

DINNER MENU



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 liver pâté, Whitestone brie, spiced nuts, 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 \$14

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

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

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

ENTRÉES



Soup Of The Day \$8

A cup of housemade soup served with garlic croutons

Market Salad \$12

Delicious and nutritious salad made using the best seasonal produce

Chicken, Sage & Port Pâté \$14

Silky smooth with apple paste and crusty bread

Popcorn Prawns \$20

Crunchy lemongrass and ginger coated prawns served with lime aioli

NZ Green-Lipped Mussels \$21

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

Wild Fiordland Venison Carpaccio \$18

With parmesan, white truffle oil and rocket

MAIN FARE



FROM THE EARTH

Summer Veg Risotto \$30

Green risotto with chargrilled veg, peas, baby spinach and parmesan

Coconut & Tamarind Curry (Served Mild) \$28

Filled with fresh veges, soba noodles & coriander,
served with coconut raita and garlic flatbread

FROM THE LAND

Fiordland Venison \$39

Parsnip and horseradish purée, braised red cabbage and cacao nib jus

Cardrona Lamb \$38

Slow cooked shoulder and seared loin, served with mint & pistachio pesto,
carrot puree, and a red wine jus

Hereford Fillet Steak \$42

With brandy sauce, sautéed greens, confit garlic and truffled duxelle

Chicken Supreme \$36

Free range chicken, green risotto, peas, baby spinach and parmesan

FROM THE SEA

Rich & Creamy Seafood Chowder \$20

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

Fisherman's Pie \$35

Blue cod, prawn & smoked salmon filling topped with pastry
and served with seasonal veges

Fish of the Day \$34

Pan-fried, served with lemon & caper beurre noisette, red potatoes and summer veg

SIDES

Smoked mash | Roast Kumara | Hand cut potato chips with aioli | Seasonal veges \$6