

# DINNER MENU



We have created this menu for your enjoyment using the freshest local and seasonal produce. We have plenty of **Gluten Free, Dairy Free** and **Vegan** options, please just ask your waiter.

## TO SHARE

### **Postmasters Platter – a taste of the region’s best produce \$60**

Including house smoked salmon, venison carpaccio, chicken liver pâté, Whitestone brie, spiced nuts, marinated olives, fig chutney, homemade oatcakes, breads & dips  
*with wine matches 3 x 50 ml, \$12 per person*

### **Cheddar Cheese Puffs \$12**

Freshly baked and feather-light served hot from the oven with our ‘chilli chilli’ jam

### **Bread & Dips \$14**

A selection of fresh bread with housemade dips of the day, olive oil & balsamic reduction

### **Chickpea & Coriander Falafels \$15**

Served with cucumber mint raita and our ‘chilli chilli’ jam

### **Paprika Spiced Almonds \$8**

Deliciously moreish... perfect with a beer on our verandah!

### **Rosemary & Orange Olives \$8**

Marinated queen green and Kalamata olives served warm

### **Salt & Szechuan Squid \$16**

Crispy squid rings served with homemade smoked paprika aioli

## **Cheeses**

Whitestone brie, quince paste, toasted walnuts and quinoa crackers **\$12**  
Kapiti aged cheddar, fig chutney, homemade oatcakes and fresh apple **\$16**  
Kapiti Kikorangi blue, ginger loaf, honeycomb and fresh pear **\$16**

## **BITES**

Homemade bread loaf with oil & balsamic or butter **\$4**  
Hand-cut potato chips with aioli **\$8**  
Garden salad with light dressing **\$8**

# ENTRÉES



## **Soup Of The Day \$8**

A cup of housemade soup served with garlic croutons

## **Market Salad \$14**

Delicious and nutritious salad made using the best seasonal produce

## **Chicken, Sage & Port Pâté \$16**

Silky smooth with apple paste and crusty bread

## **Popcorn Prawns \$21**

Crunchy lemongrass and ginger coated prawns served with lime aioli

## **NZ Green-Lipped Mussels \$23**

Classic moules marinière with a white wine, parsley, garlic & cream sauce served with fresh homemade crusty bread

## **Wild Fiordland Venison Carpaccio \$22**

With parmesan, white truffle oil and rocket

# MAIN FARE



## FROM THE EARTH

### Summer Veg Risotto \$32

Green risotto with chargrilled veg, peas, baby spinach and parmesan

### Coconut & Tamarind Curry (Served Mild) \$30

Filled with fresh veges, soba noodles & coriander,  
served with coconut raita and garlic flatbread

## FROM THE LAND

### Fiordland Venison \$40

Parsnip and horseradish purée, braised red cabbage and cacao nib jus

### Cardrona Lamb \$38

Slow cooked shoulder and seared loin, served with mint & pistachio pesto,  
carrot puree, and a red wine jus

### Hereford Fillet Steak \$42

With brandy sauce, sautéed greens, confit garlic and truffled duxelle

### Chicken Supreme \$36

Free range chicken, green risotto, peas, baby spinach and parmesan

## FROM THE SEA

### Rich & Creamy Seafood Chowder \$22

Packed full of seafood, served in a crusty cobb bread bowl

### Fisherman's Pie \$36

Blue cod, prawn & smoked salmon filling topped with pastry  
and served with seasonal veges

### Fish of the Day \$34

Pan-fried, served with lemon & caper beurre noisette, red potatoes and summer veg

## SIDES

Smoked mash | Roast Kumara | Hand cut potato chips with aioli | Seasonal veges \$8