

COCKTAILS

SPRITZ

Aperol, sparkling wine, soda water

HONEY CHILD

Gin, grapefruit, lemon, honey, cranberry & rosemary

APPLE & SAGE CRISP

Dark rum, apple juice, sage infused maple syrup

NORMANDY

Calvados, Saint Germain liquor, lemon juice, tonic water & orange peel

AMARETTO SOUR

Amaretto, lemon juice, simple syrup, egg white

BUSHMAN SOUR

Whiskey, rooibos syrup, bitter, orange peel

MOCCHATINI

Cognac, Cocoa liquor, cream & fresh espresso

WINE BY THE GLASS

SPARKLING

Veuve du Verney Brut

ROSE

Listel rosé

WHITES

Sauvignon Blanc Clos Henry

Chardonnay Buxy

Pinot Gris Arthur Metz

REDS

Pinot noir Unravelled Carrick

Syrah Ventoux Delas

BEERS

Gisborne Gold Lager

Gisborne light pilsner 2.4%

Heineken zero 0%

Lumberjack Session IPA - Chainbrake

CIDER

Kerouac France 5%

Rochdale NZ 4.5%

HOT BEVERAGES

14 Far East Coffee -

Fair Trade & organic coffee from Gisborne - All coffee are served double shot

15 Black (Espresso, Long black, americano) 4.5

White (Flat white, Latte, Cappucino) 5

Mochaccino 5.5

16 Equagold Hot chocolate 5

Chai latte 5.5

18 Extras

Large 1

Almond/Coconut/Oat milk 0.5

Hazelnut/vanilla/caramel syrup 0.5

Pouring cream / Extra shot 1

16 Take away cup 0.5

Webster's Tea -

Organic loose tea from Tauranga 4.5

English breakfast / Earl Grey

Lime ginger green tea

Webster's Herbal Tea -

4.5
Turmeric / Blood orange rooibos / Chocolate & fennel / Berry

10

10

COLD BEVERAGES

12 ICED Espresso coffee / coffee latte / chocolate 5.5

Pour over on ice

+ Add whipped cream 1

11 Pheonix organic Juice 7

Orange, mango & apple / Apple, peach & raspberry

Pete's natural sodas 7

Lemonade / Feijoa Lemonade / Cola / Blackcurrant crush / Ginger beer

Good Buzz Kumbucha 7

Feijoa / Raspberry & Lemon

Antipodes Sparkling water

500ml 7

1000ml 11

**THE
TRADING
POST**



BEVERAGE MENU

The Trading Post French Bistro

1 Hall Road, Paengaroa

www.thetradingpost.nz

07 262 01 42

info@thetradingpost.nz

GINBombay Sapphire
Curiosity**VODKA**Skyy
Stolichnaya**RUM**Matusalem platino
Matusalem Anejo
Diplomatico mantuano**WHISKEY**Glen Grant Arboralis
Johnnie walker Red Label**BOURBON**

Russell's Reserve 10 YO

TEQUILAJose Cuervo Especial gold
Blu reposado**SPIRITS**Ricard
Vermouth cinzano
Galway Pipe Port 12YO
Campari / Aperol**APERITIFS**Baileys
Kahlua
Frangelico
Cointreau
Saint Germain**LIQUORS**Grand Marnier
Cognac Camus Ile de Re
Cognac Martell VSOP
Calvados**DIGESTIFS****SPARKLING WINE BY THE BOTTLE**9
11
9
10
9
9
11
9
9
10
8
10**Veuve du Vernay Brut** - 11% France
FRV100 - Sparkling red wine 8.5% France
Spade Oak Blanc de Blanc - 12.5% Gisborne NZ
Crémant d'Alsace Rosé - 12.5% Gustave Lorentz
Champagne Lanvin Brut - 12.5% France**WHITE WINE BY THE BOTTLE****SAUVIGNON BLANC**10
8
10**Clos Henry** 2018 - 13.5% Marlborough NZ
Ata Rangī Te Wa 2019 - 13% Martinborough NZ**CHARDONNAY**8
8
9
8**Buxy** 2019 - 13% Coteaux Bourguignons France
Babich Headwaters Organic 2019 - 13.5% Hawkes Bay NZ**RIESLING**8
8
8
8
9**Framingham Classic** 2019 - 13% Marlborough NZ**GEWURZTRAMINER**8
8
8
8
9**Gustave Lorentz Reserve** 2018 - 13.5 % Alsace France**PINOT GRIS**9
10
10
10**Arthur Metz** 2018 - 13% Alsace France
Maude 2019 - 3.5% Central Otago NZ**OTHERS**

10

Albarino 2019 - 12.5% Spain
Viognier Delas 2019 - 13.5% France
Cotes du Rhone Blanc Perrin 2019 - 12.5% France**ROSE WINE BY THE BOTTLE**45
48
65
70
100**Listel rosé** - 12.5% Languedoc France
Carrick rosé - 13.5% Central Otago NZ46
56**RED WINE BY THE BOTTLE****SYRAH / SHIRAZ**52
62**Ventoux Delas** 2018 - 14.5% Ardèche France
The Davey Estate Shiraz Shingleback 2018 - 14.2% South Australia**CABERNET SAUVIGNON / BLEND**42
52
72
96**Carbonneau Classic** 2017 - 14% Bordeaux France **375ml**
Madiran Origine Aydie 2017 - 13.5% Madiran France
Craggy Range Te Kahu 2019 - 13.5% Hawkes Bay NZ
Ata Rangī Célèbre 2018 - 13.5% Martinborough NZ**PINOT NOIR**68
74**Carrick Unravelled** 2019 - 13.5% Central Otago NZ
Petit Clos Clos Henry 2018 - 13.5% Marlborough NZ**OTHER GRAPES**

84

Gamay Te Mata 2021 - 13% Hawkes's Bay NZ**WINE BY THE GLASS****SPARKLING**62
68

Veuve du Vernay Brut

ROSE

10

Listel rosé

WHITES11
12
13

Sauvignon Blanc Clos Henry

Chardonnay Buxy

Pinot Gris Arthur Metz

REDS14
11

Pinot noir Unravelled Carrick

Syrah Ventoux Delas

BRUNCH MENU

Wednesday to Sunday - 9am - 2pm

Wednesday to Sunday - From 11am

BRUNCH

HAM & CHEESE CROISSANT

Baked croissant with champagne ham, cheddar & persillade & side of salad

CROISSANT EGGS BENEDICT

Stuffed croissant with two free range poached eggs, sauteed spinach & homemade hollandaise sauce.

Your choice: Smoked salmon / Bacon / Mushrooms V

EGGS TARTINES V

Two poached eggs, Mama Kali's microgreens & hollandaise sauce on sourdough toast

AVOCADO TARTINES VG DF

Smashed avocado, pickled red onion, Mama Kali's microgreens, persillade & toasted pumpkin seeds on sourdough toast

BELGIUM WAFFLE

Seasonal fruit, maple syrup & whipped cream +add bacon +6

CROQUE MONSIEUR

Toasted sourdough sandwich with baby spinach, cheese, pickles, bechamel sauce & side of salad

Your choice: Ham / Mushrooms V

MUSHROOMS ON POTATO V GF

Sauteed Marama Oyster mushroom, pomme Anna, pickled red onion, rocquette leaves & persillade

CAESAR SALAD

Lettuce, croutons, parmesan, poached egg, anchovies, Caesar dressing

VIENNOISERIES & PASTRIES

EXTRAS

Crispy bacon	6
Poached egg each	3
Sauteed mushrooms	6
Smoked salmon	6

Swaps (instead of Bread)

GF Bread	2
Pomme Anna	4

TAPAS

12 OLIVES DF GF VG

Marinated whole olive with fennel & lemon

23 BREAD & SMOKED BUTTER V

Sourdough bread, chumed smoked butter

CHARCUTERIE

Poaka salami & chorizo, Coppa, sourdough & pickles

12 FOR ONE FOR TWO

18 OYSTERS GF

Oysters au naturel, Kawakawa oil & oyster emulsion - 3 Minimum order

18 EACH HALF DOZEN DOZEN

14 CHEESE PLATE

Brie de Moutere, quince jelly, grapes, sourdough bread

DESSERTS

24 AFFOGATO GF

Mount Made vanilla ice cream, espresso shot
Add a shot Khalua or Bayleys +6

20 LEMON SORBET GF DF VG

Mount Made lemon & mint sorbet, coconut macaron
Add a shot of NZ Limoncello +6

VANILLA POACHED APPLE GF

Buckwheat crumbs, Maple syrup cloud

CHOCOLATE SOUFFLE

Dark chocolate souffle, Mount Made vanilla ice cream - **allow 20 minutes**

14 BELGIUM WAFFLE

Seasonal fruit, maple syrup & whipped cream

HOT BEVERAGES

Far East Coffee -

Fair Trade & organic coffee from Gisborne - All coffee are served double shot

10	Black (Espresso, Long black, americano)	4.5
	White (Flat white, Latte, Cappuccino)	5
	Mochaccino	5.5
12	Equagold Hot chocolate	5
	Chai latte	5.5

Extras

18	Large	1
28	Almond/Coconut/Oat milk	0.5
	Hazelnut/vanilla/caramel syrup	0.5
	Pouring cream / Extra shot	1
	Take away cup	0.5

Webster's Tea -

6	Organic loose tea from Tauranga	4.5
30	English breakfast / Earl Grey	
60	Lime ginger green tea	

Webster's Herbal Tea - 4.5

Turmeric / Blood orange rooibos / Chocolate & fennel / Berry

COLD BEVERAGES

10	ICED Espresso coffee / coffee latte / chocolate	5.5
10	Pour over on ice + Add whipped cream	1

14 Pheonix organic Juice 7

Orange, mango & apple / Apple, peach & raspberry

16 Pete's natural sodas 7

Lemonade / Feijoa Lemonade / Cola / Blackcurrant crush / Ginger beer

14 Good Buzz Kombucha 7

Feijoa / Raspberry & Lemon

Antipodes Sparkling water

500ml	7
1000ml	11

Let us know of any dietary requirements

For groups of 6 or more we require one bill per table or for the bill to be divided equally

DINNER MENU

Friday & Saturday - From 5:30pm

MATARIKI CHEF'S MENU 69PP

5 courses, for the whole table



ADD A BEVERAGE MATCH \$49

MATARIKI

Sourdough bread & smoked butter

WAITĀ

Oyster au naturel, Kawakawa oil & oyster emulsion

WAITĪ

Smoked eel, watercress & potato veloute

TUPU-Ā-NUKU

Confit Lamb shoulder, Kumara & horopito gnocchis & jus

TUPU-Ā-RANGI

Vanilla poached Apple, Buckwheat crumbs, Maple syrup cloud

A LA CARTE DINNER

This menu - designed to be shared - is inspired by the Mediterranean cuisine
We value sustainable, seasonal & local products.

TAPAS

OLIVES	DF GF VG	10
Marinated whole olive with fennel & lemon		
BREAD & SMOKED BUTTER	V	12
Sourdough bread, churned smoked butter		
CHARCUTERIE		
Poaka salami & chorizo, Coppa, sourdough & pickles		
	FOR ONE	18
	FOR TWO	28
OYSTERS	GF	
Oysters au naturel, Kawakawa oil & oyster emulsion - 3 Minimum order		
	EACH	6
	HALF DOZEN	30
	DOZEN	60

Please let us know of any dietary requirements
Some dishes can be made GF or VG upon request

VEGETABLES

Recommended 1 for two people

KUMARA & HOROPITO GNOCCHIS	V	20
Brown butter, shaved parmesan		
BRAISED FENNEL	V GF	17
Orange butter		
POTATO MILLEFEUILLE	V GF	16
Wild roquette & grated Pecorino		
CEASAR SALAD		16
Lettuce, croutons, parmesan, anchovies, Ceasar dressing		

PROTEINS

Recommended 1 for two people

RIB EYE ON THE BONE	GF	72
55 days, hand picked , with smoked butter		
CONFIT LAMB SHOULDER	GF DF	68
Whole shoulder slow cooked for 12 hours, Gremolata & jus		
FISH MEUNIERE		POA
Line caught whole flounder, pan fried with butter, parsley & capers		

DESSERTS

AFFOGATO	GF	10
Mount Made vanilla ice cream, espresso shot Add a shot Khalua or Bayleys +6		
LEMON SORBET	GF DF VG	10
Mount Made lemon & mint sorbet, coconut macaron Add a shot of NZ Limoncello +6		
VANILLA POACHED APPLE	GF	14
Buckwheat crumbs, Maple syrup cloud		
CHOCOLATE SOUFFLE		16
Dark chocolate souffle, Mount Made vanilla ice cream - allow 20 minutes		
CHEESE PLATE		18
Brie de Moutere, quince jelly, grapes, sourdough bread		



BRUNCH & DINNER MENU

WINTER 2022

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