

LUNCH MENU



from 12.00pm

Welcome to Postmasters. We have created this menu for your enjoyment using the freshest local and seasonal produce.

TO SHARE

Postmasters Platter – a taste of the region's best produce \$55

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

Freshly baked bread loaves 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**

Roast veg, greens and confit garlic dressing **\$6**

❖ If you have any special dietary requirements please advise your waiter
15% surcharge applies on public holidays

LUNCH MENU



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 a duo of salads

Wild Mushroom Pappardelle \$20

Sautéed wild mushrooms tossed with fresh pasta ribbons and truffle oil, finished with shavings of parmesan and fresh thyme

FROM THE LAND

Southern Venison Burger \$22

Haloumi, baby spinach and pickled red cabbage, served in a multi-grain bun with hand cut potato chips and aioli

Pie of the day \$20

A hearty pie served with a garden salad and tomato relish

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 a salad of wild rice, beetroot, orange, coconut and soy toasted seeds

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 and 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