

SAINT ALICE

RAW BAR & OYSTERS

ALL RAW OYSTERS & CLAMS COME W/ LEMON & SHALLOT VINEGAR

Orongo Oyster (Russell, NZ) (gf/df) 4.5
(each)

TE KOUMA OYSTER (gf/df) 5.5
(Coromandel, NZ) (each)

Tua Tua (Marlborough, NZ) (gf/df) 3
(each)

Grilled Tua Tuas (Marlborough, NZ) (**) 22
housemade kimchi / sourdough crumb / chilli oil (1/2 doz)

Crayfish Hoagie (Chatham Islands, NZ) 25
Dusty Apron brioche / fennel mayo / iceberg slaw

Tempura Bluff Oysters (Bluff, NZ) (df) 36
lemon & parsley mayo (1/2 doz)

KINGFISH SASHIMI (gf/df) 19
chilli & soy ponzu / fresh pomegranate / hazelnuts

SALADS & GREENS

Woodfired Broccolini (*/**) 14
with almond dressing / sourdough crumbs / pickled raisins

Fennel & Grapefruit Salad (gf) (**/**) 14
woodfired with feta

Beetroot, Kale & Orange Salad (gf) 14
with shaved chocolate and soured cream

From the Raw Bar

OYSTER HOUR

EVERYDAY 3-5 pm
SELECTED OYSTERS \$1.00
*CONDITIONS APPLY



SMALL SHARING PLATES

Chips (**/**) 14
with parmesan cheese & truffle mayo

Sourdough Loaf (**) 12
fresh from Dusty Apron Bakery / whipped butter

Crispy Pork Crackling (gf/df) 14
with lime & chilli salt

Smoked Bone Marrow (df) (*) 16
grain sourdough / herb & cornichon salad

Fried Chicken (**) 18
southern style with chipotle ranch sauce & woodfired jalapeno

Massimo's Cheese (Auckland, NZ) (*) 22
stracciatella cheese / heirloom tomato / croutons / oregano

OYSTER MCMUFFINS 22
fried with black garlic aioli / pickle radish (2)

Figs On Toast (*/**) 18
Te Mata figs (Hawkes Bay, NZ) / pork cheek prosciutto /
homemade ricotta / smoked kale (2)

Braised Beef Cheek Toasts (*/**) 22
with clevdon valley buffalo curd / grilled leeks vinaigrette

PUMPKIN TORTELLI 24
housemade tortelli pasta stuffed with roasted pumpkin /
crispy taro / sage & burnt butter sauce / parmesan

CASUAL SHARING PLATES

Cheese 25
Cartwheel Creamery (Pohangina Valley, NZ) doereimi goats
cheese / green apple jam / housemade lavosh crackers
(tangy & oozy but without the pungent aroma)

Meat (*) 29
Grey Lynn pork salami / pork coppa / Dusty Apron
baguette / house made pickle & mustard / marrow butter

LARGE SHARING PLATES

WOODFIRED EGG PLANT (*/**/**) 36
woodfired miso & coffee egg plant / shiitake mushrooms /
smoky eggplant puree / sesame lavosh

Woodfired Steak (**) 38
300g woodfired steak (bavette) / served with garlic potato &
Rudi's beer washed cheese fondue

WOODFIRED CHICKEN (gf) (**) 38
woodfired chicken with kawakawa & manuka honey rub /
woodfired carrots / garlic yoghurt

Hapuka Fillet 40
pan roasted longline hapuka / handmade farfalle butterfly
pasta / tomato puttanesca sauce / fried capers

Woodfired Lamb Rump (gf) (**) 40
300g woodfired lamb rump (Canterbury, NZ) /
white beans cassoulet / fire tomato vinaigrette /
green olive / parsley & preserved lemon salad

DESSERT

COCONUT TAPIOCA PUDDING (df/v) (*) 12
passionfruit gel / hazelnut tuille & golden kiwifruit

Caramelised White Chocolate & Raspberry Cream Pie 12
mascarpone / macadamia & coconut strudle crumb

gf = gluten free
* = can be made
gluten free

df = dairy free
** = can be made
dairy free

v = vegan
*** = can be made
vegan

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 ATVARS, HEAD CHEF

BAR & EATERY