



### FAVOURITE BRUNCH TIPPLES

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 \$4.5

Short or Long Macchiato \$5.0

Flat White | Latte | Piccolo Latte \$5.0

Cappuccino | Vienna \$5.0

Coffee On The Rocks \$5.0

Chai Latte \$5.5

Mocha \$5.5

Hot Chocolate \$5.5

Add your favourite liqueur \$13

Iced Coffee | Mocha | Chocolate \$8.0

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  
Add hollandaise \$1

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) (DF) \$20

Poached eggs & bacon on a toasted bagel with  
hollandaise sauce

### SIDES

Bacon | Sausage | 2 x Eggs | Mushrooms \$5.5  
Roast tomato | Avocado | GF vegan kumara bun  
1 x Egg | 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% \$7/\$11  
 Arrowtown Brewing Lake Haze IPA, 5% \$8/\$12

**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. \$11/48  
 Drumsara Pinot Gris '17, Central \$12/52  
 GV Chardonnay '20, Central \$14/65  
 Mt Edward Riesling '18, Central \$11/48  
 GV Rose '20, Central \$12/52

**CENTRAL TASTING TRIO**

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

**REDS**

- Three Miners Pinot Noir '18, Central \$14/65  
 Mt. Edward Pinot Noir '18, Central \$17/80  
 Mills Reef Reserve Syrah '18, H. Bay \$13/58  
 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 &amp; gherkins

**Seafood Chowder (GF) \$19**

Rich, creamy &amp; full of prawns, calamari &amp; 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 &amp; avocado

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

Battered fish of the day served with chips &amp; tartare sauce

**Jackfruit Tacos (GF) (VEGAN) \$17**

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

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

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

**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