Post Bar Snacks & Light Meals

House Roasted Nuts	\$6
Daily Baked Ciabattini Confit garlic herb butter, sundried tomato pesto (V/Vegan on request)	\$14
Mediterranean Mezze for One Grilled focaccia, hummus, olive oil, dukkah, marinated vegetables & mixed olives (N/Vegan)	\$18
Crispy Calamari Caper, lemon & sorrel mayonnaise, salad greens (DF)	\$21
BBQ Pork Belly Burger Slow cooked pork belly, BBQ sauce, fennel slaw, pickles, red onion & mayonnaise, in a soft milk bun, served with fries	\$33
Distinction Beef Burger 150g pure Angus beef pattie, soft milk bun, bacon, swiss cheese, lettuce, tomato, house pickles, mustard, ketchup, served with fries	\$33
Local Blue Cod Fried in light beer batter, served with fries, house salad, caper, lemon & sorrel mayonnaise (DF)	\$42
Cheese Platter A selection of fine local Otago cheeses, pickled onions, chutney, sliced apple & hazelnut oat crackers (GF on request/N)	\$28
Straight Cut or Shoestring Fries With aioli & tomato sauce (DF)	\$13
Truffle Fries Shoestring fries, truffle oil, porcini salt, parmesan, aioli (V)	\$16

DF = Dairy Free / GF = Gluten Friendly / V = Vegetarian N = Contains Nuts