

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) \$36

Toasted bread, crackers, confit garlic, honey + rosemary

Pork Belly Bites (GNA) (DF) \$26

Plum sauce, pickled green apple + kale crisp

Blooming Onion (GNA) (PB) \$18

Lightly battered + spicy mayo

Garlic Prawns (GNAO) (DFO) \$28

Chilli oil, parsley + 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 Mixed Veg (GNA) (PB) \$14

With herb butter

Kumara Fries (GNA) (PB) \$17

With spicy mayo

Chips (GNA) (PB) \$14

With aioli

FROM THE EARTH

Soup of the Day (GNAO) (PBO) \$22

Freshly made + toasted bread

Gnocchi (GNA) (DFO) (V) \$36

Napoli sauce, semi dried tomato, kalamata olives, parsley + ricotta

Seasonal Risotto (GNA) (PBO) (N) \$35

Creamy mushroom risotto finished with fig, pine nuts + parmesan

FROM THE LAND

BBQ Beef Brisket (GNAO) (DFO) \$35

6-hour brisket, greens, cheese, gherkins, BBQ sauce + a toasted bun

Chicken Salad (GNA) (DF) \$38

Roast veg, marinated chicken, lentils, confit garlic dressing + 'feta'

Slow Cooked Lamb (GNA) (DF) (N) \$48

Melt-in-your-mouth shoulder with mint + pistachio pesto, roast kumara, carrot purée + red wine jus

FROM THE SEA

Green Lipped Mussels (GNAO) \$36

Classic moules marinière - white wine, cream + garlic sauce with toasted bread

Fish + Chips (GNA) (DF) \$35

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) \$16

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) \$16

"Raw" chocolate torte + boysenberry sorbet

Sticky Date Pudding (GNA) (V) \$15

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 Arrowtown's main street

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

BEER		WINTER WARMERS		MOCKTAILS	
On Tap		Mulled Wine	\$14	Bloody Mary Piña Colada Mojito	\$14
Choppers Pale Ale, Wanaka 4.8% \$1 from every pint goes to Arrowtown Choppers for reforestation	\$16	Hot Whiskey Baileys Hot Chocolate	\$13 \$13	SOFT DRINKS	
Queenstown Lager, Queenstown 4.4% Pop'n Pils Pilsner, Wanaka 4.8% Sled Dog Hazy IPA, Queenstown 4.5% Mischievous Kea IPA, Queenstown 5.5% Seasonal Guest Tap, please ask Bottles + Cans Heineken Zero 0%	\$15 \$16 \$16 \$16 \$16	COCKTAILS Mimosa Prosecco, orange juice + Cointreau Aperol Spritz Prosecco, soda + orange Bloody Mary Vodka, tomato juice + pinot noir	\$16 \$18 \$18	Sparkling Elderflower Postmasters Mule Lemon Lime Bitters Bundaberg Ginger Beer Lemmy Lemonade Organic Sparkling Blood Orange Coke Coke Zero Lemonade Ginger Ale B.effect Jasmine Kombucha	\$7 \$7 \$7 \$8 \$9 \$9 \$6 \$10
Steinlager Light 2.5% Speights 4% Corona 4.5%	\$9 \$9 \$10	Cinnamon Margarita Tequila, cinnamon + lime Postmasters Kicking Mule	\$20 \$20	SMOOTHIES + JUICES Honestly Squeezed Orange Juice	\$8
Heineken 5% Gold Craft Cider, Cromwell 5.7% Black Peak Coffee Stout, Wanaka 6.5%	\$10 \$13 \$13	Dark rum, lemon + dry ginger ale Espresso Martini Espresso coffee, vodka + kahlua	\$20	Berry Smoothie (PB) Banana, mixed berries + coconut milk Immune Booster (PB)	\$12 \$12
WINE	φιο	Bramble Gin, chambord + boysenberry	\$20	Mango, banana, ginger, spinach, oj + coconut milk Benger Juices: apple raspberry	\$11
Mt Edward Winery, Central gl 500) 1ltr	SPIRITS		WATER	
Pinot Gris '23 \$15 \$45 Rose '23 \$15 \$45 TED Pinot Noir '22 \$16 \$48 Tasting Trio (3x 50ml) \$15	5 \$90 5 \$90	Gin The Source Pure Rifters Original Little Biddy Pink Hendricks	\$15 \$14	Antipodes Sparkling Tonic Soda ESPRESSO COFFEE	\$11 \$16 \$6
White Sartori Prosecco, Italy Sibbston Valley Methode Traditionelle NV, Central Amisfield Brut '20, Central	1 \$65	Vodka The Reid 42 Below Rum Bacardi Havana Club 7 Year Old Kraken Black Spiced	\$14 \$11 \$12 \$13 \$15	Decaf Oat or Coconut Vanilla Large Coffee On The Rocks: Iced Americano Latte Short or Long Black Americano Short or Long Macchiato Piccolo Flat White Latte Cappuccino Chai Latte Mocha Hot Chocolate LOOSE LEAF TEA	add 50c \$6.0 \$5.5 \$6.0 \$6.0 \$6.5
Abel Chardonnay '22, Tasman	3 \$85 \$80	Whisky Bourbon Canadian Club Maker's Mark Jack Daniels Jamesor	n \$12	1 or 2 Person Pot English Breakfast Earl Grey Peppermint	\$6 \$10
Mt Rosa Pinot Noir 19, Gibbston	\$ \$110 \$115	Ardberg 10 Year Old (Peated) Aberlour 12 Year Old Tequila	\$17 \$15	Sencha Green Lemongrass + Ginger Hot Lemon, Honey + Ginger	\$6
Tar + Roses Shiraz '23, Vic Aus	6 \$75 \$85 6 \$75	1800	\$12		

Pegasus Bay Merlot-Cab '20, Waipara

\$100