

WINTER WARMERS

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

COCKTAILS

Mimosa	\$14
Prosecco & orange juice spiked with Cointreau	
Bloody Mary	\$14
Classic blend with a pinot twist	
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	

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

GOOD FOR GRAZING

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

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

Nuts & Olives (GF) (VEGAN) \$10

Warm marinated olives & smoked paprika almonds

Cheese Puffs (GF) (V) \$8

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

Bread & Dips (GFO) (DF) (V) \$12

Warm bread served with oil, balsamic & hummus

Hot Platter (GFO) \$32

Bread with oil & balsamic, cheese puffs & chilli jam,
squid & spicy mayo served with chips & sauce

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 Board (GF) (V) \$30

Smoked cheddar, brie & blue cheese served with chutney,
crackers, walnuts, quince paste & fresh pear

CENTRAL TASTING TRIO

Pinot Gris Rose Pinot Noir (3x 50ml)	\$12
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WINE BY THE GLASS

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



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

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 '20, 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

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

Please note wine vintages can be subject to change

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

MAINS

Soup of the Day (GF) (V) \$12 Housemade, served with cheese puffs
Seafood Chowder (GFO) \$19 Rich, creamy & full of prawns, calamari & mussels, served with crusty bread
Wild Mushroom Penne (GF) (VEGAN) \$28 Creamy mushroom pasta topped with pesto & pine nuts
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) \$32 Pan-fried fish with potatoes, lemon caper butter & seasonal veges
250g Porterhouse Steak (GF) \$34 Cooked to your liking with mustard mash, winter greens & peppercorn sauce

Chicken Risotto (GF) \$30 Creamy chicken risotto topped with parmesan cheese
Buckingham Beef Burger (GFO) (DFO) \$26 Slow cooked juicy pulled beef with caramelised onions, cheese, lettuce & gherkins, served with chips

Monkfish Tacos (GF) (DF) \$19 Warm tortillas filled with baked spiced fillets, lettuce, slaw & avocado
Green Curry (GF) (VEGAN) \$26 Fresh veges cooked in lemongrass & coconut milk, served with rice & toasted peanuts

SIDES

Mixed veges 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 \$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

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