



WELCOME TO POSTMASTERS KITCHEN + BAR

A Gastropub on the iconic corner of Arrowtown's main street

GUEST WIFI Log in to 'Postmasters-Guest' using the password 'ArrowtownNOW'

GOOD FOR GRAZING

Cheese Puffs (GNA) (V) \$14

Stuffed with brie + chilli jam

Nuts + Olives (GNA) (PB) \$16

Marinated olives + paprika almonds

Baked Camembert (GNAO) (V) \$30

Toasted bread, crackers + cranberries

Pan Fried Chorizo (GNAO) (DFO) \$28

Caramelised onion, red wine + toasted bread

Garlic Prawns (GNAO) (DFO) \$28

Chilli oil, parsley + toasted bread

Kumara Fries (GNA) (PB) \$12

With aioli

Chips (GNA) (PB) \$10

With aioli

Salt + Szechuan Squid (GNA) (DF) \$18

With sriracha mayo

Pork Dumplings (DF) \$22

Fried gyoza, seaweed + ginger soy dipping sauce

Cauliflower Pakoras (GNA) (PB) \$16

With tzatziki

FROM THE EARTH

Falafel Salad (GNA) (PB) \$28

Hummus, roasted red capsicum + eggplant, greens, coriander, tzatziki + chilli jam

Pan Fried Gnocchi (GNA) (DFO) (V) \$34

Napoli sauce, confit cherry tomatoes, basil pesto, black olives + ricotta

Creamy Risotto (GNA) (PBO) \$32

With green beans, peas, broad beans, lemon + mint, finished with parmesan

FROM THE LAND

BBQ Beef Brisket (GNAO) (DFO) \$32

6-hour brisket, greens, cheese, gherkins, BBQ sauce + Turkish bread

Vietnamese Chicken Salad (GNA) (DF) \$30

Marinated chicken, crunchy slaw, coriander, rice noodles, Vietnamese dressing + peanuts

Slow Cooked Lamb (GNA) (DF) \$45

Melt-in-your-mouth, with mint + pistachio pesto, roast kumara, carrot purée + red wine jus

FROM THE SEA

Green Lipped Mussels (GNAO) \$32

Classic moules marinière - white wine, cream + garlic sauce with toasted bread

Fish + Chips (GNA) (DF) \$34

Lightly battered fillets with chips, pea puree + tartar sauce

Fish Of The Day (GNA) (DF) \$36

Pan fried, lemon velouté, roast potatoes + veges with crispy capers

SWEET ENDINGS

Domain Rd "Symposium", Central (375ml)

Per glass \$14, Bottle \$70

Rich + lush dessert wine

Affogato (GNA) \$9

Add your choice of liqueur \$18

Switch espresso + salted caramel ice-cream

Lemon + Mint Cheesecake (GNA) (V) \$14

Baked cheesecake, toasted almonds + raspberry sauce

Guilt Free Pleasure (GNA) (PB) \$14

"Raw" chocolate torte + boysenberry sorbet

Chocolate Lava Cake (GNA) (DFO) (V) \$14

With chocolate sauce, hazelnut + salted caramel ice cream
Baked to order

Eton Mess (GNA) (V) \$14

Meringue, whipped cream, chocolate sauce + fresh fruit

Ice-Cream + Sorbet (GNA) (PBO) \$10

Two scoops, choose from:
vanilla | salted caramel | boysenberry sorbet

PRIVATE FUNCTIONS

Our experienced team loves seeing events come to life and can help you create a celebration to remember.

Postmasters Kitchen + Bar is the perfect venue for boutique private functions in any season - be it an intimate wedding, birthday celebration, business meeting, family get together or touring group stop. Available for exclusive hire or as a casual place to meet.

We look forward to helping you plan the perfect event for your group's size, budget + tastes. Please ask one of our team or contact us at info@postmasters.co.nz

(GNA) Gluten Not Added | (GNAO) Gluten Not Added Option | (V) Vegetarian | (DF) Dairy Free | (DFO) Dairy Free Option | (PB) Plant Based | (PBO) Plant Based Option



THIRST QUENCHERS

Pimms	\$16 \$55
Aperol Spritz	\$16 \$55

COCKTAILS

Mimosa	\$16
<i>Prosecco, orange juice + Cointreau</i>	
Bloody Mary	\$18
<i>Vodka, tomato juice + Pinot Noir</i>	
Classic Margarita	\$18
<i>Tequila, Cointreau + lime</i>	
Postmasters Kicking Mule	\$18
<i>Dark rum, mint, lemon + dry ginger ale</i>	
Espresso Martini	\$18
<i>Espresso coffee, vodka + kahlua</i>	
Elderflower Mojito	\$18
<i>White rum, mint, lime, elderflower + soda</i>	
French Martini	\$18
<i>Vodka, chambord + pineapple</i>	

MOCKTAILS

Julep Virgin Mary Piña Colada Virgin Mojito	\$13
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SOFT DRINKS

Postmasters Mule	\$7
Homemade Elderflower	\$7
Lemon Lime Bitters	\$7
Bundaberg Ginger Beer	\$8
Lemmy Lemonade	\$9
Organic Sparkling Blood Orange	\$9
Coke Coke Zero Lemonade Ginger Ale	\$6
B.effect Jasmine Kombucha	\$10

SMOOTHIES + JUICES

Honestly Squeezed Orange Juice	\$8
Berry Smoothie (PB)	\$12
<i>Banana, mixed berries + coconut milk</i>	
Immune Booster (PB)	\$12
<i>Mango, banana, ginger, spinach, oj + coconut milk</i>	
Benger Juices: <i>apple raspberry</i>	\$9

WATER

Antipodes Sparkling	\$10 \$14
Tonic Soda	\$6

BEER

On Tap

Choppers Pale Ale, Wanaka 4.8%	\$14
<i>\$1 from every pint goes to Arrowtown Choppers for reforestation</i>	
QT Lager, Queenstown 4.4%	\$13
Pop'n Pils Pilsner, Wanaka 4.8%	\$14
Sled Dog IPA, Queenstown 4.5%	\$16
Ginger Bear, Queenstown 4%	\$13
Mischievous Kea IPA, Queenstown 5.5%	\$16

Bottles + Cans

Heineken Zero 0%	\$9
Speights 4%	\$9
Corona 4.5%	\$10
Heineken 5%	\$10
Gold Craft Cider, Cromwell 5.7%	\$13
Black Peak Coffee Stout, Wanaka 6.5%	\$13

WINE

Carafes (500ml) and by the glass

Mt Edward Chardonnay '22, Central	\$15 \$45
Mt Edward Rose '23, Central	\$14 \$42
TED Pinot Noir '22, Central	\$15 \$45
<i>Tasting Trio (3x 50ml)</i>	\$15

White

Sartori Prosecco, Italy	\$13 \$60
Māori Point Sparkling Rose, Central 330ml	\$28
Amisfield Vintage Brut '21, Central	\$135
Catalina Sauv Blanc '23, Marlborough	\$13 \$60
Amisfield Sauv Blanc '22, Central	\$75
Hawkshead Pinot Gris '23, Central	\$14 \$65
Abel Chardonnay '20, Tasman	\$80
Carrick Riesling '20, Bannockburn	\$65

Red

Mt. Edward Pinot Noir '21, Central	\$20 \$95
Mt Rosa Pinot Noir '17, Gibbston	\$95
Askerne Syrah '22, Hawkes Bay	\$16 \$75
Two Hands "Gnarly Dudes" Shiraz '22, Barossa	\$110
Pegasus Bay Merlot-Cab '20, Waipara	\$85
Man O'War Ironclad '19, Waiheke	\$125

SPIRITS

Gin

The Source Pure	\$14
Rifters Original	\$15
Little Biddy Pink	\$15
Hendricks	\$14

Vodka

42 Below	\$11
The Reid	\$13

Rum

Bacardi	\$11
Havana Club 7 Year Old	\$13
Kraken Black Spiced	\$15

Whisky | Bourbon

Canadian Club Jim Beam	\$11
Jack Daniels Jameson	\$11
Ardberg 10 Year Old (Peated)	\$17
Aberlour 12 Year Old	\$13

Tequila

1800	\$11
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Liqueurs

Kahlua Baileys Frangelico	
Amaretto Drambuie Cointreau	\$10
Liqueur espresso coffee hot chocolate	\$16

SWITCH ESPRESSO

Decaf | Oat or Coconut | Vanilla | Large - 50c

Short or Long Black Americano	\$5.5
Short or Long Macchiato Piccolo	\$6.0
Flat White Latte Cappuccino	\$6.0
Chai Latte Mocha Hot Chocolate	\$6.5
Coffee On The Rocks: <i>Iced Americano Latte</i>	\$6.0
Iced Coffee Mocha Chocolate	\$12.0

T-LEAF TEA

1 or 2 Person Pot	\$5.0 \$9.0
<i>English Breakfast Earl Grey Peppermint </i>	
<i>Sencha Green Lemongrass + Ginger</i>	
Hot Lemon, Honey + Ginger	\$6.0