

Post Bar Menu

House Roasted Nuts	\$6
Straight Cut or Shoestring Fries (DF) <i>With aioli & tomato sauce</i>	\$11
Garlic Bread (V) <i>Buttery ciabattini with fresh herbs & garlic</i>	\$12
Truffle Fries (V) <i>Shoestring fries with truffle oil, porcini salt & parmesan</i>	\$14
Baked Sourdough (Vegan) <i>Fresh sourdough ciabattini served with marinated olives, dukkah & hummus</i>	\$14
Crispy Calamari (DF) <i>New Zealand squid fried in a crispy golden batter, served with caper, lemon & sorrel mayonnaise</i>	\$17
Crispy Chicken Burger <i>Fried chicken thigh, jalapeno aioli, red onion, house pickles & slaw in a soft milk bun, served with fries</i>	\$29
Distinction Burger <i>150g pure Angus beef pattie, bacon, swiss cheese, lettuce, tomato, house pickles, mustard & ketchup, in a soft milk bun, served with fries</i>	\$30
Local Blue Cod (DF) <i>Fried in light beer batter, served with fries, house salad, caper, lemon & sorrel mayonnaise</i>	\$35
Cheeseboard (GF on request) <i>A selection of fine local Otago cheese served with chutney, pickled onions, sliced apple & hazelnut oat crackers</i>	
<i>Cheese platter for one</i>	\$21
<i>Cheese platter for two</i>	\$31
<i>Cheese platter for four +</i>	\$49

DF = Dairy Free / GF = Gluten Free / V = Vegetarian
All credit card & contactless payments will incur a 2% surcharge