



## WELCOME TO POSTMASTERS KITCHEN + BAR

Where good times, great drinks + fantastic food combine on the iconic corner of Arrowtown's main street

### GOOD FOR GRAZING

#### Antipasto Platter For Two (GFO) \$80

Martinez prosciutto + chorizo, Whitestone brie, cheddar + Windsor blue cheeses with fig + pistachio crackers, toasted bread, marinated olives, butternut hummus, quince paste, pear + fig chutney, cornichons, pickled peppers, dried apricots + fresh fruit

#### Cheese Puffs (GF) \$10

With chilli jam

#### Kumara Fries (GF) (PB) \$12

With aioli + tomato sauce

#### Onion Rings (GF) (PB) \$10

With spicy mayo

#### Chips (GF) (PB) \$10

With aioli + tomato sauce

#### Salt + Szechuan Squid (GF) \$16

With spicy mayo

#### Pork Dumplings (DF) \$16

Fried gyoza with ginger soy dipping sauce

#### Falafel (GF) (PB) \$16

With mint raita + chilli jam

#### Edamame (GF) (PB) \$10

Vegan butter + herb salt

### FROM THE EARTH

#### Soup Of The Day (GF) (PBO) \$14

Housemade, served with cheese puffs

#### Warm Roast Veg Salad (GF) (PBO) \$20

Herb roasted winter veges tossed with lentils confit garlic dressing + feta

#### Wild Mushroom Risotto (GF) (PBO) \$28 (Available after 3pm)

Sauteed mushrooms in a creamy risotto topped with parmesan + pine nuts

### FROM THE LAND

#### BBQ Beef Burger (GFO) (DFO) \$18

Juicy pulled brisket in a tuscan bun stacked with gherkins, caramelised onion, cheese + BBQ sauce

#### Chicken Carbonara (GF) \$32

Shredded free range chicken thigh tossed with tagliatelle in a creamy sauce with parmesan

#### Lamb Shoulder (GF) (DF) \$45 (Available after 3pm)

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

### FROM THE SEA

#### Seafood Chowder (GF) \$22

Rich, creamy, packed full of prawns, calamari + mussels, served with crusty bread

#### Fish + Chips (GF) (DF) \$28

Lightly Battered Gurnard served with chips, edamame + tartar sauce

#### Fish of the Day (GF) \$34 (Available after 3pm)

Pan-fried fish served with lemon caper butter, potatoes + steamed veges

### SWEET ENDINGS

#### Domain Rd "Symposium", Central (375ml) \$70

#### Affogato \$9

Add your choice of liqueur \$18

Switch Espresso + salted caramel ice-cream

#### Guilt Free Pleasure (GF) (PB) \$14

"Raw" chocolate torte served with raspberry coulis + coconut ice cream

#### Fruit Crumble (GFO) (PBO) \$14

Seasonal stewed fruit topped with spiced crumble + crème fraîche ice cream

#### Chocolate Hazelnut Brownie (GF) (DFO) \$14

Warm chocolate hazelnut brownie served with homemade salted caramel ice cream

#### Scoop of Homemade Ice-Cream \$4

### PRIVATE FUNCTIONS

Postmasters Kitchen + Bar is a 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.

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](mailto:info@postmasters.co.nz)



## WINTER WARMERS

Housemade Mulled Wine	\$12
Hot Jameson	\$12

## COCKTAILS

Mimosa	\$14
Prosecco + orange juice spiked with Cointreau	
Bloody Mary	\$14
Classic blend with a pinot twist	
Classic Margarita	\$16
Tequila, Cointreau, lime	
Postmasters Kicking Mule	\$16
Dark rum, mint, lemon, dry ginger ale	
Espresso Martini	\$16
Espresso coffee, vodka, kahlua	
Elderflower Mojito	\$16
White rum, mint, lime, elderflower, soda	
Virgin Julep	\$12
Boysenberry, lime, apple, mint, soda	

## SOFT DRINKS

Postmasters Mule	\$6
Lemon Lime Bitters	\$6
Bundaberg Ginger Beer	\$7
Lemmy Lemonade	\$7
Organic Sparkling Blood Orange	\$8
Organic Sparkling Blackcurrant	\$8
Coke   Diet Coke	\$7
Lemonade   Ginger Ale	\$5

## SMOOTHIES + JUICES

Honestly Squeezed Orange Juice	\$6
Berry Smoothie (PB)	\$10
Immune Booster (PB)	\$12
Benger Juices: apple, boysenberry, feijoa, nectarine	\$7
B.effect Jasmine Kombucha	\$10

## WATER

Antipodes Sparkling	\$10   \$14
Tonic   Soda	\$5

## BEER

### On Tap

Macetown Gold Lager 4%	\$12
Brewski Pilsner 5%	\$12
B.effect Choppers Pale Ale 4.8%	\$14
\$1 from every pint goes to Arrowtown Choppers for reforestation	
Sled Dog IPA 4.5%	\$14

### Bottles + Cans

Steinlager Zero 0%	\$7
Speights 4%	\$6
Corona 4.5%	\$8
Heineken 5%	\$8
Gluten Free Scotts Pale Ale 4.5%	\$13
Killarabbit Double IPA 7.2%	\$15
Cassels Milk Stout 5.2%	\$11
Black Peak Coffee Stout 6.5%	\$11
HBIB Ginger Fusion 4%	\$12
Moa Cider 4%	\$9

## WINE

Pinot Gris   Rose   Pinot Noir (3x 50ml)	\$13
Sartori Prosecco, Italy	\$12   \$55
Amisfield Vintage Brut, Central	\$95
Catalina Sauv Blanc '21, Marlborough	\$11   \$52
Amisfield Sauv Blanc '21, Central	\$69
Drumsara Pinot Gris '17, Central	\$13   \$65
GV Chardonnay '20, Central	\$15   \$72
Greystone Chardonnay '19, Waipara	\$95
Mt Edward Riesling '19, Central	\$55
GV Rose '21, Central	\$12   \$58
TED Pinot Noir '20, Central	\$14   68
Mt. Edward Pinot Noir '18, Central	\$18   \$88
Valli Pinot Noir '19, Gibbston	\$140
Mills Reef Reserve Syrah '18, Hawkes Bay	\$14   \$67
Two Hands "Gnarly Dudes" Shiraz '20, Barossa	\$85
TW Merlot '20, Gisborne	\$12   \$58
Pegasus Bay Merlot-Cab '18, Waipara	\$85
Man O'War Ironclad '18, Waiheke	\$98

## SPIRITS

### Gin

The Source	\$12
Hendricks	\$13

### Vodka

42 Below	\$9
The Reid	\$11

### Rum

Bacardi	\$9
Havana Club 7 Year Old	\$11

### Whisky | Bourbon

Canadian Club   Jim Beam	\$9
Jack Daniels   Jameson	\$11
Ardberg 10 Year Old (Peated)	\$13
Aberlour 12 Year Old	\$13

### Tequila

1800	\$10
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### Liqueurs

Kahlua   Baileys   Grand Marnier   Frangelico   Amaretto   Chambord   Drambuie   Cointreau	\$9
Try your favourite liqueur blended with espresso coffee or hot chocolate	\$14

## SWITCH ESPRESSO + T-LEAF TEA

Full service available, just ask your server