

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 START

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

House Smoked Salmon \$18

Beetroot hummus, marscapone and homemade oatcakes

Bread & Dips \$14

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

Salt & Szechuan Squid \$16

Crispy squid rings served with homemade smoked paprika aioli

Soup Of The Day \$8

A cup of housemade soup with garlic croutons

Chickpea & Coriander Falafels \$15

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

Cup of Chowder \$12

Seafood chowder with garlic croutons

Poached Pear Salad \$16

Goat’s cheese, baby kale and cinnamon candied nuts

Chicken, Sage & Port Pâté \$16

Silky smooth with apple paste and crusty bread

Paprika Spiced Almonds \$8

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

Wild Fiordland Venison Carpaccio \$22

With parmesan, white truffle oil and rocket

NZ Green-Lipped Mussels \$23

Classic moules marinière with a white wine, parsley, garlic & cream sauce

Rosemary & Orange Olives \$8

Marinated queen green and Kalamata olives served warm

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

❖ 15% surcharge applies on public holidays

MAIN FARE



FROM THE EARTH

Wild Mushroom Risotto \$32

Creamy risotto with sautéed mushrooms, peas, baby spinach, parmesan and truffle oil

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

Served medium rare with smoked mash, parsnip & horseradish purée,
braised red cabbage and cacao nib jus

Cardrona Lamb \$38

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

Hereford Fillet Steak \$42

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

Chicken Supreme \$36

Free range chicken, mushroom 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 on a bed of winter tabouleh with broccolli,
almonds and romesco sauce

SIDES

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