



Dinner Menu



To Start

Pull-apart Mini Loaf	\$17
<i>Baked ciabattini stuffed with garlic herb butter & melted mozzarella, topped with shaved parmesan (V)</i>	
Breads & Spreads	\$21
<i>House baked focaccia and garlic flat bread, hummus, olive tapenade, sundried tomato pesto (N/V)</i>	
The Postmaster's Soup	\$21
<i>Flavours from the kitchen delivered daily, served with bakery sourdough & butter</i>	
Crispy Calamari	\$22
<i>Golden tender squid, salad leaves, lemon caper mayonnaise, fresh lemon (DF)</i>	
Duck Liver Parfait	\$24
<i>Beetroot relish, toasted rye, pickled vegetables</i>	

Salads

SMALL / LARGE

Halloumi & Spiced Honey Nut Salad	\$24 / \$35
<i>Grilled halloumi, roasted & honey glazed mixed nuts, salad leaves, cherry tomatoes, red onion, miso tahini dressing (GF/N)</i>	
Sticky Pork Belly & Fennel Salad	\$26 / \$37
<i>Glazed pork, apple mostarda, shaved fennel, salad greens, sumac pickled onions, pumpkin seeds, pomegranate dressing (GF/DF)</i>	
Thai Beef Salad	\$28 / \$39
<i>Seared beef, vibrant Thai dressing, fragrant herbs, red onion, vermicelli noodles, crispy shallots, cucumber, salad greens (GF/DF)</i>	

Please inform your server of any severe food allergies as some dishes can be modified to suit dietary needs. If you have a gluten sensitivity the risk of contamination is low but cannot be guaranteed 100% and we do not have a separate gluten free deep fryer.



Main Course

Premium Grass Fed New Zealand Beef

Prime Land & Sea

\$51

200g Silver Fern Farms Sirloin steak, prawn cutlets, chorizo soffritto, potato & cauliflower rosti, baby salad, red wine jus (GF/DF)

- Cooked to your preference

Chargrilled Ribeye

\$49

250g Silver Fern Farms steak, served with spring carrots & broccolini (GF)

- Cooked to your preference

Includes one choice of potatoes & one sauce from the options below:

Potatoes:

Buttered baby potatoes (DF on request)

Creamy mashed potatoes (GF)

Straight cut fries (DF)

Sauces:

Mushroom port cream sauce (GF)

Peppercorn cream sauce (GF)

Red wine jus (GF)

Garlic & herb butter (GF)

Chargrilled Beef Fillet

\$53

200g Silver Fern Farms steak, truffle mash, braised brisket & mushroom croquette, wilted greens, horseradish cream, red wine jus, bacon onion jam (GF)

- Recommended medium rare or rare

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Main Course

The Coastal Catch	\$47
<i>We source the best New Zealand fresh fish, please ask your server for today's creation</i>	
Fettuccine Peperonata	\$38
<i>Ragu of sweet capsicum, cherry tomato & capers, basil pesto, shaved parmesan, grilled halloumi, crunchy pangrattato (V/N)</i>	
Chermoula Chicken	\$39
<i>Chicken breast roasted with aromatic spices & fresh herbs, buckwheat tabbouleh, red pepper & fennel coulis, harissa roasted cauliflower, saffron oil (GF/DF)</i>	
Porcini & Truffle Arancini	\$37
<i>Sauteed spinach, portobello & oyster mushrooms, celeriac puree, shaved parmesan (GF/V)</i>	
Central Otago Lamb	\$47
<i>Sumac rubbed lamb rump, thyme honey glazed carrots, sweet potato gratin, pea puree, red wine jus (GF)</i>	

Sides

Seasonal vegetables	\$12
House salad, honey mustard dressing (GF/DF)	\$13
Straight cut fries, aioli & tomato sauce (DF)	\$14
Shoestring fries, aioli & tomato sauce (DF)	\$14
Creamy mashed potatoes (GF)	\$12
Buttered baby potatoes (GF)	\$12



Dessert

Crème de la Crème **\$23**

Silky lemon posset, pina colada sorbet, pineapple & passionfruit salsa, raspberry curd, toasted coconut (GF/V)

The Chocolate Lovers **\$23**

Milk chocolate delice, caramelised white chocolate & hazelnut crumb, Kahlua mascarpone cream, dark chocolate sauce, salted caramel ice cream (GF/V/N)

Sorbet & Fruit **\$22**

Trio of house made sorbets, sliced seasonal fresh fruit, citrus syrup (GF/Vegan)

The Safety Deposit Box **\$19**

*Unlock our current featured favourite dessert.
Ask your server for tonight's secret sweet creation to treat yourself*

Artisan Cheese Platter **\$28**

Selection of fine Otago cheeses, pickled onions, sliced apple, hazelnut oat crackers (GF/N on request/V)

Affogato **\$21**

Premium vanilla bean ice cream & almond biscotti, served with a shot of hot espresso & your choice of liqueur (V/GF/N)

Sweet/Fruity

Chambord / Cointreau / Drambuie / Baileys

Coffee/Nutty

Frangelico Hazelnut / Nocella / Galliano Amaretto / Kahlua / Tia Maria Coffee

Premium + \$6

Rose Rabbit Butterscotch / Rose Rabbit Orange / Rose Rabbit Elderflower / Southern Comfort Cherry