

SAINT ALICE

RAW BAR & OYSTERS

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

Orongo Oyster (Russell, NZ) (gf/df) (each)	4.5
Te Kouma Oyster (Coromandel, NZ) (gf/df) (each)	5.5
Bluff Oyster (Bluff, NZ) (gf/df) (each)	6
Tua Tua (Marlborough, NZ) (gf/df) (each)	3

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

Tempura Oysters (df) 36
rudis beer battered oysters / egg & gherkin mayonnaise / fresh lemon

SALADS & GREENS

Woodfired Sweetcorn (gf) 12
paprika butter / horopito salt / citrus

Woodfired Green Beans (gf/df/v) 14
w/ miso / chilli / garlic dressing / fried garlic chips

Caesar Salad (*) 18
crispy free range bacon / soft egg / white anchovies / baby gem lettuces / parmesan cheese

gf = gluten free
* = can be made
gluten free

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

v = vegan
*** = can be made
vegan

SMALL SHARING PLATES

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

Oyster McMuffin 13
fried with black garlic aioli / pickle radish

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

Pork & Spiced Carrot Croquettes 19
pork & spiced carrot croquettes / caramelised beetroot puree / housemade mayonnaise

Fried Chicken 22
southern style w/ chipotle ranch & woodfired jalapeno

Smoked Kahawai & Creamed Sweetcorn Toast (*) 24
chargrilled sweetcorn salsa / whipped buffalo curd / housemade cream corn

Woodfired Marinated Prawns (df) 24
herbacious green chilli & lime dressing / saffron rouille dipping sauce / dusty apron toast

Burrata Cheese & Courgette Ratatouille (*) 29
Burrata Cheese (Massimo's NZ) / courgette ratatouille / basil pesto / toasted breadcrumbs

CASUAL SHARING PLATES

Artisanal Meats & Cheese Plate (**)
italian pork & fennel salami / dry aged italian fatty coppa / french brie cheese / toasted dusty apron baguette / whipped butter & mustard / housemade sesame lavosh crackers

(add cheese / whitestone blue windsor + \$8)

small - \$45
large - \$90

LARGE SHARING PLATES

Ricotta Gnocchi 32
ricotta gnocchi (handmade daily) w/ fresh peas & mint ragù / almonds / cherry buffalo mozzarella

Pan Roasted Monkfish (*) 38
w/ cloudy bay tua tua / grey lynn butchers nduja (spicy salami) / toasted baguette / burnt leek & herb butter

Freedom Farms Free Range Pork Chop 36
free range pork chop served w/ crispy crackling / truffled cauliflower puree / caramelized green beans / apple & fennel slaw / roasted chicken gravy

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

WOOD ROASTED CHICKEN (gf) 38
manuka honey & kawakawa wood roasted chicken / burnt onion puree / roasted grape salsa / watercress

Barbequed Hawkes Bay Lamb Rump (gf) (**) 36
woodfired to order / mint & garlic rub / greek yoghurt fresh horseradish / pistachio crumb

4 people - \$54
6 people - \$72

DESSERT

Aunty's Homemade Lemon & Sour Cream Cake 12
100% maple syrup / soft cream / almonds

Creamy Citrus Posset (gf) 12
lemon posset (set cream) w/ woodfired & poached stone fruit / brandy snap crackers

COOKED TO ORDER & CREATED IN-HOUSE FROM START TO FINISH, WE LOVINGLY PREPARE ALL OUR DISHES FROM SCRATCH. OUR SIMPLE BUT TASTY APPROACH TO FOOD USES LOCAL & ARTISANAL SUPPLIERS - WHOSE PRODUCTS ARE IN SEASON, FREE FARMED, SUSTAINABLE & SPRAY-FREE WHEREVER POSSIBLE. NOTE: IF IT CAN BE COOKED ON FIRE, WE COOK IT ON FIRE! WE LOVE RELAXED EATING, GOOD CHAT & COLD BEER.

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