

## RAW BAR & OYSTERS

mahurangi oyster (each)	(gf/df)	5.5
diamond clams (each)	(gf/df)	3
tua tua (each)	(gf/df)	3
torched tua tuas / goan chorizo / smoked butter (1/2 doz)		16
storm clam ceviche in xo sauce / prawn crackers	(gf)	25
trevally sashimi / tigers milk / fresh nz wasabi	(gf)	18
salmon tartare / egg / buttermilk	(gf)	24

all raw oysters and clams come with lemon, mignonette and horseradish ketchup

## MEAT PLATE

grey lynn pork salami / pork coppa / dusty apron baguette / house made pickle & mustard / marrow butter		29
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## SMALL SHARE

crispy pork crackling w/ lime and chilli salt	(gf/df)	12
smoked bone marrow / grain sourdough / herb & cornichon salad	(df)	16
fried oyster mcmuffins / black garlic aioli / pickle radish (2)		20
wood fired lamb sweetbread skewers / mint sauce / yoghurt	(gf)	19
grilled ox tongue / pistachio praline / aged mahoe / egg sauce		19
heirloom tomato and stracciatella cheese salad / croutons / fried oregano	(gf)	22

## SIDES

wood fired asparagus / burnt butter sauce / chopped egg / breadcrumb		12
potato chips / cheese / truffle mayo	(df)	14
woodfired fennel and grapefruit salad w/ feta	(gf)	14
beetroot, kale & orange salad / shaved chocolate and soured cream	(gf)	14

## LARGE SHARE


300g wood fired steak (bavette)	(gf)	36
cheese fondue / garlic potatoes		
wood fired ½ chicken		
kawakawa & manuka rub / wood fired carrots / kamokamo pickle	(gf)	36
saint alice x grey lynn butcher sausage		39
400g lamb sausage / cashew mustard / green salad		
whole roasted flounder		
bream bay flounder / herb & butter sauce	(gf)	38
spiced pork cheeks		
olive & parsley salad / preserved lemon / beetroot saurkraut	(gf/df)	34
woodfired miso & coffee egg plant		
shitake mushrooms / smokey eggplant puree		37

## DESSERT

jafa cream puffs / orange & chocolate profiteroles with citrus custard		15
banana & nutella brioche sandwich / marshmallow sauce		15

EAT WITH ALICE

THIS MENU IS DESIGNED FOR SHARING. THE FOOD WILL COME TO YOUR TABLE AS IT IS PREPARED BY MYSELF AND THE TEAM IN THE KITCHEN. ENJOY! -MAIA ATVAR, HEAD CHEF

 saint\_\_alice

