

# THE POST

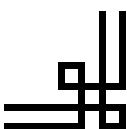
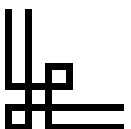
## FUNCTIONS

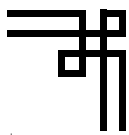
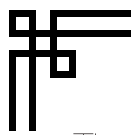
304-306 ST KILDA RD, ST KILDA VIC  
9534 7678

[bookings@stkildapost.com.au](mailto:bookings@stkildapost.com.au)

[WWW.STKILDAPOST.COM.AU](http://WWW.STKILDAPOST.COM.AU)

OPEN 7 DAYS  
Noon - late





The Post is a local watering hole, for an after work beer, be that a cold pot of Stone & Wood, Japanese Lager or a Budvar. A place where old & new friends come together & catch up. The place you treat travelling guests to a familiar meal. Did someone say Brick Lane curry?!

A place to chat, laugh & on occasion have one too many. The Post is that nostalgic place to draw upon the good times & memories from your travels, & share the tales with the company you're in.

There's always a story to tell at The Post. We make sure of that!

## THE INKERMAN ROOM

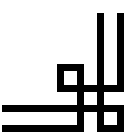
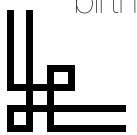


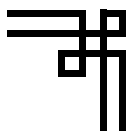
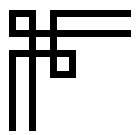
Great for smaller private function that is ideal for standing room of around 45 and seated events of 30 people. Close to the bar and seperate bathroom.

## THE LOBBY



Located upstairs in the venue. The Lobby is ideal for private events with a seperate bar, open fireplaces and cosy nooks. Access to to the verandah. Perfect for milestone parties such as birthdays, corporate events and hens nights. Ideal for groups of 20 up to 100 people.





## THE FRONT BAR



This space can comfortably take 80-100 people. Enough space to make a small dance area. Equipped with a state of the art sound system and direct access to the bar.

## THE LANE

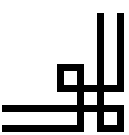
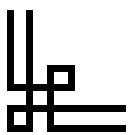


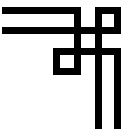
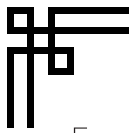
Great for a long lunch, large sit down events such as business celebrations. With seating for 30 to 40 people and direct access to the courtyard.

## THE COURTYARD



Prefer the fresh air? The courtyard is great for groups of 50-80 people. You can have this area exclusively and play your own tracks. We have a Ping Pong table (if you feel like having a game), DJ equipment and access via the rear laneway.





For stand up events or cocktail functions

## FINGER FOOD

4-6 Choices are the equivalent of a meal.

|                    |      |
|--------------------|------|
| 2 Choices/ person  | \$12 |
| 3 Choices/ person  | \$18 |
| 4 Choicess/ person | \$21 |
| 5 Choicess/ person | \$24 |

Additional choices are charged at and extra \$4.50 per person

### Soft Shell Crab Sliders (one/person)

House made. Cayene pepper coated w/lemon aioli, slaw & sambal sauce

### Wagyu beef Sliders (one/person)

House made. Tomato relish, pickles and cheese

### Pork Bao Buns (one/person)

House made. Braised pork in steamed bun w/ house made pickles & slaw

### Vietnamese Rice Paper Rolls (two/person)

House made. Chicken, pork, prawn or veg w/vermicelli, cabbage, cucumber, capsicum, bean shoot & house dipping sauce (g/f)

### Kuranchi Calamari (three/person)

Freshly cut, panko and nori crumb, lemon aioli

### Pork & Prawn Spring Rolls (two/person)

House made w/iceberg lettuce & Singapore chilli dipping sauce

### JFC (two/person)

House made Japanese fried chicken w/yuzu kosho dipping sauce (gf)

### Croquettes (two/person)

House made North Indian spiced potato croquettes w/ tomato salsa

### Samosa (two/person)

House made. Garam masala flavoured potato and pea filled pastry

### Freshly Shucked Oysters (two/person)

Coffin Bay w lemon slice

### Teriyaki Beef Skewers (two/person)

House made

### Sausage rolls (two/person)

House made

### Honey Soy Chicken Skewers (two/person)

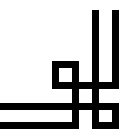
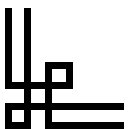
House made

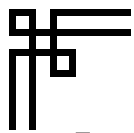
### Chocolate Gateau (two/person)

### Cheese Platter (three/person)

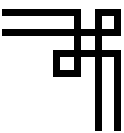
(Chefs selection of cheese and crackers)

Cakeage \$1 per person





For more formal gatherings



## SIT DOWN DINNER MENU



2 Course \$45 per person / 3 Course \$55 per person.

### ENTREES TO SHARE

Choose three

Nepalese Steamed Dumplings  
Chicken Momo Masala Dumplings

Vietnamese Rice Paper Rolls  
Either Chicken, pork, prawn or vege w/ vermicelli, cabbage, capsicum, bean shoot, fried onion & house dipping sauce (GF)

JFC  
Japanese Fried Chicken w/ yuzu kosho dipping sauce (GF)

Green Tea Soba Salad  
Seaweed, beans, slaw, rocket, cherry tomatoes, tofu w/ sesame mayo dressing (V)

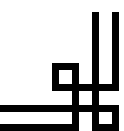
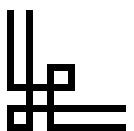
Thai Beef Salad  
w bean shoot, rice noodles, rocket, slaw, red onion, capsicum, coriander, mint, cherry tomato, and cucumber

Crispy Spring Rolls  
Prawn and Pork spring rolls w/ vietnamese dipping sauce

Aloo Tikki  
North Indian Croquettes w/ tomato salsa (V)

Kuranchi Calamari  
Panko & Nori crumb w/ aioli

Saganaki  
w/ Fresh rosemary, lemon wedge (V,GF)



## MAINS

Choose three



### Porterhouse Steak

w/ hand cut chips, salad and red wine jus.

### Tandoori Barramundi

Fillet w/ green curry sauce on tumeric rice

### Nasu Dengaku

Red miso glazed eggplant and beans on tumeric rice (V)

### The Parma

w/ hand cut chips and salad

free range chicken, ham & house made napoli

### Wagyu Burger (optional bacon)

Tomato relish, pickled zucchini, pickled red onion, cheese, mayo w/ hand cut chips

### Chicken Korma

Grandma's recipe. Free range chicken w/ tumeric rice, pappadams & coriander cumin yoghurt (GF)

### Pork Katsu Curry

Crispy Pork Cutlet in Panko crumb sliced w/ potato and carrot curry roux on tumeric rice.

## DESSERT

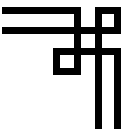
### Sticky Date Pudding

### Chocolate Gateau (GF)

served w/ vanilla bean icecream

Tea and coffee additional \$3/ person

Cakeage \$1/ person



# DRINK PACKAGES

Options below



Whatever your budget, at The Post, there is a beverage option to suit your needs. Either choose from one of our beverage packages as below, or simply set up a bar tab consisting of your desired beverages. We also welcome functions that require guests to pay on consumption.

### Drinks Package (Standard)

- 2hrs \$45/ person
- 3hrs \$55/ person
- 4hrs \$65/ person

- On Tap (pots only)
- Carlton draught
- Napoleone cider

Light beer (bottles)

- Bubbles
- House Prosecco

- White wine
- House by the glass

- Red wine
- House by the glass

Soft drinks and juice

### Drinks Package (Premium)

- 2hrs \$60/ person
- 3hrs \$70/ person
- 4hrs \$80/ person

All Premium craft beers on tap (pots only)

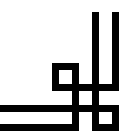
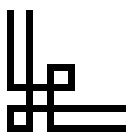
Light beer (bottles)

- Bubbles
- French sparkling

- White wine
- choose three whites by the glass

- Red wine
- choose three reds by the glass

Soft drinks and juice



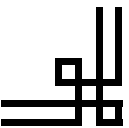
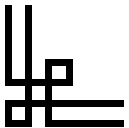


# ALCOHOLIC BEVERAGES

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| BEER & CIDER                                 |         |      | BOTTLES/ CANS                                     |         |
|--|---------|------|---|---------|
| ON TAP                                       | POT     | PINT | Schoefferhoffer Weisbier, Germany, 5cl            | 11      |
| CARLTON DRAUGHT                              | 5.5     | 10.5 | Dos Equis Mexico                                  | 9       |
| STONE & WOOD PACIFIC ALE                     | 6       | 11   | Asahi Japan                                       | 9       |
| SAPPORO LAGER                                | 7       | 13   | Prickly Moses - Light beer Australia              | 6.5     |
| BUDVAR LAGER                                 | 7       | 12   | Brookvale Union - can Ginger Beer, Australia      | 9       |
| COOPERS SESSION ALE                          | 6       | 11   | Hargreaves Hill Stout, Australian                 | 10      |
| NAPOLEONE APPLE CIDER                        | 6       | 11   | Brooklyn - can Lager, USA                         | 9       |
| GARAGE PROJECT BEER - PALE                   | 6       | 12   | Kirin Apple Cider, Japan                          | 9       |
| NAPOLEONE LAGER                              | 6       | 11   | Garage Project - can Garagista, New Zealand       | 10      |
|  |         |      | Garage Project - can Pernanacious Weed            | 12      |
| WHITE WINE                                   |         |      | RED WINE  |         |
| Sem/ Sauv Blanc, WA White Cub 2016           | 9 / 39  |      | Shiraz, SA Hesketh, 2016                          | 9 / 39  |
| Sauvignon Blanc, Marlborough, N.Z Ha Ha 2015 | 10 / 45 |      | Serristori, Italy Chianti, 2008                   | 10 / 45 |
| Pinot Gris, Marlborough, N.Z Savee Sea 2017  | 10 / 45 |      | Pinot Noir, New Zealand HaHa, 2015                | 12 / 55 |
| Riesling, Clare Valley Mocandunda 2016       | 11 / 49 |      | Garnacha (Grenache), Spain Sangre de Toro, 2014   | 10 / 45 |
| Chardonnay, Adelaide Hills Heirloom 2015     | 12 / 55 |      | Malbec, Argentina Finca las moras (reserva), 2014 | 11 / 49 |
| ROSE   |         |      | Cabernet Sauvignon, Argentina San Telma, 2016     | 10 / 45 |
| Garnacha, Italy Conde Valdemar, 2015         | 10 / 45 |      |   |         |







# ALCOHOLIC BEVERAGES

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## CHAMPAGNE & SPARKLING

Louis Perdrier, Côte-d'Or,  
France 9 / 45

Paul Louis, Loire Valley,  
France 55

Prosecco Dogarina,  
Treviso, Italy 45

Laurent Perrier, Champagne,  
France 98

## COCKTAILS

TOM YUM SIAN COCKTAIL 20  
Vodka (chilli infused), Malibu, Lychee liqueur ,  
lime juice w lemongrass, kaffir lime leaf & chilli

BLUSHING DRAGON 20  
Vodka, Cointreau, lemon Juice, strawberries,  
raspberries, blueberries, mango

JUNGLE BIRD 18  
Rum, Campari, Lime Juice, Pineapple Juice

THE DEATH OF REPOSADO 20  
Reposado Tequila, Yuzu, Egg White, Chilli

CHILLI & LEMON GRASS MOJITO 18  
White rum, Mint, Lemongrass, chilli

KIKU LITCHI 20  
4 Pillars Spiced Negroni gin, Lychee liquor,  
Ginger Ale

BACK HANDED PANDA 20  
Vodka, Peach schnapps, chambord, Red bull

IMPERIAL NEMO 18  
Kraken Spiced Rum, Cointreau, Coca Cola,  
orange bitters

## SPIRITS

House Spirits 9  
Russian Standard Gold, Tanqueray Gin,  
Havana Club 3 Anos, Havana Club Anejo Especial,  
Wild Turkey, Kakubin Whisky, Espolon Tequila.

