

# LUNCH MENU



from 12.00pm

We have created this menu for your enjoyment using the freshest local and seasonal produce. We have plenty of **Gluten Free, Dairy Free** and **Vegan** options, please just ask your waiter.

## TO SHARE

### **Postmasters Platter – a taste of the region's best produce \$58**

Including house smoked salmon, venison carpaccio, chicken pâté, Whitestone brie, spiced almonds, marinated olives, fig chutney, homemade oatcakes, breads & dips  
*with wine matches 3 x 50 ml, \$12 per person*

### **Cheddar Cheese Puffs \$12**

Freshly baked and feather-light served hot from the oven with our 'chilli chilli' jam

### **Bread & Dips \$12**

A selection of fresh bread with housemade dips of the day, olive oil & balsamic reduction

### **Chickpea & Coriander Falafels \$14**

Served with cucumber mint raita and our 'chilli chilli' jam

### **Paprika Spiced Almonds \$6**

Deliciously moreish... perfect with a beer on our verandah!

### **Rosemary & Orange Olives \$6**

Marinated Queen Green and Kalamata olives served warm

### **Chicken, Sage & Port Pâté \$14**

Silky smooth with apple paste and crusty bread

### **Salt & Szechuan Squid \$16**

Crispy squid rings served with homemade smoked paprika aioli

## Cheeses

Whitestone brie, quince paste, toasted walnuts and quinoa crackers **\$12**  
Kapiti aged cheddar, fig chutney, homemade oatcakes and fresh apple **\$16**  
Kapiti Kikorangi blue, ginger loaf, honeycomb and fresh pear **\$16**

## BITES

Freshly baked bread loaf with oil & balsamic or butter **\$3**  
Hand-cut potato chips with aioli **\$6**  
Garden salad with light dressing **\$6**

❖ 15% surcharge applies on public holidays

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## FROM THE EARTH

### Soup Of The Day \$12

Housemade and served with a crusty bread loaf

### Buddha Plate \$18

Delicious and nutritious! Cup of soup, garlic tortilla, hummus and salads

### Falafel Bowl \$18

Crisp, moist falafels, homemade 'chilli chilli' jam and cucumber mint raita served in a tortilla basket with a garden salad

## FROM THE LAND

### Southern Lamb Burger \$22

Haloumi, rocket, red onion, tomato and coriander pesto, served in a multi-grain bun with hand cut potato chips and aioli

### Open Chicken Sandwich \$20

*add bacon \$4*

Succulent chicken, avocado, baby spinach, tomato and red onion, served on turkish bread with kumara crisps and lime aioli

### Hereford Fillet Steak \$38

*add brandy sauce \$5*

Cooked to your liking, served with hand cut potato chips, aioli and garden salad

## FROM THE SEA

### Super-Healthy Salmon \$19

House smoked salmon fillet served with Asian slaw, ginger dressing, soy toasted seeds and crispy noodles

### Rich & Creamy Seafood Chowder \$20

Packed full of seafood, served in a crusty cobb bread bowl

### NZ Green-Lipped Mussels \$21

Classic moules marinière with a white wine, parsley, garlic & cream sauce served with fresh homemade crusty bread

### Kiwi Classic Fish 'n' Chips \$18

Lightly battered fish of the day served with tangy tartare sauce and homemade chips