

SAINT ALICE

RAW BAR & OYSTERS

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

Orongo Oyster (Russell, NZ) (gf/df) (each)	4.5
Mahurangi Oyster (gf/df) (each)	4.5
Tua Tua (Marlborough, NZ) (gf/df) (each)	3
Grilled Tua Tuas (Marlborough, NZ) (**) housemade kimchi / sourdough crumb / chilli oil (1/2 doz)	22
Tempura Oysters (df) lemon & parsley mayo (1/2 doz)	36
KINGFISH SASHIMI (gf/df) chilli & soy ponzu / fresh pomegranate / hazelnuts	19

SALADS & GREENS

Woodfired Broccoli (*/**) w/ almond dressing / sourdough crumbs / pickled raisins	14
Fennel & Grapefruit Salad (gf) (**/***) woodfired w/ feta	14
Beetroot, Kale & Orange Salad (gf) w/ shaved chocolate & soured cream	14
Caramelised Brussels Sprouts (gf/df/v) w/ candied walnuts & lemon oil	14

LATE NIGHTS

EVERYDAY 10PM - LATE

\$10 ESPRESSO MARTINIS
\$50 BOTTLES OF MUMM

LIVE DJS & REGULAR GUESTS

SMALL SHARING PLATES

Chips (**/***) with parmesan cheese & truffle mayo	14
Sourdough Loaf (**) fresh from Dusty Apron Bakery / whipped butter	12
Smoked Bone Marrow (df) (*) grain sourdough / herb & cornichon salad	16
Fried Chicken southern style with chipotle ranch sauce & woodfired jalapeno	18
Woodfired Cauliflower (*) citrus butter / caper, anchovy & raisin aioli / kale salad / panko crumbs	18
OYSTER MCMUFFINS fried with black garlic aioli / pickle radish (2)	22
Woodfired Burrata Cheese (*) roasted mushrooms & mozzarella / red pepper harissa / toasted baguette	23
add bread +3	
Braised Beef Cheek Parpadelle served w/ kale / wood roasted leeks / toasted almonds / fresh parmigiano reggiano	26

CASUAL SHARING PLATES

Brie Aux Truffles (*) A buttery wheel of Brie, stuffed with chopped black truffles w/ oozy & gooey mascarpone to create a 3 layered sandwich of heaven / served with house made caraway lavosh crackers / autumn jam	29
Meat (*) Grey Lynn pork salami / pork coppa / Dusty Apron baguette / house made pickle & mustard / marrow butter	29

LARGE SHARING PLATES

Rolled Porchetta crispy pork belly served w/ celeriac puree / caramelized brussel sprouts / apple & fennel slaw / roasted chicken gravy	36
WOODFIRED EGG PLANT (*/**/***) woodfired miso & coffee egg plant / shiitake mushrooms / smoky eggplant puree / sesame lavosh	36
Woodfired Steak (**) 300g woodfired steak (bavette) / served with garlic potato & Rudi's beer washed cheese fondue	38
WOOD ROASTED CHICKEN (gf) manuka honey & kawakawa wood roasted chicken / burnt onion puree / roasted grape salsa / watercress	38
Hapuka Fillet pan roasted longline hapuka / handmade farfalle butterfly pasta / tomato puttanesca sauce / fried capers	40
Woodfired Lamb Rump (gf) (**) 300g woodfired lamb rump (Canterbury, NZ) / white beans cassoulet / fire tomato vinaigrette / green olive / parsley & preserved lemon salad	40

DESSERT

Caramelised White Chocolate & Raspberry Cream Pie mascarpone / macadamia & coconut strudle crumb	12
WOODFIRED CHOCOLATE PUDDING duck island peanut butter & caramel cookie ice cream / homemade honeycomb crunch	14

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