

## COCKTAILS

<b>Pimm's No.1</b>	<b>\$14</b>
Summer in a glass!	
<b>Mimosa</b>	<b>\$14</b>
Prosecco & orange juice spiked with Cointreau	
<b>Bloody Mary</b>	<b>\$14</b>
Classic blend with a pinot twist	
<b>Postmasters Kicking Mule</b>	<b>\$16</b>
Dark rum, fresh ginger, lemon, dry ginger ale	
<b>Espresso Martini</b>	<b>\$16</b>
Espresso coffee, vodka, Kahlua	
<b>Elderflower Mojito</b>	<b>\$16</b>
White rum, mint, lime, elderflower	
<b>Raspberry &amp; Basil Daquiri</b>	<b>\$16</b>
Dark rum, sorbet, Chambord	
<b>Virgin Julep</b>	<b>\$12</b>
Boysenberry, lime, apple, mint, soda	

## BEERS ON TAP

<b>Brewski Cardrona Lager, Wanaka 5%</b>	
330ml <b>\$6</b> / 425ml <b>\$9</b>	
<b>Arrowtown Brewing Lake Haze IPA, 5%</b>	
330ml <b>\$7</b> / 425ml <b>\$10</b>	

## BOTTLES

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

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

Prosciutto, salami, brie, smoked cheddar, grapes, marinated olives, semi-sundried tomatoes, paprika almonds, piccalilli & fig chutney with breads & crackers

## Kaimoana Seafood Platter (GFO) (DF) \$49

Garlic prawns, mussels with vinaigrette, salt & szechuan squid, lightly battered blue cod, served with fries, tartare, lemon & bread wedges

## Cheese Puffs (GF) \$8

Freshly baked & hot from the oven, served with chilli jam

## Salt & Szechuan Squid (GF) (DF) \$14.5

Crispy fried squid with a spicy mayo

## Bruschetta (GFO) (V) (VEGAN-O) \$14

Toasted garlic bread topped with tomato, feta & basil oil

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

Chickpea & coriander falafels with chilli jam & cucumber mint raita

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

Two warm tortillas filled with baked spiced fillets, lettuce, slaw & avocado

## CENTRAL TASTING TRIO

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

## WINE BY THE GLASS

<b>LaMarca Prosecco, Italy</b>	<b>\$12</b>	<b>GV Rose '19, Central</b>	<b>\$11</b>
<b>Starborough Sauv. Blanc '20, Marl.</b>	<b>\$10</b>	<b>Three Miners Pinot Noir '18, Central</b>	<b>\$14</b>
<b>Drumsara Pinot Gris '17, Central</b>	<b>\$12</b>	<b>Mt. Edward Pinot Noir '18, Central</b>	<b>\$17</b>
<b>GV Chardonnay '19, Central</b>	<b>\$13</b>	<b>Mills Reef Reserve Syrah '18, H. Bay</b>	<b>\$13</b>
<b>Mt Edward Riesling '18, Central</b>	<b>\$11</b>	<b>Askerne Blend '18, H. Bay</b>	<b>\$12</b>



## SMOOTHIES & JUICES

<b>Vegan Smoothie – berry, banana &amp; coconut</b>	<b>\$10</b>
<b>Immune Booster – green &amp; good for you</b>	<b>\$12</b>
<b>Honestly Squeezed Orange Juice</b>	<b>\$6</b>
<b>Benger Juices – apple, boysenberry, feijoa, nectarine</b>	<b>\$6</b>

## SOFT DRINKS

<b>Postmasters Mule</b>	<b>\$6</b>
<b>Lemon Lime Bitters</b>	<b>\$6</b>
<b>Bundaberg Ginger Beer</b>	<b>\$6</b>
<b>Lemmy Lemonade</b>	<b>\$6</b>
<b>Organic Sparkling Blood Orange</b>	<b>\$6</b>
<b>Organic Sparkling Blackcurrant</b>	<b>\$6</b>
<b>Coke   Diet Coke</b>	<b>\$5</b>
<b>Lemonade   Ginger Ale</b>	<b>\$5</b>

## WATER

<b>Antipodes Sparkling 500ml</b>	<b>\$7</b>	<b>1ltr</b>	<b>\$12</b>
<b>Tonic   Soda</b>			<b>\$5</b>

## WHITES

LaMarca Prosecco, Italy	\$52
Starborough Sauv. Blanc '20, Marl.	\$44
Drumsara Pinot Gris '17, Central	\$52
GV Chardonnay '19, Central	\$55
Mountford Chardonnay '15, Waipara	\$78
Mt Edward Riesling '18, Central	\$48
GV Rose '19, Central	\$48

## REDS

Three Miners Pinot Noir '18, Central	\$58
Charcoal Gully "Sallys Pinch" '14, Pisa	\$65
Mt. Edward Pinot Noir '18, Central	\$80
Mills Reef Reserve Syrah '18, H. Bay	\$55
Man O'War Syrah '19, Waiheke	\$65
Pegasus Bay Merlot/Cab '18, Waipara	\$70
Askerne Blend '18, H. Bay	\$52

## RESIDENT SPIRITS

42 Below Vodka   Bombay Sapphire Gin   Stolen Rum White/Dark   Canadian Club   Jim Beam	\$9
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## PREMIUM SPIRITS

Broken Heart Vodka/Gin   Havana Club 7 YO   Jack Daniels   Jameson Irish Whiskey   Famous Grouse Blended Scotch Whisky   Hennessy VS Cognac	\$11
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## SOMETHING EXTRA SPECIAL

Ardbeg 12 YO Single Islay Malt Scotch	\$13
Hendricks Gin	\$13
Anejo 1800 Tequila	\$13

Please note wine vintages can be subject to change

## Lamb Shoulder (GF) (DF) \$35

Melt-in-your-mouth, served with mint & pistachio pesto,  
roast kumara, carrot purée & red wine jus

## Fish of the Day (GF) \$28

Pan-fried fish & lemon caper butter, served with  
corn on the cob & salad

## Buckingham Beef Burger (GFO) (DFO) \$26

Slow cooked juicy pulled beef with caramelised onions,  
cheese, lettuce & gherkins, served with chips,  
aioli & tomato sauce

## Mediterranean Pasta (DFO) (V) \$28

Sautéed summer veges tossed with pasta ribbons & pesto,  
topped with toasted pine nuts, feta & basil oil

## 250g Porterhouse Steak (GF) \$34

Cooked to your liking with mustard mash,  
green beans & peppercorn sauce

## Chicken Mango Salad (GF) (DF) (VEGAN-O) \$26

Free-range chicken tossed in jerk dressing with  
a mango & avocado lettuce salad

## Green Curry (GF) (VEGAN) \$26

Fresh veges cooked in lemongrass & coconut milk,  
served with rice & toasted peanuts

## SIDES

Corn on cob (4 pieces)	\$6
Garden salad   Chips	\$8
Kumara fries	\$10



## SOMETHING SWEET?

G.V Late Harvest P.G '17 (90ml)	\$14
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
<i>add your choice of liqueur</i>	<i>\$17</i>
Salted caramel ice-cream, shot of espresso	

## LIQUEURS

Kahlua   Baileys   Grand Marnier   Frangelico   Amaretto   Tia Maria   Drambuie   Cointreau   Chambord   Campari	\$8
Try your favourite liqueur blended with espresso coffee or hot chocolate	\$13

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

**Switch Espresso coffee & tea service  
available, please ask your server**