

## RAW BAR & OYSTERS

te kouma oyster (each)	(gf/df)	5.5
bluff oyster (each)	(gf/df)	6
tua tua (each)	(gf/df)	3
torched tua tuas / goan chorizo / smoked butter (1/2 doz)	(gf)	16
kingfish sashimi / chilli & soy ponzu / otago plums / hazelnuts	(gf)	19
big glory bay salmon tartare / grated egg / buttermilk & horseradish dressing		22
all raw oysters & clams come w/ lemon & shallot vinegar		

## SIDES & SALADS

kohlrabi slaw / marinated raisins / cashew nuts / mint syrup		12
potato chips / cheese / truffle mayo		14
woodfired fennel and grapefruit salad w/ feta	(gf)	14
beetroot, kale & orange salad / shaved chocolate and soured cream	(gf)	14

## SMALL SHARE

dusty aprons sourdough loaf / whipped butter		12
crispy pork crackling w/ lime & chilli salt	(gf/df)	14
smoked bone marrow / grain sourdough / herb & cornichon salad	(df)	16
southern style fried chicken w/ chipotle ranch sauce / wood roasted jalapeno		18
fried oyster mcmuffins / black garlic aioli / pickle radish (2)		20
figs on toast / pork cheek prosciutto / buffalo curd (2)		18
cream corn toasts / smoked snapper / mint & chilli charred salsa (4)		20
heirloom tomato & stracciatella cheese salad / croutons / oregano		22
hand cut saffron pasta / west coast tomatos / wood roasted peppers / pecorino & cherry mozzarella		28
	add clams + 10 (large)	
<b>MEAT &amp; CHEESE PLATES</b>		
cartwheel creamery doereimi goats cheese / poached central otago plums / housemade lavosh crackers (tangy & oozy but without the pungent aroma)		25
grey lynn pork salami / pork coppa / dusty apron baguette / house made pickle & mustard / marrow butter		29

## LARGE SHARE

woodfired miso & coffee egg plant		36
shiitake mushrooms / smokey eggplant puree / sesame lavosh		
300g woodfired steak (bavette) / garlic potato / rudi's beer washed cheese fondue	(gf)	38
woodfired chicken	(gf)	38
kawakawa & manuka honey rub / wood fired carrots / garlic yoghurt		
saint alice x grey lynn butcher sausage		40
400g pork sausage / cashew mustard / creamy kohlrabi & raisin slaw		
pan roasted hapuka fillet		40
handmade farfalle butterfly pasta / tomato puttanesca sauce / fried capers		
woodfired lamb rump (300g)	(gf/df)	40
white beans cassoulet / fire tomato vinaigrette / green olive / parsley and preserved lemon salad		

## DESSERT

coconut tapioca pudding / passionfruit gel / hazelnut tuille & golden kiwifruit	(v/gf/df)	12
housemade peppermint & chocolate chip semifreddo ice cream / milo crumble / mascarpone cream	(gf)	12

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 ATVARIS, HEAD CHEF

 saint\_\_alice