWEET TREATS

- D- Baked sugar pastry, custard 7.5
- 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 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.

Guitars by Music Machine

Allergies, please advise your waiter



TAP BEER

Garage Project Hapi Daze Pacific Pale Ale Wellington 400ml 12

CRAFT BEER

Garage Project BEER Aro Valley Wellington 10

Garage Project Hatsukoi Neo Tokyo Lager Aro Valley Wellington 11

Sawmill Pilsner Auckland 10

Sawmill Pale Ale Auckland 10

Brave Stay Gold Pacific Ale Hastings Hawke's Bay 10

Brave Brewing Co Tigermilk IPA Hastings Hawke's Bay 10

Emersons Pilsner Dunedin 10

Good George Brewing Small Wonder Pale Ale 2.5% 10

Zeelandt Long Range Bomber APA Hawke's Bay 11

HBIB Black Duck Porter Hawke's Bay 11

CIDER

Three Wise Birds Summer Fling Havelock North Hawke's Bay 10

Paynters "The Alchemist" Hawke's Bay 10

Zeffer Crisp Apple Cider 10



CHAMPAGNE & SPARKLING

NV Collet Brut "Art Deco" Ay France 130
NV Bollinger Special Cuvee Ay France 375ml 80 / 750ml 160
NV Nautilus Estate Cuvee Marlborough 80
Nino Franco Rustico Prosecco Italy 15/72
NV Quartz Reef Central Otago 80

Sparkling Rosé

Squawking Magpie Methode Traditionelle Brut Hawke's Bay 59
Romain Paire "Eclipse" Gamay Noir Loire France 19/95
2016 Clos Marguerite Methode Traditionelle Marlborough 80

WHITE WINES

Sauvignon Blanc & Sémillon

2020 Greywacke Marlborough 58
2020 Nautilus Sauvignon Blanc Marlborough 13/65
2019 Te Mata Estate "Cape Crest" Hawke's Bay 73
2018 Smith & Co Marlborough 58

Pinot Gris, Pinot Grigio, Pinot Blanc

2019 Peregrine Central Otago 15/75
2019 Amisfield Central Otago 79
2018 Prophet's Rock Bendigo Central Otago 95
2018 Elephant Hill Hawke's Bay 65
2018 Riff Italy 55
2018 Mt Edward "Ted" Pinot Blanc Otago 69

Riesling

2020 Fromm Spatlese Marlborough 69
2019 Craggy Range "Te Muna Road" Riesling Martinborough 68



Light, Aromatic and Interesting Whites

- 2020 Easthope Chenin Blanc Two Terraces Vineyard Hawke's Bay 15/75
- 2019 O Do Avo Marcelo Albarino Rias Baixas Spain 70
- 2019 Jim Barry Assyrtiko Clare Valley Australia 72
- 2019 Elephant Hill "Sea" Viognier Te Awanga 15/75
- 2019 Pieropan Soave Classico Veneto Italy 63
- 2019 Rippon Gewürztraminer Lake Wanaka Central Otago 69
- 2018 Jenny Dobson Fiano Hawke's Bay 68
- 2018 Marc Bredif Vouvray Loire Valley France 60
- 2016 Capricho Godello Bierzo Spain 69
- 2016 Mestizaje Blanco Bodega Mustiguillo Spain 63

Chardonnay

- 2020 Tony Bish "Heartwood" Hawke's Bay 85
- 2020 Stonecroft Gimblett Gravels Hawke's Bay 70
- 2020 Felton Road Bannockburn Central Otago 110
- 2020 Swift Bridge Pa Triangle Hawke's Bay 75
- 2019 Clearview Coastal Te Awanga 58
- 2019 Craggy Range Cape Kidnappers Te Awanga 66
- 2019 Petane "Puriri Block" Hawke's Bay 75
- 2019 Rockferry "3rd Rock" Marlborough 69
- 2019 Black Barn Barrel Fermented Hawke's Bay 78
- 2019 Kumeu River Rays Road Hawke's Bay 83
- 2019 Paritua Hawke's Bay 79
- 2018 Decibel "Testify" by Daniel Brennan Te Awanga 17/88
- 2018 Fox by John Belsham "Le Petit Chardonnay" Marlborough 15/75
- 2018 Tony Bish "Skin in the Game" Hawke's Bay 72
- 2018 Te Mata Estate "Elston" Hawke's Bay 89
- 2018 Rod McDonald 1/4 Acre Hawke's Bay 65
- 2011 Leheny Gibson Yarra Valley Australia 90



RED WINES

Rosé

- 2020 Indian Summer Tuki Tuki Hawke's Bay 55
- 2020 Black Barn Hawkes Bay 55
- 2019 Hancock & Sons Lillies Hawke's Bay 13/58
- 2019 Esk Valley Hawke's Bay 58
- 2018 Clos Marguerite Marlborough 60
- 2018 Elephant Hill Hawke's Bay 60

Pinot Noir

- 2020 Koyama Waipara North Canterbury 78
- 2019 "Fox" by John Belsham Vineyard Selections Pinot Noir Marlborough 69
- 2019 Maude Central Otago 19/95
- 2019 Schubert Selection Wairarapa 60
- 2018 Chanson Bourgogne France 69
- 2018 Wairiki Wines "The Redeemer" Maraekakaho Hawke's Bay 78
- 2018 Prophet's Rock Central Otago 105
- 2017 Burn Cottage Vineyard Central Otago 120
- 2016 Rockferry "3rd Rock" Central Otago 75

Cabernet, Merlot, Malbec, Tempranillo, Gamay Noir

- 2020 Te Mata Gamay Noir Hawke's Bay 58
- 2018 Black Barn Merlot Cabernet Hawke's Bay 70
- 2018 Te Mata "Awatea" Cabernet Sauvignon Merlot Hawke's Bay 92
- 2018 Clearview "Old Olive Block" Merlot Cabernet Sauvignon Cabernet Franc Malbec Hawke's Bay 95
- 2018 Stone Paddock by Paritua "Scarlet" Hawke's Bay 14/65
- 2018 Trinity Hill Tempranillo Hawke's Bay 65
- 2016 Elephant Hill Merlot Malbec Hawke's Bay 75
- 2015 Vidal Reserve Merlot Cabernet Sauvignon Hawke's Bay 58
- 2015 Sacred Hill "Brokenstone" Merlot Malbec Cabernet Franc 95

<u>Coravin System</u>	75ml	150ml	Bottle
2018 Paritua "21•12" Cab Sav/Merlot Hawke's Bay	19	38	195



Syrah

- 2019 Craggy Range Gimblett Gravels Hawke's Bay 75
- 2018 Swift Syrah Bridge Pa Hawke's Bay 17/85
- 2018 Cypress Hawke's Bay 60
- 2018 Paul Jaboulet Parallèle 45 Côtes du Rhone France 60
- 2018 Esk Valley Hawke's Bay 65
- 2018 Alpha Domus "The Barnstormer" 75

Spain and Portugal Reds

- 2016 Condado de Haza Tempranillo Ribera del Duero Spain 16/72
- 2016 Quinta Sardonía Sardon Tempranillo Castilla y Leon Spain 72
- 2016 Condado de Haza "Tempranillo" Ribera del Duero Spain 72
- 2016 Quinta do Crasto Superior Douro Portugal 78
- 2015 Marqués de Riscal Reserva Rioja Tempranillo Spain 95

Italian Red Varieties

- 2018 Trinity Hill Montepulciano Gimblett Gravels Hawke's Bay 85
- 2018 La Valentina Montepulciano D'Abruzzo DOC 65
- 2017 Vinetti de Fiorini Chianti Tuscany 60
- 2017 Pieropan Ruberpan Valpolicella Superiore Veneto 75
- 2016 La Valentina Spelt Montepulciano D'Abruzzo DOC 95
- 2015 Alta Mora Etna Rosso Nerello Mascalese Sicily 105
- 2014 Terrabianca Chianti Classico Riserva "Croce" DOCG 75



CELLAR LIST

Whites

- 2019 Clearview Reserve Chardonnay Hawke's Bay 85
- 2019 Tony Bish Golden Egg Chardonnay Hawke's Bay 95
- 2018 Craggy Range "Les Beaux Cailloux" Gimblett Gravels Hawke's Bay 300
- 2018 Topsy Turvey "Menage a Trois" Chardonnay Te Awanga 145
- 2018 Neudorf Moutere Chardonnay Nelson 140
- 2018 Millton "Clos de Saint Anne" Naboth's Vineyard Gisborne 95
- 2013 Mountford Estate Hommage Waipara Valley 80

Reds

- 2018 Te Mata "Alma" Pinot Noir 125
- 2018 Craggy Range "Sophia" Gimblett Gravels 150
- 2018 Trinity Hill "Homage" Hawkes Bay 160
- 2017 Craggy Range "Aroha" Te Muna 185
- 2016 Craggy Range "Le Sol" Gimblett Gravels 165
- 2016 Rod McDonald Trademark Syrah Hawke's Bay 130
- 2015 Paritua 21.12 Hawke's Bay 195
- 2015 Elephant Hill "Hieronymus" Hawke's Bay 190
- 2015 Te Mata Estate "Coleraine" Cabernet Sauvignon Cabernet Franc Merlot Hawke's Bay 195
- 2014 Vidal Legacy Syrah Hawke's Bay 145
- 2013 Squawking Magpie "The Nest" Merlot Gimblett Gravels 89

Magnum

- Te Mata Estate "Coleraine" 390 (*check vintages with your waiter*)

Dessert Wines

- 2018 Esk Valley Late Harvest Chenin Blanc 12/55
- 2016 Askerne Noble Semillon Hawke's Bay 13/60
- Santa Marta Limoncello Italy 9
- Alvear Moscatel Cordoba Spain 9.5/42
- Alvear Pedro Ximenez Solera 1927 Spain 12/60