

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 \$10.0

Vegan options available

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) (PB) \$9.5

Toasted housemade banana bread served with vegan butter

Breakfast Crumble (GFO) (PB) \$15

Stewed apple & blackberry topped with toasted oats,
nuts & seeds with coconut yoghurt

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

Housemade gluten free brioche, rhubarb compote, vanilla
mascarpone, maple syrup & pistachio crumb *Add ice cream \$4*

Farm Fresh Fry-Up (GFO) (DFO) \$26

Bacon, sausage & eggs any way served on potato
& herb rosti with roast tomato & toast

Corn Fritters (GF) (PB) \$19

Served with tomato kasundi, avocado, pesto & mixed leaves

Vege Fry-Up (GF) (DFO) (PBO) \$24

Eggs any way served on potato & herb rosti with mushrooms,
avocado, baby spinach & roast tomato

PBO is Italian herb sausages instead of eggs

Mince on Toast (GFO) (DFO) \$16

Rich beef bolognese on crunchy sourdough sprinkled with
parmesan *Add 1x egg \$4*

Salmon Bene Bagel (GF) (DF) \$24

Cold smoked salmon on a toasted bagel with spinach,
poached eggs & hollandaise sauce *Bacon or Vege option \$21*

SIDES

Cold Smoked Salmon \$10

Bacon | Sausage | Vegan Sausage | 2 x Eggs | Mushrooms \$7

Roast Tomato | Avocado | GF Vegan Bun

1 x Egg | Rosti | Toast \$4

Hollandaise \$3



SMOOTHIES & JUICES (PB)

Berry Smoothie – berry, banana & coconut \$10

Immune Booster – green & good for you \$12

Honestly Squeezed Orange Juice \$6

Benger Juices – apple, boysenberry,
feijoa, nectarine \$7

SOFT DRINKS

Postmasters Mule \$6

Lemon Lime Bitters \$6

Bundaberg Ginger Beer \$7

Lemmy Lemonade \$7

Organic Sparkling Blood Orange \$8

Organic Sparkling Blackcurrant \$8

Coke | Diet Coke \$7

Lemonade | Ginger Ale \$5

WATER

Antipodes Sparkling 500ml \$10/ 1ltr \$14

Tonic | Soda \$5

FANCY SOMETHING SWEET?

Check out our cabinet for fresh daily baking

(GF) Gluten Free / (GFO) Gluten Free Option / (V) Vegetarian
(DF) Dairy Free / (DFO) Dairy Free Option
(PB) Plant Based / (PBO) Plant Based Option

BEERS ON TAP

330ml/570ml

Macetown Gold, Arrowtown 4%	\$7/12
Brewski Bohemian Pilsner, Wanaka 5%	\$7/12
Sled Dog Hazy IPA, Queenstown 4.5%	\$8/13

BOTTLES

Steinlager Zero, NZ 0%	\$6
Speights, Dunedin 4%	\$6
Corona 4.5%	\$8
Heineken 5%	\$8
Killarabbit Double IPA, Central 7.2%	\$14
Cassels Milk Stout, Chch 5.2%	\$10
Gluten Free Scotts Pale Ale, Oamaru 4.5%	\$11
Moa Cider, NZ 4%	\$9
HBIB Ginger Fusion Beer, NZ 4%	\$10

WHITES

Sartori Prosecco, Italy	\$12/54
Starborough Sauv. Blanc '21, Marl.	\$11/48
Drumsara Pinot Gris '17, Central	\$12/54
GV Chardonnay '20, Central	\$14/65
Mt Edward Riesling '19, Central	\$11/48
GV Rose '21, Central	\$12/54

CENTRAL TASTING TRIO

Pinot Gris Rose Pinot Noir (3x 50ml)	\$12
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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	\$12/54

NIBBLES

Cheese Puffs (GF) \$8 with chilli jam
Kumara Fries (GF) (PB) \$11 with aioli & tomato sauce
Onion Rings (GF) (PB) \$8 with spicy mayo
Chips (GF) (PB) \$10 with aioli & tomato sauce
Salt & Szechuan Squid (GF) \$16 with spicy mayo
Cauliflower Bites (GF) (PB) \$14 with mint yoghurt

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

Falafel Salad (GF) (PB) \$20

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 Burrito \$20

Stuffed with shredded chicken, smoked chipotle brown rice, beans & cheese. Served with toasted corn chips & avocado

Warm Roast Veg Salad (GF) (PBO) \$18

Herb roasted winter veges tossed with lentils confit garlic dressing & feta

WINTER WARMERS

Housemade Mulled Wine	\$10
Hot Jameson	\$12

COCKTAILS

Classic Margarita	\$16
Tequila, Grand Marnier, lime	
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) (PB)	\$12
"Raw" chocolate caramel tart served with raspberry coulis & coconut ice cream	
Fruit Crumble (GFO) (PBO)	\$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	

Please note wine vintages can be subject to change

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