



**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

Banana Bread (GF) (VEGAN) \$9.5

Toasted housemade banana bread

served with vegan butter

Breakfast Crumble (GFO) (VEGAN) \$14

Stewed apple & blackberry topped with toasted oats,

nuts & seeds 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 (GFO) (DFO) \$25

Bacon, sausage & eggs any way served on potato & herb rosti

with roast tomato & toast

Creamy Mushrooms (GF) (VEGAN) \$18

Creamy mushrooms served on a toasted bun

with rocket & pesto

Vege Fry-Up (GF) (DFO) (VEGAN-O) \$23

Eggs any way served on potato & herb rosti with mushrooms,

avocado, baby spinach & roast tomato

Mince on Toast (GFO) \$15.5

Rich beef bolognese on crunchy sourdough

sprinkled with parmesan

Benedict Bagel (GF) \$20

Poached eggs on a toasted bagel with bacon,

topped with hollandaise sauce

SIDES

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

Roast tomato | Avocado | GF vegan kumara bun

1 x Egg | Hollandaise | Rosti | 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

330ml/570ml

- Speights, Dunedin 4% **\$5/\$8**
 Brewski Cardrona Lager, Wanaka 5% **\$6 /\$10**
 Arrowtown Brewing Lake Haze IPA, 5% **\$7/\$11**

BOTTLES

- Steinlager Pure Light, NZ 2.5% **\$6**
 Steinlager Pure, NZ 5% **\$8**
 Brewski Pilsner, Wanaka 5% **\$9**
 Killarabbit Double IPA, Central 7.2% **\$13**
 Cassels Milk Stout, Chch 5.2% **\$9**
 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 '20, Marl. **\$10/44**
 Drumsara Pinot Gris '17, Central **\$12/52**
 GV Chardonnay '19, Central **\$13/55**
 Mt Edward Riesling '18, Central **\$11/48**
 GV Rose '20, 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 '18, Central **\$17/80**
 Mills Reef Reserve Syrah '18, H. Bay **\$13/55**
 Askerne Blend '18, H. Bay **\$12/52**

WINTER WARMERS

- Housemade Mulled Wine **\$10**
 Hot Buttered Rum **\$12**

Cheese Puffs (GF) (V) \$8

Housemade, served with chilli jam

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

Housemade, served with cheese puffs

Buckingham Burger (GFO) (DFO) \$18

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

Seafood Chowder (GFO) \$19

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

Chicken Pie \$18

Shredded chicken in a creamy sauce topped with pastry, served with vege

Monkfish Tacos (GF) (DF) \$19

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

Fish & Chips (GF) (DF) \$22

Battered fish of the day served with chips & tartare sauce

Jackfruit Tacos (GF) (VEGAN) \$17

Warm tortillas filled with spiced jackfruit, lettuce, slaw & avocado

Baked Buffalo Cauliflower Bites (GF) (VEGAN) \$14

Sweet 'n' spicy glazed cauliflower with a cooling mint yogurt

SIDES

Kumara fries \$10 | Chips \$8

GF Vegan seeded bun | Crusty bread \$3

COCKTAILS

- Postmasters Kicking Mule **\$16**
 Dark rum, fresh ginger, lemon, dry ginger ale
 Espresso Martini **\$16**
 Espresso coffee, vodka, Kahlua
 Elderflower Mojito **\$16**
 White rum, mint, lime, elderflower
 Raspberry & 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**
 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