



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

Cauliflower Bites (GNA) (PB) \$22

Lightly battered + spicy mayo

Garlic Prawns (GNAO) (DFO) \$28

Chilli oil, parsley + toasted bread

Salt + Szechuan Squid (GNA) (DF) (N) \$22

With romesco sauce, greens + kalamata olives

Pork Dumplings (DF) \$22

Fried gyoza, seaweed + ginger soy dipping sauce

SIDES

Steamed Mixed Veg (GNA) (PB) \$16

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) \$24

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) \$36

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

Chicken + Corn Pot Pie \$42

Tender chicken in creamy sauce, pastry top, potato rosti + veg

Slow Cooked Lamb (GNA) (DF) (N) \$49

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

FROM THE SEA

Seafood Chowder (GNAO) \$42

Rich + creamy, packed full of fish, squid, prawns + mussels with toasted bread

Fish + Chips (GNA) (DF) \$36

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

Baileys Hot Chocolate (GNA) (V) \$14

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

Half-size option \$8

Vanilla cheesecake, coulis + almond crumb

Guilt Free Pleasure (GNA) (PB) (N) \$16

Half-size option \$9

"Raw" chocolate torte + boysenberry sorbet

Sticky Date Pudding (GNA) (V) \$16

Half-size option \$9

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

(GNA) Gluten Not Added | (GNAO) Gluten Not Added Option | (V) Vegetarian | (DF) Dairy Free | (DFO) Dairy Free Option | (PB) Plant Based | (PBO) Plant Based Option | (N) Contains Nuts | (NFO) Nut Free Option



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

On Tap

Choppers Pale Ale, Wanaka 4.8%	\$16
\$1 from every pint goes to Arrowtown Choppers for reforestation	
Queenstown Lager, Queenstown 4.4%	\$16
B Effect Pilsner, Wanaka 4.5%	\$16
Sled Dog Hazy IPA, Queenstown 4.5%	\$16
Mischievous Kea IPA, Queenstown 5.5%	\$16
Ginger Bear, Queenstown 4%	\$14

Bottles + Cans

Heineken Zero 0%	\$9
Steinlager Light 2.5%	\$9
Speights 4%	\$9
Corona 4.5%	\$10
Heineken 5%	\$10
Double Cone Quencher Lemonade, Kingston 4%	\$12
Double Cone Brewing Stout, Kingston 4.5%	\$13

WINE

Mt Edward Winery, Central	gl	500	1ltr
Pinot Gris '24	\$15	\$45	\$90
Rose '25	\$15	\$45	\$90
TED Pinot Noir '24	\$16	\$48	\$96
Tasting Trio (3x 50ml)	\$15		

White

	gl	bt
Sartori Prosecco, Italy	\$14	\$65
Amisfield Brut '21, Central		\$140
Catalina Sauv Blanc '25, Marlborough	\$14	\$65
Amisfield Sauv Blanc '24, Central		\$80
Hawkshead Pinot Gris '24, Central		\$75
Folding Hill Chardonnay '24, Central	\$18	\$85
Abel Chardonnay '23, Tasman		\$80

Red

	gl	bt
Mt. Edward Pinot Noir '22, Central	\$23	\$110
Mt Rosa Pinot Noir '19, Gibbston		\$115
Paritua Stone Paddock, Syrah '24, Hawkes Bay	\$16	\$75
Tar + Roses Shiraz '24, Vic Aus		\$85
Te Mata Estate Merlot-Cab '23	\$16	\$75
Pegasus Bay Merlot-Cab '20, Waipara		\$100

WINTER WARMERS

Mulled Wine	\$14
Hot Whiskey	\$14
Baileys Hot Chocolate	\$14

COCKTAILS

Mimosa	\$16
<i>Prosecco, orange juice + Cointreau</i>	
Aperol Spritz	\$20
<i>Prosecco, soda + orange</i>	
Bloody Mary	\$20
<i>Vodka, tomato juice + pinot noir</i>	
Cinnamon Margarita	\$24
<i>Tequila, cinnamon + lime</i>	
Winter Spiced Mule	\$22
<i>House spiced vodka, apple, ginger, lemon, honey</i>	
Espresso Martini	\$22
<i>Espresso coffee, vodka + kahlua</i>	
Dark + Stormy	\$22
<i>Kraken Spiced Rum, Ginger Bear, lime</i>	
Gin Bramble	\$20
<i>Chambord, boysenberry, lemon</i>	

SPIRITS

Gin

The Source Pure Rifiers Original 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	\$15

Tequila

1800	\$12
------	------

MOCKTAILS

Bramble Virgin Mary Piña Colada	\$14
-------------------------------------	------

SOFT DRINKS

Postmasters Mule	\$7
Lemon Lime Bitters	\$7
Bundaberg Ginger Beer	\$8
Lemmy Lemonade	\$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>	
Tropical Smoothie (PB)	\$12
<i>Mango, banana, pineapple + coconut milk</i>	
Immune Booster (PB)	\$12
<i>Mango, banana, ginger, spinach, oj + coconut milk</i>	
Benger Juices: apple raspberry	\$11

WATER

Antipodes Sparkling	\$11 \$18
Tonic Soda	\$6

ESPRESSO COFFEE

Decaf Vanilla Large	add 50c
Oat or coconut milk Extra shot	add \$1.0
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	\$6.5

LOOSE LEAF TEA

1 or 2 Person Pot	\$6 \$10
<i>English Breakfast Earl Grey Peppermint Sencha Green Lemongrass + Ginger</i>	
Hot Lemon, Honey + Ginger	\$6

HOT CHOCOLATE

Hot Chocolate	\$7
Baileys Hot Chocolate	\$14

Vintage subject to change | 15% surcharge on public holidays | 2% surcharge on credit + paywave