

## 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, oat or coconut – 50c extra

Flavours: hazelnut, caramel, vanilla – 50c extra

Large – 50c 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

Chia Pudding (GF) (VEGAN) \$15

Chia seeds soaked in coconut milk with mango & lime compote,  
raspberry puree, coconut yoghurt & toasted almonds

Orange & Cinnamon French Toast (GF) (DFO) (V) \$18

Housemade gluten free brioche, blueberries, vanilla mascarpone,  
maple syrup & cinnamon candied nuts Add ice cream \$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) \$19

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) (DFO) \$15.5

Rich beef bolognese on crunchy sourdough sprinkled with  
parmesan Add 1x egg \$3

Salmon Bene Bagel (GF) (DF) \$23

Cold smoked salmon on a toasted bagel with spinach,  
poached eggs & hollandaise sauce Bacon or Vege option \$20

## SIDES

Bacon | Sausage | 2 x Eggs | Mushrooms \$6

Roast tomato | Avocado | GF vegan 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

- Macetown Gold, Arrowtown 4% **\$6/\$10**  
 Brewski Bohemian Pilsner, Wanaka 5% **\$7/\$11**  
 Sled Dog Hazy IPA, Queenstown 4.5% **\$8/\$12**

**BOTTLES**

- Speights, Dunedin 4% **\$6**  
 Steinlager Pure Light, NZ 2.5% **\$6**  
 Steinlager Pure, NZ 5% **\$8**  
 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 '21, 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 '21, Central **\$12/52**

**CENTRAL TASTING TRIO**

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

**REDS**

- Three Miners Pinot Noir '20, 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**

Please note wine vintages can be subject to change

**NIBBLES**

- |  |   |
|--|---|
| <b>Cheese Puffs (GF) \$8</b><br>With chilli jam            | <b>Onion Rings (GF) \$8</b><br>With chilli jam      |
| <b>Kumara Fries (GF) \$10</b><br>With aioli & tomato sauce | <b>Bread (GFO) \$3</b><br>With butter or oil        |
| <b>Chips (GF) \$8</b><br>With aioli & tomato sauce         | <b>Garden Salad (GF) \$8</b><br>In a light dressing |

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

Housemade, served with cheese puffs

**Buckingham Burger (GFO) (DFO) \$18**

Slow cooked juicy pulled beef with caramelised onions, cheese, lettuce & gherkins *Add 1x egg \$3*

**Falafel Salad (GF) (VEGAN) \$18**

Crunchy chickpea & coriander balls served with a garden salad, mint yoghurt & chilli jam

**Seafood Chowder (GF) \$20**

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

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

Battered fish of the day served with chips & tartare sauce

**Chicken Caesar Salad (GF) \$20**

Shredded chicken with cos, garlic croutons, parmesan & a poached egg in a classic caesar dressing *Add bacon \$6*

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

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

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

**COCKTAILS**

- Classic Margarita** **\$16**  
Tequila, Grand Marnier, lime
- Pimm's no1** **\$14**  
Refreshing summer classic
- Summer Spritz** **\$14**  
Campari, prosecco, lemonade
- 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
- Virgin Julep** **\$12**  
Boysenberry, lime, apple, mint, soda

**SPIRITS**

Full bar selection available

**SOMETHING SWEET?**

- 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