



Brunch Menu

Wednesday to Sunday from 10am to 2pm

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

Sharing plates

Marinated olives with lemon & fennel GF, VG	10
Sourdough bread & smoked butter	12
Duck liver pâté Sourdough bread & confit onion	17
Waimata blue vein cheese Quince paste, fig & almond crackers GF	18

Pastries & sweets

Croissant	4
Pain au chocolat	5
Pain au raisin	6
Basque cheesecake Burned, fluffy & crustless citrus cheesecake GF, DF	12
Dark chocolate mousse Seasoned w/ local olive oil & espelette pepper GF	12
Affogato Vanilla ice cream, espresso shot & liquor of your choice	15
Trou normand Lemon sorbet, digestif of your choice GF, DF, VG	15

Hot Drinks

Black coffee	4
White Coffee	4.5
Hot chocolate	4
Fluffy	1
Extras	
Make it large (mug)	1
Shot Vanilla/Hazelnut/Chai	0.5
Soy/Almond/Coconut/Oat milk	0.5
Tea Harney & son <i>English Breakfast, Earl Grey, Paris, Green, Pomegranate Oolong, Lemon & Ginger or Peppermint</i>	4.5

Brunch

Savoury croissant	
Ham & cheese	10
Brie & garlic sauteed mushrooms	12
Tartines	
Eggs	12
Two poached eggs & hollandaise on sourdough toast	
Avocado	16
Smash avocado, microgreens, toasted pumpkin seeds & persillade on sourdough toast VG	
Mushroom	17
Mushroom duxelle, microgreens, toasted pumpkin seeds & persillade on sourdough toast VG	
Build your own with extra topping see below <i>GF bread available</i>	
Buttermilk waffle	14
Bellefield buttermilk waffle, berries compote, Bellefield creme fraiche & pure maple syrup - add bacon + 4	
Croissant eggs Benedict	22
Stuffed croissant with two free range poached eggs, sauteed spinach & homemade hollandaise sauce - your choice: Smoked salmon / Free range bacon / Mushroom duxelle	
Add topping see below	
Chicken fennel & orange salad	24
Free range chicken breast, raw fennel, orange & green leaves salad with vinaigrette GF	
Burger Savoyard	25
Prime nz beef, crispy free range bacon, French raclette cheese, lettuce, gherkins, confit onion w/ house made bun, homemade aioli & baked potatoes	
Extra / side	
Free range crispy bacon	4
Free range poached egg each	2
Garlic sauteed mushrooms	4
Smoked salmon	5
Baked potatoes w/ house aioli	8



Dinner menu

From Friday to Sunday from 5:30pm only

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

Sharing plates

Marinated olives with lemon & fennel GF, VG	10
Sourdough bread & smoked butter	12
Duck liver pâté Sourdough bread & confit onion	17
Waimata blue vein cheese Quince paste, fig & almond crackers GF	18

Mains

Burger Savoyard Prime nz beef, crispy free range bacon, French raclette cheese, lettuce, gherkins, confit onion w/ house made bun, homemade aioli & baked potatoes	25
Mushroom Tagliatelle Pasta Homemade tagliatelle pasta, sauteed Marama Oyster mushrooms, Bellefield creme fraiche & parmesan V	30
Cold stream confit lamb shoulder 12h slow cooked lamb shoulder with zaatar, mash potato & seasonal vegetables GF	35
Ora King salmon Crispy skin Ora King salmon fillet, toasted buckwheat, citrus braised fennel bulbs GF	37
Eye Beef fillet 200g of 42 days aged eye beef fillet, pommes fondantes, roasted root vegetables & jus GF	38

Desserts

Burned Basque cheesecake Fluffy & creamy burned crustless cream cheese & citrus cheesecake GF	12
Dark chocolate mousse %72 dark ghana chocolate mousse, seasoned with local Koroneiki olive oil and Espelette pepper GF/DF	12
Affogato Vanilla bean ice cream, liquor of your choice, espresso coffee shot GF	15
Trou Normand Lemon sorbet, spirit your choice vodka, chartreuse or calvados GF/DF/VG	15

Kids menu

Kids Pasta Homemade tagliatelle pasta, cheese V	12
Kids chicken burger Grilled free range chicken, cheddar cheese, lettuce, tomato sauce - side of baked potato	15
Kids steak Beef fillet, vegetables, mash potato & jus GF	18
Ice Cream Sundae Vanilla bean ice cream with chocolate sauce GF	8



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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 liquor, sparkling wine, soda water	
Extras		Bloody Mary	15
Make it large (mug)	1	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%	8
Sparkling water Antipodes 500ml	7	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
		Rochdale NZ 4.5%	7



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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			
Baileys		8	
Kahlua		8	
Frangelico		8	
Cointreau		8	
Saint Germain		9	
Digestifs			
Grand Marnier		9	
Cognac Camus Ile de Re		9	
Calvados		10	
Dessert wine			
Muscat de Rivesaltes Cazes 2017 - glass 50ml		12	
Bottle 375ml		68	
15% France - This naturally sweet wine is the perfect nightcap.			
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
Syrah Cotes du Rhone Delas 2018 - Ardèche France			11
Cabernet Sauvignon B&G - Languedoc France			9
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		Saint Joseph JL Chave Offerus 2017 14.5% Rhone Valley France - Dark and vinous, featuring blackberry, black currant and plum fruit melded with smoldering charcoal and singed bay leaf notes	110
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