

DINNER MENU



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 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

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

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**

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

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 and 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

Wild Mushroom Risotto \$28

Creamy risotto with sautéed mushrooms, peas, baby spinach, parmesan and truffle oil

Coconut & Tamarind Curry (Served Mild) \$28

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

FROM THE LAND

Wild Fiordland Venison \$39

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

Cardrona Lamb 2 ways \$36

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

Chargrilled Hereford Fillet Steak \$42

With brandy sauce, sautéed greens, confit garlic and roasted field mushroom

Pan Roasted Chicken Supreme \$35

Creamy mushroom risotto, succulent chicken and chorizo crisps

FROM THE SEA

Rich & Creamy Seafood Chowder \$20

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

Fisherman's Pie \$34

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

Fish Of The Day \$32

Pan-fried, served with lemon & caper beurre noisette, red potatoes and seasonal veges

SIDES

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