



The Trading Post

French Bistro

Brunch Menu

Wednesday to Sunday from 10am

We aim to source local and fresh products and our menus are changing with the seasons.

Sharing plates		Pastries & sweets	
Marinated olives with lemon & fennel (GF, VG)	10	Croissant	4
Sourdough bread & smoked butter	12	Pain au chocolat	5
Duck liver pâté	17	Pain au raisin	6
<i>Sourdough bread & confit onion</i>		Pastry of the day	6
Waimata blue vein cheese	24	Vanilla crème brûlée (GF)	10
<i>Quince paste, fig & almond crackers (GF)</i>			
<i>Ask for gluten free crackers</i>		Something stronger	
Savoury Brunch		Affogato	15
Savoury croissant		Vanilla ice cream, espresso shot & liquor of your choice	
Ham & cheese	10	Trou normand	15
Brie & garlic sauteed mushrooms	12	Lemon sorbet, digestif of your choice (GF, DF, VG)	
Tartines (sourdough toasts)	16	Hot Drinks	
Smash avocado, rainbow beetroot & persillade dressing (VG) - <i>GF bread available</i>		Black coffee	4
Add topping +free range bacon	3	White Coffee	4.5
+free range poached egg each	2	Hot chocolate	4
+garlic sauteed mushrooms	4	Fluffy	1
+smoked salmon	7	Extras	
Croissant eggs Benedict	17	Make it large (mug)	0.5
w/ two free range poached eggs, sauteed spinach & hollandaise sauce (V)		Shot Vanilla/Hazelnut/Chai	0.5
Add topping +free range bacon	3	Soy/Almond/Coconut/Oat milk	0.5
+garlic sauteed mushrooms	4	Tea Harney & son	4.5
+smoked salmon	5	<i>English Breakfast, Earl Grey, Paris, Japanese Sencha, Pomegranate Oolong, Lemon & Ginger or Peppermint</i>	
Salade Grenobloise	18		
Apple, walnuts, Gruyère cheese, poached free range egg, lettuce & vinaigrette (GF)			
Add topping +free range bacon	3		

Please let us know of any allergy or dietary requirements



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Dinner menu

From Wednesday to Saturday from 5:30pm

We aim to source local and fresh products and our menus are changing with the seasons.

Entrees & sharing plates		Desserts	
Les olives	10	Fromage bleu et pâte de coings	24
Marinated olives with lemon & fennel (GF, VG)		Waimata blue vein cheese, fig & almond crackers and homemade quince paste (GF)	
Du pain et du beurre	12	La pomme confite au cidre	14
Sourdough bread & smoked butter		Cider baked apple, buckwheat streussel & vanilla creme fraiche (GF)	
Le pâté de foie de canard	17	Le soufflé au chocolat	15
White white poached duck liver pâté w/ sourdough bread & confit onion		Dark chocolate soufflé, vanilla ice cream (GF) (allow cooking time 15 min)	
Le velouté de châtaigne aux pleurotes	19	Affogato	15
Chestnut cream, oyster mushroom fricassee & creme fraiche (GF, V)		Vanilla ice cream, espresso shot, liquor of your choice (GF)	
Mains		Trou normand	15
L'épaule d'agneau confite	37	Lemon sorbet, digestif of your choice (GF, DF, VG)	
Te Mata Lamb shoulder, slow cooked for 12h, herbs, smoked carrot puree & jus (GF)			
Le poisson du jour	38		
Seared fish of the day, ricotta stuffed silverbeet leaves & maltaise sauce (GF)			
Les gnocchis	35		
Homemade agria gnocchis, roasted butternut & hazelnut, parmesan sauce (V)			
Make it decadent, add locally grown Perigord Truffle	15		
Le boeuf chateaubriand pour deux	90		
600gr Chateaubriand beef fillet for two Served with three sides and two sauces (GF)			
Make it decadent, add locally grown Perigord Truffle	30		
(allow cooking & resting time 25 min - subject to availability)			

Truffle Tasting Dinner
Experience & taste Te Puke Truffle during a four courses tasting dinner

Dates: 5th of June, 9th & 10th of July 2021
Booking times: 6pm or 7pm.
Price: \$160 per person
Book tickets from our website or email us



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Hot Drinks		Cocktails	
Black coffee	4	Spritz	14
White Coffee	4.5	Aperol, sparkling wine, soda water	
Hot chocolate	4	Elderflower	14
Fluffy	1	St Germain, sparkling wine, soda water	
Extras		Bloody Mary	15
Make it large (mug)	0.5	Vodka, tomato juice, spices & celery	
Shot Vanilla/Hazelnut/Chai	0.5	Mulled Mojito	16
Soy/Almond/Coconut/Oat milk	0.5	Rum, bitter, mint, crushed ginger, star anise, cinnamon stick, lime & soda	
Tea Harney & son	4.5	Grand cosmo	16
<i>English Breakfast, Earl Grey, Paris, Japanese Sencha, Pomegranate Oolong, Lemon & Ginger or Peppermint</i>		Grand marnier, vodka, lime & cranberry	
Sans Alcohol		Margarita	16
Juice	5	Tequila, cointreau, lime	
Orange, pineapple, apple, cranberry or tomato		Espresso Martini	16
Soda	5	Vodka, Kahlua, fresh espresso	
Coke, Coke zero, Ginger ale, soda water or tonic		Beers	
Lemon lime & bitter	5	Asahi super dry 5%	8
Pete's natural	6	Heineken 5%	8
Lemonade, Feijoa Lemonade or Blackcurrant crush		Heineken zero 0%	8
Ginger beer Gladstone or Pete's natural	6	Mac's Mid vicious 2.5%	9
Sparkling water Otariki 300ml	5	Lumberjack local craft beers	
Mocktails		Kolsch - Throttle Lock	9
Virgin Mojito	8	Hazy IPA - Fogged in 440ml	14
Lime, mint, sugar, soda water		Session IPA - Chainbrake	10
Bloom	8	Porter - Kick back	10
Pineapple juice, cranberry juice, rose water, hibiscus		Cider	
		Kerouac France 5%	8



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Aperitifs			
Ricard		8	
Vermouth cinzano		8	
Galway Pipe Port 12YO		9	
Campari / Aperol		8	
Spirits			
Gin			
Bombay Sapphire		8	
Curiosity		11	
Gin & Tonic w/ Fever Tree tonic	add +	2	
Vodka			
Skyy		8	
Stolichnaya		9	
Rum			
Matusalem platino		9	
Matusalem Anejo		9	
Diplomatico mantuano		10	
Whiskey			
Glen Grant Arboralis		8	
Johnnie walker Red Label		8	
Bourbon			
Russell's Reserve 10 YO		10	
Tequila			
Jose Cuervo Especial gold		8	
Blu reposado		10	
Liquors			
Bayleys		8	
Kahlua		8	
Frangelico		8	
Cointreau		8	
Saint Germain		9	
Digestifs			
Grand Marnier		9	
Cognac Camus Ile de Re		9	
Calvados		10	
Wine by the glass //			
Sparkling			
Veuve du Verney 200ml mini bottle - France			14
Rose			
Pays d'Oc Chapoutier rosé - Provence France			10
Whites			
Sauvignon Blanc Clos Henry 2018 - Marlborough NZ			10
Chardonnay Spade Oak 2015 - Gisborne NZ			12
Pinot Gris Arthur Metz 2018 - Alsace France			12
Reds			
Pinot noir Carrick Unravelled 2019 - Central Otago NZ			13
Tempranillo Spade Oak 2017 - Gisborne NZ			9
Syrah Cotes du Rhone Delas 2018 - Ardèche France			11
Craggy Range Te Kahu 2019 - Hawkes Bay NZ			14
Wine by the bottle //			
Sparkling wine			
Veuve du Vernay Brut			45
11% France - Crisp apple and nectarine flavours.			
Spade Oak Blanc de Blanc 2017			60
12.5% Gisborne NZ			
The nose is fresh with ripe yellow floral and light citrus fruit aromas.			
Crémant d'Alsace Rosé Gustave Lorentz			70
12.7% Alsace France			
Fresh and delicate, smooth, clean and dry finish.			
Champagne Lanvin Brut			100
12.5% France - It tastes elegant, long and smooth with lovely richness and fine texture.			
Rosé wine			
Pays d'Oc Chapoutier rosé			48
12.5% Provence France - 100% pressed rosé, its floral on the nose and clean on entry.			
Maison Fortant rosé			52
12.5% Provence France - A bouquet of sweet ripe berries with a crisp refreshing palate that's full of tangy strawberry flavours.			



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White wines		Red Wines	
Sauvignon Blanc		Syrah/ Shiraz	
Clos Henry 2018 13.5% Marlborough NZ - Fleshy, juicy texture, with flavours of peach and mango. The finish is crisp with a touch of minerality.	46	Cotes du Rhone Delas 2018 14.5% Ardèche France - The nose is classically Syrah, with berry fruit, violet, liquorice, and spices. It has a full, rounded palate with delicate tannins.	52
Ata Rangi Te Wa 2019 13% Martinborough NZ - This vibrant wine shows a glorious medley of aromas - passionfruit, persimmon, pear, honeysuckle and a hint of ruby grapefruit.	58	The Davey Estate Shiraz Shingleback 2017 14.2% Whites Valley South Australia - Deep purple red with primary aromas of blackberry and mulberry. Flavours are enhanced with hints of spice, chocolate and roasted nuts.	66
Chardonnay		Crozes-Hermitage Chapoutier Les Meysonniers 2016 14.5% Rhone Valley France - A generous and round tasting wine with a finish of stewed fruits and a hint of vanilla.	78
Spade Oak 2015 13% Gisborne NZ - Complex with layered citrus- and stone fruit aromas, fresh and textured.	60	Pinot Noir	
Babich Irongate 2019 13.5% Hawkes Bay NZ - A rich and driving entry with lemon and peach on display early joined by notes of sweet pastry, white stone fruits and grapefruit.	78	Carrick Unravelled 2019 13.5% Central Otago NZ - Lots of vibrant fruit from red cherry, raspberry to blackberries with a hint of spice.	62
Riesling		Petit Clos Clos Henry 2018 13.5% Marlborough NZ - Youthful and fresh aromas of wild strawberries and bright red fruits evolve with subtle layers of spice and liquorice.	64
Framingham Classic 2019 13% Marlborough NZ - Medley of different fruit characteristics, from Meyer Lemon to Mandarin Orange.	48	Blend	
Gewurztraminer		Cabernet Sauvignon Reserve B&G 13.5% Languedoc Roussillon France - The bouquet of ripe black fruits alongside flattering toasty, spicy notes.	42
Gustave Lorentz Reserve 2018 13.5 % Alsace France - Complex and rich yet elegantly refreshing with exotic fruits, spices and a touch of ginger.	84	Craggy Range Te Kahu 2019 54% Merlot, 27 %Cabernet Sauvignon, 10% Malbec, 7% Cabernet Franc, 2% Petit Verdot 13% Hawkes Bay NZ - Brooding aromatically with notes of cassis, black olive, dried tobacco and the faintest hint of caramel.	66
Pinot Gris		Ata Rangi Célèbre 2018 Syrah, Cabernet, Merlot - 13% Martinborough NZ Inviting aromas of blueberries, juicy boysenberries and hints of blackcurrant.	88
Arthur Metz 2018 13% Alsace France - The gorgeous nose of lime and citrus. The dry palate shows some attractive notes of white flowers.	58	Bordeaux Château Carbonneaux 2017 Half bottle 375ml Bottle 750ml 70% Merlot, 25% Cabernet Sauvignon, 5% Malbec 13.5% Bordeaux France - A well balanced palate with a sweet attack, leading to a soft and round finish full of ripe, fresh fruit.	32 56
Maude 2019 13.5% Central Otago NZ - Quince, musk and rose petal florals – textural and fuller bodied from partial fermentation in seasoned oak barrels.	66	Other grapes	
Viognier		Tempranillo Spade Oak 2017 12.5% Gisborne NZ - It is elegant and complex with a silky fruit sweetness and juice mid-palate finish	44
Vin de Pays d'Oc Delas 2019 13.5 % France - The specific aromas of the grape variety are to the fore, with apricots, peaches, exotic fruit and preserved citrus fruit.	42	Gamay Noir Te Mata Estate Vineyards 2020 12.5% Hawkes Bay NZ - Aromas of black cherry, wild strawberry and star anise.	50