

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 \$16

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 \$18

Served with chorizo, Kalamata olives and Romesco sauce

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

Kumara And Black Bean Burger \$20

Cos lettuce, beetroot hummus, tofu and coriander pesto served in a Turkish bun with chips and aioli

Falafel Bowl \$20

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

FROM THE LAND

Southern Steak Sandwich \$26

Rocket, onion marmalade and watercress salsa served with mixed root vegetable crisps

Vietnamese Chicken Salad \$22

Free-range chicken, vermicelli noodles, crunchy vegetables, fresh herbs, Vietnamese dressing and peanuts

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 super-green quinoa salad, avocado 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