



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

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

MADE TO ORDER

**FROM THE BOTTLED PRESERVES TO
THE HOUSE MADE BAKED BREADS
MISTER D DINING IS PROUD TO
PRESENT THIS BREAKFAST MENU**

RISE AND SHINE

Toasted muesli, compote of dried fruits, Greek yoghurt 20

Summer fruit plate , Greek yoghurt GF, DF 20

CROWDS LOVE THESE

Waffles, D-bottled fruits, coconut yoghurt, palm sugar caramel 25

add "Holly" Bacon 9

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 28 GFO, DF

The Benson, slow cooked beef cheek mince, Mister D sourdough toast

salsa verde 30 GFO*, DF

add free range egg 4

Bacon butty, toasted brioche, "Holly" middle bacon, barbecue sauce 22

add egg 4

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake, "Benny" poached egg, roquette, brown butter hollandaise 29
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 32 GFO*, DF*

Mister D cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 28

add "Holly" Bacon 9

Bourekas, feta and ricotta pastry, pickles, hard boiled egg 25

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 Bottled fruits 10

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

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

Smoked fish cake, “Benny” poached egg, roquette, brown butter hollandaise	29
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	22
Add egg	4
Ploughman’s Lunch, vintage cheddar, pork and pistachio terrine, apricot chutney, ciabatta	32

Chilled soup - white gazpacho, almonds, grapes, EVO	20
Heirloom tomato salad, burratini, basil, Village Press EVO	29
Spanish Iberico ham, Slui Orchard spiced apricots, Craggy Range Sheeps Dairy pecorino, cos	32
Ika Mata – Pacific style, marinated Haku kingfish, lime, coconut cream, rice crisps	29
Sashimi salad, avocado, cucumber, furikake, Mister D modern dressing	29
Braised octopus, amba, pickled onions, lime, mango, coriander	28

Charcoal grilled eggplant, harissa, red rice, preserved lemon	39
Market fish of the day, pan-roasted, courgette ribbons, sauce vierge, saffron aioli	45
Roasted duck risotto, wilted spinach, currants, pinenuts	39.5
Bone marrow ravioli , sticky beef juices, salsa verde	39.5
Beef tenderloin, olive oil poached, Te Mata oyster mushrooms, truffle butter, summer greens	47
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	18
Broccolini, garlic puree, hazelnuts	15

BAKERS CORNER

Cake of the Day	14
Savoury brioche (baked daily)	8.5
Cornbread, Mister D seasonal jam	6 GF
Basque cheesecake, Heilala vanilla cream	16
Add seasonal berries	10
D-Doughnut	
Cinnamon sugar plain	8.5
-with one fix of custard, chocolate, jelly, caramel	1.5

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MENU

FOR THE TABLE

Telegraph Hill Olives, spiced nuts, salted caramel popcorn	12
Fried bread, rosemary, garlic aioli	12

PACIFIC FLAVOURS

Pacific Rock Oysters, mignonette, cocktail sauce	6 each
Hibiscus pork balls, pineapple salsa	15
Ika Mata – Pacific style, marinated Haku kingfish, lime, coconut cream, rice crisps	29

STARTERS

Chilled soup - white gazpacho, almonds, grapes, EVO	20
Heirloom tomato salad, burratini, basil, Village Press EVO	29
Spanish Iberico ham, Slui Orchard spiced apricots, Craggy Range Sheeps Dairy pecorino, cos	32
Sashimi salad, avocado, cucumber, furikake, Mister D modern dressing	29
Braised octopus, amba, pickled onions, lime, mango, coriander	28

MAIN COURSES

Charcoal grilled eggplant, harissa, red rice, preserved lemon	39
Market fish of the day, pan-roasted, courgette ribbons, sauce vierge, saffron aioli	45
Roasted duck risotto, wilted spinach, currants, pinenuts	39.5
Bone marrow ravioli , sticky beef juices, salsa verde	39.5
Beef tenderloin, olive oil poached, Te Mata oyster mushrooms, truffle butter, summer greens	47

FESTIVE SUMMER MATCH

Turkey breast saltimbocca, prosciutto, sage, cherries, soft polenta	43
Alois Lageder Schiava Alto Adige Italy	gl 18

SIDES

Leaf salad, D-classic dressing or D-Modern dressing	12
Greek salad, tomato, cucumber, red onion, feta, Kalamata olives	18
Broccolini, garlic puree, hazelnuts	15
Potato gratin, parmesan, cream	16
Umami shoestring fries, kimchi mayo	12

DESSERTS

Scott's strawberries, silken cream, soft meringue, sweet and sour strawberries	20
D-Tiramisu, whipped mascarpone, coffee crisp, marsala, espresso	20
Caramel semi freddo, cereal milk, crostoli, toasted milk powder	20
Basque cheesecake, Heilala vanilla cream	16
add fresh berries	10
Petit Fours – miniature dessert plate – changes daily	25

CHEESEBOARD

Craggy Range Sheeps Dairy pecorino and Origin Earth Cam blue
sourdough crisps, oatmeal cookie, port wine figs 39

CHAMPAGNE

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

SPARKLING

NV Nino Franco Rustico Prosecco Italy	18
2022 Clos Henri Solange Blanc de Noirs Brut Marlborough	22

WHITE

2023 Folium Vineyard Sauvignon Blanc Brancott Valley Marlborough	15	46
2024 Dragon Bones Pinot Gris Waitaki Valley North Otago	16	48
2022 Hopesgrove Cumulus Viognier Chardonnay Paki Paki Hawke's Bay	16	48
2023 Von Winning Win Win Riesling Trocken Pfalz Germany	19	65
2025 Beach House Arneis La Plage Gimblett Gravels Hawke's Bay	16	48
2024 Alchemy Chardonnay Havelock Hills Hawke's Bay	18	60
2024 De La Terre Chardonnay EVB Taihape Road Sherenden Hawke's Bay	23	75
2024 Chris Scott Wines The Briny Wink Chardonnay Hawke's Bay	30	80

ROSÉ

2023 Poppies Martinborough	18	58
2023 Peyrassol Lou Cotes de Provence France	17	50

REDS

2015 Mon Petit Cheval Pinot Noir Waipara Valley North Canterbury	22	71
2023 Honoro Vera Tempranillo Rioja Spain	16	48
2024 Alois Lageder Schiava Alto Adige Italy	18	60
2021 Trinity Hill Syrah Gimblett Gravels	18	60
2023 Petane Station Cabernet Sauvignon Margaret River Australia	22	71
2022 Stormwood Single Estate Meritage Waiheke Island Auckland	22	71

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
Parrotdog APA Lyall Bay Wellington 5.7%	14

NON ALCOHOLIC BEER

Peroni 0% 330ml Italy	12
State of Play IPA 0.5% Hawke's Bay	12

CIDER

Paynters "The Pilgrim" Dry Cider 6% 330ml Hawke's Bay	14
Loic Raison Dry 6% 330ml Domagné Brittany France	14

Phone 06 835 5022

THE LONG WEEKEND BREAKFAST

Saturday, Sunday, Monday from 7.30am - 11am

BRUNCH/LUNCH Thursday to Monday from 11am - 3pm

DINNER 4 nights - Wednesday to Saturday from 5pm

CLOSED Tuesday

CLOSED Wednesday Breakfast and Lunch

Guitars by Music Machine

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.

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



DESSERTS

Scott's strawberries, silken cream, soft meringue, sweet and sour strawberries	20
D-Tiramisu, whipped mascarpone, coffee crisp, marsala, espresso	20
Caramel semi freddo, cereal milk, crostoli, toasted milk powder	20
Basque cheesecake, Heilala vanilla cream add fresh berries	16 10
Petit Fours – miniature dessert plate – changes daily	25

CHEESEBOARD

Craggy Range Sheeps Dairy pecorino and Origin Earth Cam blue sourdough crisps, oatmeal cookie, port wine figs	39
Match with Noix de la Saint Jean "walnut distilled wine" Distilleries de Provence France	75ml pour 16

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 De La Terre Noble Viognier	16
NV Hawkes Ridge Late Harvest Pinot Noir Maraekakaho	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 Cognac France	20
Hennessy XO Cognac France	35

Coffee by Supreme Tea by Tea Total

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Dinner bookings accepted.

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THE ART OF EATING

BEVERAGES

Juices

Orange	all 6.5
Apple	
Pineapple	
Grapefruit	
Cranberry	
Tomato	

Coffee by Supreme

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

Tea by Tea Total

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

D-DOUGHNUT

Cinnamon sugar plain	8.5
-with one fix of custard, jelly, chocolate, caramel	10
-extra fix	1.5
<u>Takeaway</u> "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

SAVOURY BRIOCHE changes daily	8.5
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GLUTEN FREE CORNBREAD

with Mister D jam	6.5
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Mineral Water Infusions

9

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 Alcoholics

Home made Lemonade	7
Coconut Water	7
Fever Tree Ginger Beer	7
Coca Cola Range	6
Bundaberg Blood Orange	7
Fever Tree Lime & Yuzu Soda	7

BRUNCH TAILS

18

Bloody Mary – vodka, spiced tomato juice, pickled vegetables

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

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

Classic Mimosa – cointreau, orange juice, prosecco

SWEET TREATS

Cake of the Day	14
D- Baked sugar pastry, custard	12
D- Nougat	8
D- Moonshine biffs	6
Basque cheesecake, Heilala vanilla cream	16
- add berries	10
Macadamia nut caramel slice	8
Daily macaron	6
Biscotti	4
Mister D petit fours plate - changes daily	25

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Allergies, please advise your waiter

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Parrot Dog APA Lyall Bay Wellington 5.7%	14

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State of Play IPA 0.5% Hawke's Bay	12

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CHAMPAGNE

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WHITE

	150ml glass	400ml carafe
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