

WINTER WARMERS

Housemade Mulled Wine	\$10
Hot Jameson	\$12

COCKTAILS

Classic Margarita	\$16
Tequila, Grand Marnier, lime	
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%	\$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

GOOD FOR GRAZING

Cheese Puffs (GF) \$8

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

Posties Platter For Two (GFO) \$35

Cold smoked salmon, prosciutto & brie with toasted bread, crackers, olives, sun dried tomatoes & chutney

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

Crispy fried squid with a spicy mayo

Falafels (GF) (PB) \$16

Chickpea & coriander falafels with chilli jam & mint yoghurt

Cauliflower Bites (GF) (PB) \$14

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

Pork Dumplings (DF) \$16

Fried gyoza with seaweed salad & ginger soy dipping sauce

NIBBLES

Kumara Fries (GF) (PB) \$11	Chips (GF) (PB) \$10
With aioli & tomato sauce	With aioli & tomato sauce
Onion Rings (GF) (PB) \$8	Steamed Veges (GF) (PBO) \$10
With spicy mayo	Seasonal selection

CENTRAL TASTING TRIO

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

WINE BY THE GLASS

Sartori 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 '19, Central	\$11	Askerne Blend '18, H. Bay	\$12



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

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

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
Pegasus Bay Merlot/Cab '18, Waipara	\$70
Askerne Blend '18, H. Bay	\$12/54

GIN

The Source	\$12
Hendricks	\$13

VODKA

42 Below	\$9
The Reid	\$11

RUM

Bacardi	\$9
Havana Club 7 Year Old	\$11

WHISKY/BOURBON

Canadian Club/Jim Beam	\$9
Jack Daniels/Jameson	\$11
Ardberg 10 Year Old (Peated)	\$13
Ardberg 12 Year Old	\$13

TEQUILA

1800	\$10
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MAINS

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

Housemade, served with cheese puffs

Blue Cod Bouillabaise (GFO) (DF) \$28

Tomato & fennel stew packed full of seafood,
served with crusty garlic 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 served with lemon caper butter,
potatoes & steamed veges

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

Slow cooked juicy pulled beef with caramelised onions,
cheese, lettuce & gherkins

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

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

Surf & Turf (GF) \$34

250g porterhouse steak & grilled prawns served with creamy
peppercorn sauce & chips

Lemon & Herb Chicken Risotto (GF) \$28

Free-range chicken in a creamy risotto sprinkled
with parmesan

Green Curry (GF) (PB) \$24

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

Add Chicken or Prawns \$8



SOMETHING SWEET?

G.V Late Harvest P.G '17 (90ml) \$14

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

LIQUEURS

Kahlua | Baileys | Grand Marnier

Frangelico | Amaretto | Chambord

Drambuie | Cointreau \$8

Try your favourite liqueur blended with

espresso coffee or hot chocolate \$13