

# 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 Oysters** (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

## LATE NIGHTS

EVERYDAY 10PM - LATE

\$10 ESPRESSO MARTINIS

\$50 BOTTLES OF MUMM

LIVE DJS & REGULAR GUESTS

## 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

**Woodfired Cauliflower** (\*) 18  
citrus butter / caper & raisin aioli / kale salad / panko crumbs

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

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

**Woodfired Burrata Cheese** (\*) 23  
roasted mushrooms & mozzarella / red pepper harissa /  
toasted baguette

**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

df = dairy free

v = vegan

\* = can be made  
gluten free

\*\* = can be made  
dairy free

\*\*\* = 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