

BREAKFAST

AVAILABLE UNTIL 3PM

The full Belgian breakfast of eggs, bacon, sausage, fried tomatoes, mushrooms and Belgian hash, served with toasted ciabatta	\$22
Corned Beef Hash poached egg, salsa verde	\$19
Eggs Benedict served on Belgian hash with citrus hollandaise, spinach and your choice of bacon or smoked salmon (gf)	\$18
Smoked salmon bagel with cream cheese, snow pea and bean medley and salsa verde	\$15
Mushrooms on Toast mushrooms in a balsamic cream, served on wholegrain toast.	\$18

STARTERS

Bruschetta ciabatta with basil pesto, feta & tomato.	\$12
Cob loaf served with garlic butter	\$9
Salt and pepper squid with tomato salad and citrus & chive mayo	\$15
Crispy pork belly with house piccalilli, star anise jus and rye toast (df)	\$15
Roasted tomato tart olive tapenade, feta & pickled capsicum, verde salad	\$14
Beetroot carpaccio served with cured salmon, salmon roe & horseradish cream	\$16.5

PLATTERS

Seafood platter with a selection of our signature grilled, steamed and marinated mussels, prawns, calamari and salmon served with local breads	\$40
Grazing platter of an ever-changing selection of meats, local cheeses, pickled and roasted vegetables served with crackers and local breads	\$34
Butchers block for two of BBQ ribs, chicken, sausage and rump steak, served with sauerkraut, kumera mash, wholegrain mustard and Leffe Brune jus	\$42
Cheeseboard of local brie, blue and cheddar cheeses	\$25

BURGERS & LIGHT MEALS

Beef burger with beetroot relish, tomato, bacon and horseradish mayo, served with frites (df)	\$24
Harrissa Spiced lamb burger red onion jam, tomato eggplant relish, mint labnech & frites	\$26
Chicken BLAT with ranch dressing in a giant croissant, served with frites	\$22
Spinach and saffron aranchini with tomato aioli and verde salad	\$23
Sweet chilli and honey chicken salad with coriander, mung beans and cayenne filos (gf)	\$20
Baby beetroot and walnut salad with rocket, blue cheese, apple reduction and pear wedges (v) (gf)	\$18
Add bacon	\$22

MUSSELS STEAMED & GRILLED

1 kilo served with frites	\$24.50
1/2 kilo served with frites	\$19
Garlic, celery and lemon (gf) (df)	
Bacon, thyme and cider (gf) (df)	
Miso, sweet chilli and onion (gf) (df)	
Spicy Virgin Mary (gf) (df)	
Thai coconut curry (gf) (df)	
Creamy white wine, blue cheese and spinach (gf)	
Chef's special please ask our friendly team	

Eden breadcrumbs and garlic & herb butter	\$21
Po Pei blue cheese, bacon and spinach (gf)	
Brussels macadamia, citrus pepper and chives	
Chef's special please ask our team	
Large mixed platter with a selection of our favourite toppings	\$29

MAINS

Pork loin fillet with kumara & ginger whip, poached apple, rocket & red onion jam, jus	\$28
Pork ribs in spicy BBQ sauce with sauerkraut and waffle cut chips (gf) (df)	\$29
Stella battered fish with agria wedges, tomato sambal aioli & a mixed leaf salad	\$26
Fragrant butternut squash risotto served with a shitake saute & roast hazelnut, basil oil (df) (gf) (v)	\$24
300g sirloin steak and frites served with garden salad and your choice of house butter, peppercorn or mushroom sauce	\$33
250g Beef Eye Fillet agria & black pudding rosti, roasted mushroom & onion confit, jus	\$35
Cajun chicken breast served with bacon & corn potato hash, pineapple salsa, pan jus	\$28

Frites & mayo	\$8
Roasted mushrooms with balsamic cream & herbs	\$8
Whipped kumara & ginger mash	\$8
Steamed broccoli with lemon olive oil and toasted almonds	\$8
Roasted potato & cornbeef hash served with tomato & sambal aioli	\$8
Garden salad with house vinaigrette	\$8



DESSERTS

Belgian chocolate mousse served with whipped cream (gf)	\$14
Coconut & chia pudding with stewed rhubarb & strawberries, caramel filo (df*) (gf*)	\$13
De post mess De post's version of "Eton mess" whipped cream, strawberries, meringue & our custom candy floss ice cream	\$14
Bounty bar coconut & chocolate ice cream sundae Belgian chocolate sauce, caramel filo	\$12
Waffles with stewed rhubarb & strawberry oat crumble with pouring cream	\$14
Waffles with vanilla ice cream and chocolate sauce	\$14

DESSERTS

Flat white, latte, cappuccino, long black, espresso, macchiato, mocha	
Hot chocolate, chai latte	small \$4.50 / large \$5
Iced coffee, iced chocolate, iced mocha	\$8
Tea	
English breakfast, earl grey, green, peppermint, orange, lemon, chamomile	\$4.5
Special Coffee or Special Hot Chocolate with your choice of liqueur and whipped cream	
Belgian - Benedictine & creme de cacao	
Mexican - Agavero	
Italiano - Galliano Vanilla Liqueur	
Carribean - Appleton's VX Rum	
Irish - Bushmill's Irish Whiskey	All \$14 each



NON-ALCOHOLIC

Mac's ginger beer	\$6.5
Mac's green apple	\$6.5
Red Bull	\$7
Coke, coke zero, lemonade, ginger ale, L&P, tonic, soda, lemon lime & bitters	small \$4 / large \$6
Orange, pineapple, apple, cranberry, tomato	small \$4 / large \$6
Sparkling/ still water	500ml \$7.5 / 1L \$10

MOCKTAILS

Tropicana Orange, cranberry and pineapple juice with passionfruit pulp

Red Peach Peach juice, lemonade, raspberry, cordial fresh lemon juice

Cranberry Vojito Lime, mint and cranberry

Iced Tea Homemade iced tea with lemon

All \$8 each

COCKTAILS

De Post Smash Bacardi gold, malibu, pineapple and lemon

Passion Punch Malibu, 42 passion vodka, pineapple juice & passionfruit pulp.

Mint Madness Baileys chocolate luxe, creme de menthe, chocolate milk

Purple Haze Vodka, chambord, berry puree, lime and soda

Malibu Hooter Malibu, midori, pineapple and cranberry

Espresso Martini Tequila, kahlua, sugar, milk, fresh espresso

Whisky Sour Whisky, lemon, lime, sugar

Bloody Mary Vodka, tomato juice and house spices

Papa Smurf Gin triple sec, blue curacao, fresh lemon, sugar

Best dressed Pimms Gin, Pimms, lemonade, and fresh fruit

All \$14 each



Bellini Peach juice, Peach liqueur, sparkling wine

All \$13 each

Mimosa Orange juice, cointreau, sparkling wine

Strawberry Kiss Strawberry puree, strawberry liqueur, sparkling wine

BOTTLED BEERS & CIDERS

Stella Artois \$9

Stella Legere \$9

Becks \$9

Steinlager Classic \$9

Steinlager Pure \$9

Speight's Gold Medal \$8.5

Mac's Gold \$8.5

Mac's Ginger Brew \$9

Isaac's Apple Cider \$9.50

Isaac's Pear Cider \$9.50

Isaac's Berry Cider \$9.50

Isaac's Feijoa Cider \$9.50

Low Alcohol

Bitburger 0% \$8

Speight's Mid Ale 2.5% - on tap 285ml \$5
475ml \$9

Steinlager Mid 2.5% \$8

WINE LIST

	Origin	150ml	300ml	Bottle
Sparkling				
Lindauer Brut Cuvee (200ml)	Hawke's Bay			11
Lindauer Classic Fraise (200ml)	Hawke's Bay			11
Lindauer Special Reserve Blanc De Blanc	Hawke's Bay			45
Daniel Le Brun Brut	Marlborough			54.5
Champagne				
Nicolas Feuillatte Brut Reserve	France			110
Sauvignon Blanc				
Thatched Hut	Marlborough	9.5	19	46
Wither Hills (on tap)	Marlborough	10	19	46
Kopiko Bay	Marlborough	10	19	44
The Ned	Marlborough	10.5	20	46.5
Mt. Difficulty 'Roaring Meg'	Marlborough	11.5	22	49.5
Chardonnay				
Thatched Hut	East Coast	9.5	18	42
Kopiko Bay	Marlborough	9.5	19	44
Trinity Hill	Hawke's Bay	10.5	20	46.5
Kings Series Bastard	Hawke's Bay	12	23	57
Pinot Gris				
Thatched Hut	Marlborough	9.5	17	42
Two Tracks	Marlborough	10	19	45
The Ned	Marlborough	10.5	20	46.5
Mt. Difficulty 'Roaring Meg'	Central Otago	11.5	22	49.5
Riesling & Rose				
Te Whare Ra Riesling	Marlborough	10.5	20	46.5
Wither Hills Rose	Marlborough	10.5	20	49

WINE LIST

	Origin	150ml	300ml	Bottle
Low Alcohol				
Wither Hills "Early Light" Pinot Gris	Marlborough	10	19	46
Wither Hills 'Cellar Selection' Sauvignon Blanc	Marlborough	10	19	46
Pinot Noir				
Kopiko Bay	Marlborough	10	19	47
Thatched Hut	Central Otago	10.5	20	49
Mt. Difficulty 'Roaring Meg'	Central Otago	13	25	58
Huntaway Reserve	Central Otago	13.5	26	59
Merlot Predominants				
Thatched Hut Merlot	East Coast	9.5	18	43
Tatachilla 'Partners' Cabernet Shiraz	McLaren Vale	10	19	46
Angus 'The Bull' Cabernet Sauvignon	Victoria	10.5	20	48
Shiraz and Syrah				
St Hallet 'Gamekeepers' Shiraz Grenache	Barossa	9.5	18	47
Trinity Hill Syrah	Hawke's Bay	11.5	22	53

