

**ACCOMPANY YOUR BRUNCH  
WITH A LITTLE TIPPLE...**

Mimosa \$14

Prosecco & orange juice spiked with Cointreau

Bloody Mary \$14

Classic blend with a pinot twist

**COFFEE**

Switch Espresso, Fairtrade Organic, NZ

Decaf, soy or coconut – 50c extra

Flavours: hazelnut, caramel, vanilla – 50c extra

Large – 50c extra | Takeaway 30c extra

Short or Long Black | Americano \$4.2

Short or Long Macchiato \$4.5

Flat White | Latte | Piccolo Latte \$4.5

Cappuccino | Vienna \$4.5

Coffee On The Rocks \$4.5

Chai Latte \$5.0

Mocha \$5.0

Hot Chocolate \$5.0

Add your favourite liqueur \$13

Iced Coffee | Mocha | Chocolate \$7.0

Vegan options - \$10

**TEA**

1 or 2 person pot T-Leaf tea \$4.5/8.0

English Breakfast, Earl Grey, Peppermint,  
Sencha Green, Chamomile, Jasmine,  
Lemongrass & Ginger

Hot Lemon, Honey & Ginger \$6.0

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.



**Banana Bread (GF) (VEGAN) \$9.5**

Toasted housemade banana bread  
served with vegan butter

**Cacao & Hazelnut Granola (VEGAN) \$14**

Toasted whole grain oats, seeds, raspberry honey  
& chia compote with coconut yoghurt

**Buckwheat Waffles (GF) (DF) (V) \$18**

Crunchy waffles topped with maple syrup,  
blueberries & grilled banana  
Add ice cream (DFO) \$4

**Farm Fresh Fry-Up (GF) (DFO) \$23.5**

Bacon, sausage & eggs any way served on potato & herb rosti  
with baby spinach & roast tomato

**Creamy Mushrooms (GF) (VEGAN) \$18**

Creamy mushrooms served on a toasted kumara bun  
with rocket & pesto

**Mince on Toast (GFO) \$15**

Rich beef bolognese on crunchy sourdough  
sprinkled with parmesan

**Smashed Avo Bagel (GF) (VEGAN-O) \$16.5**

Garlic toasted bagel topped with lemon & mint smashed  
avocado, fresh tomato, feta & basil oil

**SIDES**

Bacon | Sausage | 2 x Eggs | Mushrooms \$5.5

Roast Tomato | Avocado | GF vegan kumara bun

1 x Egg | Toast \$3

**SMOOTHIES & JUICES**

Vegan Smoothie – berry, banana & coconut \$10

Immune Booster – green & good for you \$12

Honestly Squeezed Orange Juice \$6

Benger Juices – apple, boysenberry,  
feijoa, nectarine \$6

**SOFT DRINKS**

Postmasters Mule \$6

Lemon Lime Bitters \$6

Bundaberg Ginger Beer \$6

Lemmy Lemonade \$6

Organic Sparkling Blood Orange \$6

Organic Sparkling Blackcurrant \$6

Coke | Diet Coke \$5

Lemonade | Ginger Ale \$5

**WATER**

Antipodes Sparkling 500ml \$7/ 1ltr \$12

Tonic | Soda \$5

**FANCY SOMETHING SWEET?**

Check out our cabinet for fresh daily baking

(GF) Gluten Free / (GFO) Gluten Free Option / (DF) Dairy Free /  
(DFO) Dairy Free Option / (V) Vegetarian / (VEGAN) /  
(VEGAN-O) Vegan Option



## BEERS ON TAP

- Altitude Brewing Lager, Queenstown 4.4%  
330ml **\$6 / 425ml \$9**
- Arrowtown Brewing Lake Haze IPA, 5%  
330ml **\$7 / 425ml \$10**

## BOTTLES

- Steinlager Pure Light, NZ 2.5% **\$6**
- Steinlager Pure, NZ 5% **\$8**
- Speights, Dunedin 4% **\$6**
- Brewski Pilsner, Wanaka 5% **\$9**
- Tuatara Weiz Guy Wheat Beer, Kapiti 5% **\$10**
- Killarabbit Double IPA, Central 7.2% **\$13**
- Emersons Porter, Dunedin (500ml) 5% **\$16**
- Gluten Free Scotts Pale Ale, Oamaru 4.5% **\$11**
- Moa Cider, NZ 4% **\$9**
- HBIB Ginger Fusion Beer, NZ 4% **\$9**

## WHITES

- LaMarca Prosecco, Italy **\$12/52**
- Starborough Sauv. Blanc '19, Marl. **\$10/44**
- Drumsara Pinot Gris '17, Central **\$12/52**
- GV Chardonnay '18, Central **\$13/55**
- Mt Edward Riesling '18, Central **\$11/48**
- GV Rose '19, Central **\$11/48**

## CENTRAL TASTING TRIO

- Pinot Gris | Rose | Pinot Noir (3x 50ml) **\$12**

## REDS

- Three Miners Pinot Noir '18, Central **\$14/58**
- Mt. Edward Pinot Noir '17, Central **\$17/80**
- Mills Reef Reserve Syrah '18, H. Bay **\$13/55**
- Askerne Blend '16, H. Bay **\$12/52**

Please note wine vintages can be subject to change

## Postie's Platter (GFO) \$49

Prosciutto, cold smoked salmon, smoked cheddar,  
marinated olives, paprika almonds, piccalilli, fig chutney,  
artichokes & pickled red onion served with breads & crackers

## Soup Of The Day (GF) (V) \$12

Housemade, served with cheese puffs

## Buckingham Beef Burger (GFO) (DFO) \$18

Slow cooked juicy pulled beef with caramelised onions,  
cheese, lettuce & gherkins

## Vegan Burger (GF) \$16.5

Kumara & black bean patty with lettuce, tofu,  
beetroot hummus & pesto

## Seafood Chowder (GFO) \$18

Rich, creamy & full of prawns, calamari & mussels,  
served with crusty bread loaf

## Mediterranean Falafels (GF) (VEGAN) \$14.5

Chickpea & coriander falafels with homemade  
'chilli chilli' jam & cucumber mint raita

## Mexican Monkfish Tacos (GF) (DF) \$19

Warm tortillas filled with baked spiced fillets,  
lettuce, slaw & avocado

## Vietnamese Chicken Salad (GF) (DF) \$18

Shredded chicken tossed with crunchy fresh slaw,  
vermicelli noodles, mint, coriander & our secret dressing!  
Topped with toasted peanuts

## Spanish-style Squid (GF) (DF) \$14.5

Salt & pepper squid served with rocket,  
olives & romesco red pepper sauce

## SIDES

Hand-cut fries with aioli & tomato sauce **\$8**

Cheese puffs with 'chilli chilli' jam **\$8**

GF Vegan seeded bun | Crusty bread loaf **\$3**

## COCKTAILS

- Postmasters Kicking Mule **\$16**  
Dark rum, fresh ginger, lemon, dry ginger ale
- Martini **\$16**  
*Made to your liking...*
- Espresso Martini **\$16**  
Espresso coffee, vodka, Kahlua
- Elderflower Mojito **\$16**  
White rum, mint, lime, elderflower
- Raspberry and Basil Daquiri **\$16**  
Dark rum, sorbet, Chambord
- Virgin Julep **\$12**  
Boysenberry, lime, apple, mint, soda

## SPIRITS

Full bar selection available

## SOMETHING SWEET?

- G.V Late Harvest P.G '17 (90ml) **\$14**
- Mills Reef Vintage Port '13 (90ml) **\$17**
- Guilt Free Pleasure (GF) (VEGAN) **\$12**  
"Raw" chocolate caramel tart served with  
raspberry coulis & coconut ice cream
- Fruit Crumble (GF) (VEGAN-O) **\$12**  
Seasonal stewed fruit topped with spiced  
crumble & crème fraîche ice cream
- Chocolate Hazelnut Brownie (GF) (DFO) **\$12**  
Warm chocolate hazelnut brownie served with  
homemade salted caramel ice cream
- Brandy Snaps **\$12**  
Crunchy brandy snaps filled with Baileys cream
- Scoop of Homemade Ice-Cream **\$4**
- Affogato **\$9**  
*add your choice of liqueur \$17*  
Salted caramel ice-cream, shot of espresso