

LUNCH MENU



from 12.00pm

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 pâté, Whitestone brie, spiced almonds, 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

Chicken, Sage & Port Pâté \$16

Silky smooth with apple paste and crusty bread

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

Freshly baked bread loaf with oil & balsamic or butter **\$4**
Hand-cut potato chips with aioli **\$8**
Celariac slaw **\$8**

❖ 15% surcharge applies on public holidays

LUNCH MENU



FROM THE EARTH

Soup Of The Day \$14

Housemade and served with cheese puffs

Warm Veg Salad \$18

Cumin roast chickpeas, baby kale and quinoa, tossed in tahini dressing

Falafel Bowl \$20

Crisp, moist falafels, homemade 'chilli chilli' jam and cucumber mint raita served in a tortilla basket with our winter tabouleh

FROM THE LAND

Southern Venison Burger \$24

Haloumi, rocket and beetroot hummus, served with hand cut potato chips and aioli

Hearty Pie of the Day \$22

Topped with flaky pastry, served with piccalilli and roast veg salad

Hereford Fillet Steak \$40

add peppercorn sauce \$5

Cooked to your liking, served with hand cut potato chips, aioli and celeriac slaw

FROM THE SEA

Super-Healthy Salmon \$20

House smoked salmon fillet served with kumara, edamame & brown rice salad, ginger dressing and soy toasted seeds

Seafood Chowder \$22

Rich, creamy and packed full of prawns, calamari and mussels served with a crusty bread loaf

NZ Green-Lipped Mussels \$23

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

Blue Cod Fish 'n' Chips \$34

Lightly battered fish, smashed peas, tangy tartare sauce and homemade chips