



GOOD FOR GRAZING

Cheesy Garlic Flat Bread (GNA) (V) \$16

Nuts + Olives (GNA) (PB) (N) \$18
Marinated olives + paprika almonds

Baked Camembert (GNAO) (V) (NFO) \$35
Toasted bread, crackers, confit garlic, honey + rosemary

Pork Belly Bites (GNA) (DF) \$26
Plum sauce, pickled green apple + kale crisp

Caprese Salad (GNA) (PB) \$18
Fresh tomatoes, basil pesto, "feta" + balsamic glaze

Garlic Prawns (GNAO) (DFO) \$28
Chilli oil, parsley + toasted bread

Soup of the Day (GNAO) (PBO) \$20
Freshly made + toasted bread

Salt + Szechuan Squid (GNA) (DF) \$22
With romesco sauce, greens + kalamata olives

Pork Dumplings (DF) \$22
Fried gyoza, seaweed + ginger soy dipping sauce

SIDES

Steamed Broccoli (GNA) (PB) (N) \$14
With romesco sauce + almond crumb

Kumara Fries (GNA) (PB) \$17
With spicy mayo

Chips (GNA) (PB) \$14
With aioli

Side Salad (GNA) (PB) \$14
With white balsamic dressing

FROM THE EARTH

Falafel Salad (GNA) (PB) \$33
Hummus, roasted red capsicum + eggplant, greens, coriander, tzatziki + chilli jam

Gnocchi (GNA) (DFO) (V) \$36
Napoli sauce, semi dried tomato, kalamata olives, parsley + ricotta

Seasonal Risotto (GNA) (PBO) \$34
Creamy arborio with green beans, peas, zucchini + parmesan

FROM THE LAND

BBQ Beef Brisket (GNAO) (DFO) \$34
6-hour brisket, greens, cheese, gherkins, BBQ sauce + a toasted bun

Vietnamese Chicken Salad (GNA) (DF) (NFO) \$36
Marinated chicken, crunchy slaw, coriander, rice noodles, Vietnamese dressing + peanuts

Slow Cooked Lamb (GNA) (DF) (N) \$45
Melt-in-your-mouth shoulder with mint + pistachio pesto, roast kumara, carrot purée + red wine jus

FROM THE SEA

Green Lipped Mussels (GNAO) \$34
Classic moules marinière - white wine, cream + garlic sauce with toasted bread

Fish + Chips (GNA) (DF) \$34
Lightly battered fillets with chips, pea puree + tartar sauce

Fish Of The Day (GNA) (DF) \$38
Pan-fried with lemon velouté, potatoes, veg + crispy capers

SWEET ENDINGS

Affogato (GNA) (V) \$12
Add your choice of liqueur \$22
Espresso + salted caramel ice-cream

Fruit Crumble (GNA) (PBO) (N) \$15
Seasonal fruit with crunchy crumble + vanilla ice cream

Baked Cheesecake (GNA) (V) (NFO) \$14
Vanilla cheesecake, coulis + almond crumb

Guilt Free Pleasure (GNA) (PB) (N) \$15
"Raw" chocolate torte + boysenberry sorbet

Sticky Date Pudding (GNA) (V) \$14
Rich + moist with caramel sauce + vanilla ice cream

Ice-Cream + Sorbet (GNA) (PBO) \$12
Two scoops, choose from:
vanilla | salted caramel | boysenberry sorbet

Liqueurs \$10
Kahlua | Baileys | Frangelico | Chambord
Amaretto | Drambuie | Cointreau | Limoncello

PRIVATE FUNCTIONS

Postmasters Kitchen + Bar is a perfect venue for boutique private functions in any season - be it an intimate wedding, birthday celebration, business meeting, family get together or touring group stop. We look forward to helping you plan the perfect event for your group's size, budget + tastes.

Please ask one of our team or contact us at info@postmasters.co.nz



WELCOME TO POSTMASTERS KITCHEN + BAR

A Gastropub on the iconic corner of Arrows town's main street

GUEST WIFI Log in to 'Postmasters-Guest' using the password 'Arrows townNOW'

BEER

On Tap

Choppers Pale Ale, Wanaka 4.8%	\$16
<i>\$1 from every pint goes to Arrows town Choppers for reforestation</i>	
Queenstown Lager, Queenstown 4.4%	\$15
Pop'n Pils Pilsner, Wanaka 4.8%	\$16
Sled Dog Hazy IPA, Queenstown 4.5%	\$16
Ginger Bear, Queenstown 4%	\$14
Mischievous Kea IPA, Queenstown 5.5%	\$16

Bottles + Cans

Heineken Zero 0%	\$9
Steinlager Light 2.5%	\$9
Speights 4%	\$9
Corona 4.5%	\$10
Heineken 5%	\$10
Gold Craft Cider, Cromwell 5.7%	\$13
Black Peak Coffee Stout, Wanaka 6.5%	\$13

WINE

Mt Edward Winery, Central

Pinot Gris '23	gl 500	1ltr	\$15 \$45 \$90
Rose '23			\$15 \$45 \$90
TED Pinot Noir '22			\$16 \$48 \$96
<i>Tasting Trio (3x 50ml)</i>			\$15

White

Sartori Prosecco, Italy	gl	bt	\$13 \$60
Māori Point Sparkling Rose, Central (2 glasses)			\$24
Gibbston Valley Methode Traditionelle NV, Central			\$120
Amisfield Brut '20, Central			\$140
Catalina Sauv Blanc '23, Marlborough			\$14 \$65
Amisfield Sauv Blanc '23, Central			\$75
Hawkshead Pinot Gris '23, Central			\$75
Folding Hill Chardonnay '21, Central			\$16 \$75
Abel Chardonnay '21, Tasman			\$80

Red

Mt. Edward Pinot Noir '21, Central	gl	bt	\$22 \$105
Mt Rosa Pinot Noir '19, Gibbston			\$110
Paritua Stone Paddock, Syrah '22, Hawkes Bay			\$15 \$70
Tar + Roses Shiraz '23, Vic Aus			\$85
Te Mata Estate Merlot-Cab '23			\$16 \$75
Pegasus Bay Merlot-Cab '20, Waipara			\$100

SPRITZ

Aperol, Prosecco + orange	\$16 \$55
White Wine, Limoncello + mint	\$16 \$55
Rose, strawberry liqueur + orange	\$16 \$55
Red Wine, Chambord + raspberry	\$16 \$55
Pimms, dry ginger ale + fruit	\$16 \$55

COCKTAILS

Mimosa	\$16
<i>Prosecco, orange juice + Cointreau</i>	
Bloody Mary	\$18
<i>Vodka, tomato juice + pinot noir</i>	
Paloma	\$20
<i>Tequila, grapefruit + lime</i>	
Postmasters Kicking Mule	\$20
<i>Dark rum, lemon + dry ginger ale</i>	
Espresso Martini	\$20
<i>Espresso coffee, vodka + kahlua</i>	
Rosebud	\$20
<i>Vodka, passionfruit, pineapple + cranberry</i>	
Tom Collins	\$20
<i>Gin, elderflower + lemon</i>	

SPIRITS

Gin

The Source Pure Riflers Blue Gold Little Biddy Pink	\$15
Hendricks	\$14

Vodka

The Reid	\$14
42 Below	\$11

Rum

Bacardi	\$12
Havana Club 7 Year Old	\$13
Kraken Black Spiced	\$15

Whisky | Bourbon

Canadian Club Maker's Mark Jack Daniels Jameson	\$12
Ardberg 10 Year Old (Peated)	\$17
Aberlour 12 Year Old	\$13

Tequila

1800	\$10
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MOCKTAILS

Rosebud Bloody Mary Piña Colada Mojito	\$14
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SOFT DRINKS

Sparkling Elderflower	\$7
Postmasters Mule	\$7
Lemon Lime Bitters	\$7
Bundaberg Ginger Beer	\$8
Lemmy Lemonade	\$9
Organic Sparkling Blood Orange	\$9
Coke Coke Zero Lemonade Ginger Ale	\$6
B.effect Jasmine Kombucha	\$10

SMOOTHIES + JUICES

Honestly Squeezed Orange Juice	\$8
Berry Smoothie (PB)	\$12
<i>Banana, mixed berries + coconut milk</i>	
Immune Booster (PB)	\$12
<i>Mango, banana, ginger, spinach, oj + coconut milk</i>	
Benger Juices: apple raspberry	\$11

WATER

Antipodes Sparkling	\$10 \$14
Tonic Soda	\$6

ESPRESSO COFFEE

<i>Decaf Oat or Coconut Vanilla Large</i>	add 50c
Coffee On The Rocks: Iced Americano Latte	\$6.0
Short or Long Black Americano	\$5.5
Short or Long Macchiato Piccolo	\$6.0
Flat White Latte Cappuccino	\$6.0
Chai Latte Mocha Hot Chocolate	\$6.5

LOOSE LEAF TEA

1 or 2 Person Pot	\$5.0 \$9.0
<i>English Breakfast Earl Grey Peppermint Sencha Green Lemongrass + Ginger</i>	
Hot Lemon, Honey + Ginger	\$6.0