

COCKTAILS

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

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

CENTRAL TASTING TRIO

Pinot Gris Rose Pinot Noir (3x 50ml)	\$12
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GOOD FOR GRAZING

Cheese Puffs (GF) \$8

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

Bruschetta (GFO) (V) \$15

Toasted garlic bread topped with tomato, feta & basil pesto

Salt & Szechuan Squid (GF) (DF) \$16

Crispy fried squid with a spicy mayo

Falafels (GF) (VEGAN) \$16

Chickpea & coriander falafels with chilli jam & mint yoghurt

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

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

Pork Dumplings (DF) \$16

Fried gyoza with seaweed salad, ginger soy dipping sauce & chilli oil

NIBBLES

Kumara Fries (GF) \$10	Bread (GFO) \$3
With aioli & tomato sauce	With butter or oil
Chips (GF) \$8	Steamed Veges (GF) \$8
With aioli & tomato sauce	Seasonal selection
Onion Rings (GF) \$8	Garden Salad (GF) \$8
With spicy mayo	In a light dressing

WINE BY THE GLASS

LaMarca Prosecco, Italy	\$12	GV Rose '21, Central	\$12
Starborough Sauv. Blanc '21, Marl.	\$11	Three Miners Pinot Noir '20, Central	\$14
Drumsara Pinot Gris '17, Central	\$12	Mt. Edward Pinot Noir '18, Central	\$17
GV Chardonnay '20, Central	\$14	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 '21, Marl.	\$48
Drumsara Pinot Gris '17, Central	\$52
GV Chardonnay '20, Central	\$65
Mountford Chardonnay '15, Waipara	\$78
Mt Edward Riesling '18, Central	\$48
GV Rose '21, Central	\$52

REDS

Three Miners Pinot Noir '20, Central	\$65
Mt. Edward Pinot Noir '18, Central	\$80
Mills Reef Reserve Syrah '18, H. Bay	\$58
Pegasus Bay Merlot/Cab '18, Waipara	\$70
Askerne Blend '18, H. Bay	\$52

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Cardrona Distillery	\$11
Hendricks	\$13

VODKA

42 Below	\$9
Cardrona Distillery	\$11

RUM

Stolen White/Dark	\$9
Havana Club 7 Year Old	\$11

WHISKY

Canadian Club/Jim Beam	\$9
Jack Daniels/Jameson	\$11
Ardberg 12 Year Old (Peated)	\$13
Aberlour 12 Year Old	\$13

MAINS

Soup of the Day (GF) (V) \$12

Housemade, served with cheese puffs

Seafood Chowder (GF) \$20

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

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 & lemon caper butter, served with potatoes & steamed veges

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

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

Wild Mushroom Penne (GF) (VEGAN) \$28

Sauteed mushrooms in a creamy sauce topped with basil pesto & pine nuts

250g Porterhouse Steak (GF) \$34

Cooked to your liking with chips, onion rings & peppercorn sauce

Lemon & Herb Chicken Risotto (GF) \$28

Free-range chicken in a creamy risotto sprinkled with parmesan

Green Curry (GF) (VEGAN) \$26

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



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	\$8
Try your favourite liqueur blended with espresso coffee or hot chocolate	
	\$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

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