



WELCOME TO POSTMASTERS KITCHEN + BAR

A Gastropub on the iconic corner of Arrowtown's main street

GUEST WIFI Log in to 'Postmasters-Guest' using the password 'ArrowtownNOW'

GOOD FOR GRAZING

Cheesy Garlic Flat Bread (GNA) (V) \$16

Nuts + Olives (GNA) (PB) \$16

Marinated olives + paprika almonds

Baked Camembert (GNAO) (V) \$32

Toasted bread, crackers, confit garlic, honey + rosemary

Pork Belly Bites (GNA) (DF) \$26

Plum sauce, pickled green apple + kale crisp

Warm Roast Beetroot (GNA) (PB) \$18

With orange, cinnamon candied walnuts, pomegranate + "feta"

Garlic Prawns (GNAO) (DFO) \$28

Chilli oil, parsley + toasted bread

Soup of the Day (GFO) (PBO) \$16

Freshly made served with toasted bread

Salt + Szechuan Squid (GNA) (DF) \$22

With romesco sauce, greens + kalamata olive

Pork Dumplings (DF) \$22

Fried gyoza, seaweed + ginger soy dipping sauce

SIDES

Steamed Broccoli (GNA) (PB) \$14

With romesco sauce + almond crumb

Kumara Fries (GNA) (PB) \$14

With spicy mayo

Chips (GNA) (PB) \$11

With aioli

FROM THE EARTH

Veggie Stew (GNA) (PB) \$33

Moroccan spiced hearty stew with coriander, tzatziki + toasted bread

Gnocchi (GNA) (DFO) (V) \$35

Napoli sauce, semi dried tomato, kalamata olive, crispy sage + ricotta

Seasonal Risotto (GNA) (PBO) \$34

Creamy mushroom risotto finished with fig, pine nuts + parmesan

FROM THE LAND

BBQ Beef Brisket (GNAO) (DFO) \$32

6-hour brisket, greens, cheese, gherkins, BBQ sauce + a toasted bun

Chicken + Corn Pot Pie \$36

Tender chicken in creamy sauce, pastry top + potato gratin

Slow Cooked Lamb (GNA) (DF) \$45

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

FROM THE SEA

Green Lipped Mussels (GNAO) \$32

Classic moules marinière - white wine, cream + garlic sauce with toasted bread

Fish + Chips (GNA) (DF) \$34

Lightly battered fillets with chips, pea puree + tartar sauce

Fish Of The Day (GNA) (DF) \$36

Pan-fried with lemon velouté, potatoes, veg + crispy capers

SWEET ENDINGS

Affogato (GNA) (V) \$11

Add your choice of liqueur \$20

Switch espresso + salted caramel ice-cream

Fruit Crumble (GNA) (PBO) \$14

Seasonal fruit with crunchy crumble + vanilla ice cream

Baked Cheesecake (GNA) (V) \$14

Vanilla cheesecake, coulis + almond crumb

Guilt Free Pleasure (GNA) (PB) \$14

"Raw" chocolate torte + boysenberry sorbet

Sticky Date Pudding (GNA) (V) \$14

Rich + moist with caramel sauce + vanilla ice cream

Ice-Cream + Sorbet (GNA) (PBO) \$10

Two scoops, choose from:

vanilla | salted caramel | boysenberry sorbet

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



WINTER WARMERS

Mulled Wine	\$13
Hot Whiskey	\$13
Baileys Hot Chocolate	\$13

COCKTAILS

Mimosa	\$16
<i>Prosecco, orange juice + Cointreau</i>	
Bloody Mary	\$18
<i>Vodka, tomato juice + Pinot Noir</i>	
Classic Margarita	\$18
<i>Tequila, Cointreau + lime</i>	
Postmasters Kicking Mule	\$18
<i>Dark rum, lemon + dry ginger ale</i>	
Espresso Martini	\$18
<i>Espresso coffee, vodka + kahlua</i>	
Bramble	\$18
<i>Gin, Cointreau + Boysenberry</i>	
Gold Rush	\$18
<i>Whiskey, Honey + Lemon</i>	

MOCKTAILS

Virgin Julep Virgin Mary Virgin Piña Colada	\$13
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SOFT DRINKS

Postmasters Mule	\$7
Lemon Lime Bitters	\$7
Bundaberg Ginger Beer	\$8
Lemmy Lemonade	\$9
Organic Sparkling Blood Orange	\$9
Coke Coke Zero Lemonade Ginger Ale	\$6
B.effect Jasmine Kombucha	\$10

SMOOTHIES + JUICES

Honestly Squeezed Orange Juice	\$8
Berry Smoothie (PB)	\$12
<i>Banana, mixed berries + coconut milk</i>	
Immune Booster (PB)	\$12
<i>Mango, banana, ginger, spinach, oj + coconut milk</i>	
Benger Juices: <i>apple raspberry</i>	\$9

WATER

Antipodes Sparkling	\$10 \$14
Tonic Soda	\$6

BEER

On Tap

Choppers Pale Ale, Wanaka 4.8%	\$15
<i>\$1 from every pint goes to Arrowtown Choppers for reforestation</i>	
Queenstown Lager, Queenstown 4.4%	\$14
Pop'n Pils Pilsner, Wanaka 4.8%	\$15
Sled Dog Hazy IPA, Queenstown 4.5%	\$16
Ginger Bear, Queenstown 4%	\$13
Mischievous Kea IPA, Queenstown 5.5%	\$16

Bottles + Cans

Heineken Zero 0%	\$9
Speights 4%	\$9
Corona 4.5%	\$10
Heineken 5%	\$10
Gold Craft Cider, Cromwell 5.7%	\$13
Black Peak Coffee Stout, Wanaka 6.5%	\$13

WINE

Mt Edward Winery, Central	gl	500	1ltr
Mt Edward Chardonnay '22	\$15	\$45	\$90
Mt Edward Rose '22	\$14	\$42	\$84
TED Pinot Noir '21	\$15	\$45	\$90
Tasting Trio (3x 50ml)	\$15		

White

	gl	bt
Sartori Prosecco, Italy	\$13	\$60
Māori Point Sparkling Rose, Central 330ml	\$30	
Gibbston Valley Methode Traditionelle NV, Central	\$120	
Catalina Sauv Blanc '23, Marlborough	\$14	\$65
Amisfield Sauv Blanc '23, Central	\$75	
Hawkshead Pinot Gris '23, Central	\$15	\$70
Abel Chardonnay '20, Tasman	\$80	

Red

	gl	bt
Mt. Edward Pinot Noir '21, Central	\$22	\$105
Mt Rosa Pinot Noir '17, Gibbston	\$110	
Askerne Syrah '22, Hawkes Bay	\$80	
Two Hands "Gnarly Dudes" Shiraz '22, Barossa	\$110	
Tar + Roses Shiraz '20, Vic Aus	\$18	\$85
Te Mata Estate Merlot-Cab '22	\$15	\$70
Pegasus Bay Merlot-Cab '20, Waipara	\$85	

SPIRITS

Gin

The Source Pure	\$14
Rifters Blue Gold	\$15
Little Biddy Pink	\$15
Hendricks	\$14

Vodka

The Reid	\$13
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Rum

Bacardi	\$12
Havana Club 7 Year Old	\$13
Kraken Black Spiced	\$15

Whisky | Bourbon

Canadian Club Maker's Mark	\$12
Jack Daniels Jameson	\$12
Ardberg 10 Year Old (Peated)	\$17
Aberlour 12 Year Old	\$13

Tequila

1800	\$10
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Liqueurs

Kahlua Baileys Frangelico Amaretto Drambuie Cointreau	\$10
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SWITCH ESPRESSO

Fairtrade Organic, NZ

<i>Decaf Oat or Coconut Vanilla Large</i>	add 50c
Short or Long Black Americano	\$5.5
Short or Long Macchiato Piccolo	\$6.0
Flat White Latte Cappuccino	\$6.0
Chai Latte Mocha Hot Chocolate	\$6.5
Coffee On The Rocks: <i>Iced Americano Latte</i>	\$6.0

T-LEAF TEA

1 or 2 Person Pot	\$5.0 \$9.0
<i>English Breakfast Earl Grey Peppermint Sencha Green Lemongrass + Ginger</i>	
Hot Lemon, Honey + Ginger	\$6.0