



# AUTUMN MENU

BRUNCH | LUNCH | DINNER | BEVERAGES

1 HALL ROAD PAENGAROA 3189 • 07 262 01 42 • www.thetradingpost.nz

## DINNER MENU

EVERY FRIDAY FROM 5:30PM

### FIRST

**OLIVES GF DF VG 10**

Marinated whole olives with fennel & lemon

**BREAD & SMOKED BUTTER V 12**

Sourdough bread | smoked butter

**CHARCUTERIE DF GF\* 26**

NZ Poaka salami chorizo & coppa | Sourdough bread | Pickles

**TARAMASALATA & CRUDITÉS DF 18**

Tarama dip served with raw vegetables

### SECOND

**MARKET FISH GF DF\* 38**

Market fish | Perlas | Sauce Quatre Quart

**LAMB SHOULDER GF\* 84**

Whole confit lamb shoulder | Herb & Pomegranate salad

**AGRIA GNOCCHIS GF DF 34**

Gnocchis | Courgette | Ricotta | Hazelnut

**BRAISED BEEF CHEEK 36**

Braised beef cheeks | Polenta | Cocoa sauce

### SIDES

**POMME ANNA GF 15**

Pomme Anna | Pecorino

**CEASAR SALAD GF\* 14**

Cos lettuce | Parmesan | Croutons | Caesar dressing

**HONEY & THYME CARROT 16**

Glazed carrots | Yoghurt

### THIRD

**AFFOGATO GF 17**

Ice-cream | Espresso coffee | Shot of liquor

**BURNT BASQUE CHEESECAKE GF 14**

**PROFITEROLLES 16**

Choux buns | Ice cream | Hazelnut | Chocolate sauce

V = VEGETARIAN

VG = VEGAN

DF = DAIRY FREE

GF = GLUTEN FREE

V\* = VEGETARIAN OPTION AVAILABLE

DF\* / GF\* = OPTION AVAILABLE PLEASE ASK

### OUR WINE PICKS

#### CHAMPAGNE

Champagne Brut Orban - France

19 per glass

#### PINOT NOIR

Val Lamartinien 2019 - Bourgogne

France

16 per glass

#### ROSÉ

Listel rosé - Languedoc France

10 per glass

### KIDS MENU

**Omelette 15**

Ham & cheese omelette

**Fish 25**

Pan fried fish | Potato | Veggies

**Burger 22**

Braised beef cheek burger

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## COLD BEVERAGES

CHARLIE'S SODA.....	5.5
<i>Ginger beer / Lime &amp; Lemon fizz / Feijoa Fizz</i>	
GOOD BUZZ KOMBUCHA .....	7
<i>Feijoa / Raspberry &amp; Lemon</i>	
ANTIPODES SPARKLING WATER 1L .....	12
JUICE.....	6.5
<i>Squeezed orange / Pressed apple</i>	
COKE ZERO SUGAR .....	5
LEMON LIME & BITTER .....	5.5

## BEERS/CIDERS

SUNSHINE BREWERY	
Gizzy gold lager 3.8%.....	9
Light Pilsner 2.4%.....	9
Mexican Lager 5% .....	11
IPA Session 5%.....	12
GOOD GEORGE	
Non-Alcoholic Hazy IPA.....	10
Rosé strawberry cider .....	11
KEROUAC APPLE CIDER FRANCE .....	9

## COCKTAILS

SPRITZ .....	12
<i>Aperol, sparkling wine, soda water</i>	
ELDERFLOWER SPRITZ .....	14
<i>St Germain, sparkling wine, soda water</i>	
ESPRESSO MARTINI.....	17
<i>Vodka, Kahlua, fresh Espresso coffee</i>	
DRY MARTINI.....	17
<i>Gin, Dry vermouth, Green olives garnish</i>	
APPLE & SAGE CRISP .....	18
<i>Dark rum, apple juice, egg white, lime juice &amp; fresh sage</i>	

## SPIRITS & LIQUORS

Ask our staff

## FAR EAST COFFEE

Fair Trade & organic coffee  
From Gisborne - All double shot

FLAT WHITE .....	5
CAPPUCINO .....	5
LATTE.....	5.5
MOCHACCINO .....	5.5
ESPRESSO.....	4
LONG BLACK .....	4.2
AMERICANO .....	4.8
MACCHIATO .....	4.5
HOT CHOCOLATE .....	5
KID'S HOT CHOC.....	4
FLUFFY .....	2
CHAI LATTE.....	5
LARGE.....	1
SYRUP.....	0.5
<i>Hazelnut/vanilla/caramel</i>	
POURING CREAM .....	1
EXTRA SHOT.....	1
DECAF.....	0.5
TAKE AWAY .....	0.5
ALTERNATIVE MILK .....	0.5
<i>Oat / Coconut / Almond</i>	

## ICED COFFEE

Pour over ice

ICED ESPRESSO COFFEE.....	5
ICED ESPRESSO LATTE.....	6
ICED CHOCOLATE.....	6
ICED MOCCHA.....	6.5
TAKE AWAY .....	0.5
WHIPPED CREAM .....	1
ALTERNATIVE MILK .....	0.5
<i>Oat / Coconut / Almond / Soy</i>	

## WEBSTER'S TEA

Organic loose leaf tea - Tauranga

TEA POT FOR ONE.....	5
<i>English breakfast / Earl Grey tea / Lime ginger green tea</i>	
<i>Turmeric &amp; cardamom herbal tea / Blood orange rooibos herbal tea / Chocolate &amp; fennel herbal tea / Berry herbal tea</i>	

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### WINE

GLASS BOTTLE

#### SPARKLING

Veuve du Verney, <i>France</i> .....	11	50
Crémant d'Alsace Rosé Brut, <i>Alsace France</i> .....	—	75
Champagne Brut Orban, <i>France</i> .....	19	110

#### ROSÉ

Listel rosé, <i>Languedoc France</i> .....	10	48
Main divide rosé, <i>Central Otago New Zealand</i> .....	—	56

#### WHITE

##### SAUVIGNON BLANC

Clos Henry 2019, <i>Malborough New Zealand</i> .....	12	58
Ata Rangī Te Wa 2019, <i>Martinborough New Zealand</i> .....	—	64

##### CHARDONNAY

Cave de Lugny 2020, <i>Mâcon Villages France</i> .....	14	64
Babich Headwaters Organic 2019, <i>Hawke's Bay New Zealand</i> ..	—	70

##### PINOT GRIS

Arthur Metz 2019, <i>Alsace France</i> .....	15	70
Maude 2020, <i>Central Otago NZ</i> .....	—	74

##### OTHER

Viognier Delas 2019, <i>Languedoc France</i> .....	—	56
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#### RED

##### SYRAH / SHIRAZ

Ventoux Delas, <i>Ardèche France</i> .....	12	58
The Davey Estate Shiraz Shingleback, <i>Australia</i> .....	—	70

##### CABERNET SAUVIGNON / BLEND

Carbonneau Classic 2017, <i>Bordeau France 375ml</i> .....	—	42
Madiran Origine Aydie 2017, <i>Madiran France</i> .....	—	60
Irongate Babiche Cab Sav Merlot, <i>Hawke's Bay New Zealand</i> ..	—	88

##### PINOT NOIR

Val Lamartinien 2019, <i>Bourgogne France</i> .....	16	74
Petit Clos Clos Henry 2019, <i>Malborough New Zealand</i> .....	—	76
Carrick Unravelled 2019, <i>Central Otago New Zealand</i> .....	—	80

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