

SAINT ALICE

OUR MENU IS DESIGNED FOR SHARING.

ALL DISHES WILL ARRIVE AT YOUR TABLE AS THEY ARE PREPARED BY OUR TALENTED TEAM IN THE KITCHEN. IF YOU ARE NOT SHARING AND WOULD PREFER ALL DISHES TO ARRIVE AT THE SAME TIME, PLEASE LET YOUR SERVER KNOW AND WE WILL DO OUR BEST TO ENSURE THESE DISHES ARE SERVED AS CLOSE TOGETHER AS POSSIBLE.

- ALICE.

FROM THE RAW BAR

FRESH MARKET OYSTERS (6 OYSTERS)* / freshly shucked / chardonnay vinegar & shallots / lemon (GF, DF) *please ask your server for what's on offer	38
PONZU CEVICHE / fresh kingfish / yuzu ponzu dressing / coriander / fresh cucumber / jalapeño / shallot / ginger oil (GF, DF)	28
COCONUT CEVICHE / fresh kingfish / coconut lime dressing / cucumber / fresh chili / kaffir lime oil (GF, DF)	28

WILD CAUGHT NZ SCAMPI CRUDO / jumbo scampi / kaffir lime juice / scampi oil / fresh finger lime pearls (GF, DF)	52
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WOODFIRED PIZZAS

MARGHERITA / fresh tomato base / mozzarella cheese / fresh basil (V, VV*)	30
FENNEL & PANCETTA / white cheese base / fresh fennel / crispy pancetta / feta cheese / mozzarella cheese / lemon oil (V*)	35
CHORIZO & POTATO / fresh tomato base / mozzarella cheese / fresh rosemary / fresh red chilli	35
EGGPLANT / ricotta base / eggplant / espelette / lemon zest / fresh mint (V)	35
PRAWN & CORN / white sauce base / prawns / corn kernels / tajin / fresh coriander & shallot salad (V*,)	35
KALE & COURGETTE / kale & basil pesto base / courgette / fried kale chips / pine nuts (VV)	35

All our pizzas are made with 100% organic flour and can be made Gluten Free on request (+6). Our mozzarella is sourced locally from Massimos in Dairy Flat, North Auckland.

SALADS & VEG

ROCKET SALAD / fresh rocket / EVOO / Parmigiano Reggiano (V, GF, VV*)	15
MIXED LEAF SALAD / radish / fresh cucumber / parmesan / white anchovy dressing (GF, VV*)	20
COS SALAD / baby cos lettuce / green goddess dressing / lemon crumb (VV, GF*)	20

V = Vegetarian / GF = Gluten Free
(may contain traces of gluten) /
DF = Dairy Free / VV = Vegan / * = Can
be made to that dietary requirement

SNACKS

POTATO FRIES / truffle mayo (V, DF, VV*)	13.5
BEER BATTERED KUMARA / fish sauce caramel (V*)	16.5
SUNDRIED TOMATO & KALAMATA OLIVE FOCACCIA / parmesan espuma / pine nuts (V, VV*)	16.5
MASALA SPICED FRIED CHICKEN / free range chicken thigh / masala spice / house made mango chutney	28

SHARING PLATES

BUTTERNUT GNOCCHI / Clevedon buffalo ricotta gnocchi / butternut puree / toasted walnuts / parmesan (V)	35
FRESH PASTA / tiger prawns / house made pappardelle pasta / lemon herb butter / cherry tomatoes	37
GLORY BAY SALMON / pan seared Glory Bay salmon / seasonal veg / dashi brown butter emulsion (GF)	39
DUNCAN VENISON / New Zealand farmed venison / coffee cacao rub / beetroot puree / roasted baby beetroot (GF, DF)	38
LAMB RIBS / Hawke's Bay lamb ribs / pomegranate glaze / mint tahini crème / dukkha (DF)	40
PAN SEARED SCALLOPS / parsley creme / angel hair potatoes	42
NEW YORK STRIP STEAK (500g) / New Zealand's premier grass-fed beef / chermoula rub / pomme puree / espelette chimichurri (GF) * please allow at least 35 minutes	75

WHOLE ROASTED CHICKEN / whole roasted butterflied chicken / house made romesco sauce (GF, DF) * please allow at least 45 minutes	59
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PURE SOUTH 55-DAY DRY AGED TOMAHAWK RIBEYE STEAK (1kg) New Zealand's premier grass-fed beef / crispy beef fat fried potatoes / red wine & herb jus / Saint Alice's house made torched butter (DF*) * please allow at least 45 minutes	150
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ANTIPASTO PLATTER

Chefs selection of cured meats & artisan New Zealand cheeses / pickled onion, courgette & artichoke / sundried tomatoes / marinated olives / nduja butter / beetroot hummus / house-made foccacia

small (2-4pax) // 60.0
large (6-8pax) // 120.0

*Gluten Free Crackers available on request (+6)



VIEW OUR VISUAL
MENU, ORDER & PAY
ON YOUR PHONE!

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

SAINT ALICE

BEER

FROM THE TAP (All jugs 1 Litre)

Steinlager Ultra Low Carb (4.2%)	14.5 / 29 Jug
Emerson's 'Orange Roughy' Hazy PA (4.2%)	14.5 / 29 Jug
Emerson's Pilsner (4.9%)	14.5 / 29 Jug
Panhead 'Rat Rod' Hazy IPA (6.5%)	14.5 / 29 Jug
Panhead 'Supercharger' APA (5.7%)	14.5 / 29 Jug
Kirin Ichiban (4.6%)	14.5 / 29 Jug
Little Creatures Pale Ale (5.2%)	14.5 / 29 Jug
Stella Artois (5.2%)	14.5 / 29 Jug
Zeffer 'Red Apple' Cider (5%)	14.5 / 29 Jug
Guinness (4.2%)	15.5 (570ml)

BOTTLES & CANS

Sawmill Pilsner (4.8%)	13.5
Sawmill Classic IPA (5.8%)	13.5
Hallertau #2 Pale Ale (5.3%)	13.5
Panhead 'Sandman' Hazy Pale Ale (5.2%)	13.5
Steinlager Pure (5%)	12.5
Pacifico Cerveza (4.5%)	12.5
Zeffer 'Hazy Passionfruit & Lime' Cider (4.8%)	13.5
Zeffer 'Apple Crumble' Cider (5%)	13.5

PALS

Pals Vodka, Red Peach, Yuzu and Soda (TAP) (5%)	13
Pals Vodka, Peach, Passionfruit and Soda (5%)	12.5
Pals Vodka, Watermelon, Mint and Soda (5%)	12.5
Pals Gin, Lemon, Cucumber and Soda (5%)	12.5

NON & LOW-ALC

Edenvale Rosé 2020 (South Australia) (0%)	12.5/62
State of Play IPA (0%)	12
Steinlager Light (2.5%)	11.5
Bach Brewing 'All Day' Non-Alcohol Hazy IPA (0%)	12.5
Garage Project 'Fugazi' Hopy Session Ale (2.2%)	13.5
Vittel Still Water 750ml	12
Perrier Carbonated Mineral Water 750ml	12

MIXERS

East Imperial Old World Tonic Water	7.5
East Imperial Yuzu Tonic Water	7.5
East Imperial Grapefruit Tonic Water	7.5
East Imperial Grapefruit Soda	7.5
East Imperial Soda Water	7.5

WINE

SAUVIGNON BLANC

Mud House 2022 (Marlborough)	13.5/67
Jules Taylor 2023 (Marlborough)	17/83
Rimapere 2022 (Marlborough)	18.5/93

PINOT GRIS

Mud House 2022 (Marlborough)	13.5/67
Whitehaven 2022 (Marlborough)	15.5/78
Bohemian 'The Poet' 2023 (Hawke's Bay)	16.5/83

CHARDONNAY

Mud House 2022 (Marlborough)	13.5/67
Brookfields 'Bergman' 2022 (Hawke's Bay)	15.5/78
Matawhero 'Church House' 2022 (Gisborne)	20.5/103

RIESLING

Grower's Mark Bone Dry 2016 (Marlborough)	15.5/78
SOHO 'Maren' 2022 (Marlborough)	16.5/83

ROSÉ

Mud House 2022 (Marlborough)	13.5/67
SOHO 'Westwood' 2022 (Waiheke Island)	18.5/93
Château Routas 2021 (Côtes de Provence, France)	18.5/93

PINOT NOIR

Torea 2022 (Martinborough)	13.5/67
Rua 2022 (Central Otago)	18.5/93
Akarua 2021 (Central Otago)	129

MERLOT

Mud House 2022 (Hawke's Bay)	13.5/67
De Bortoli 2022 (Australia)	15.5/78

BLENDS

Chakana Nuna Malbec 2020 (Argentina)	14.5/73
Pasqua Valpolicella 2020 (Italy)	16.5/83

CABERNET

Grant Burge 'Cameron Vale' 2020 (Barossa, Australia)	15.5/78
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SHIRAZ/SYRAH

Cookoothama Shiraz 2020 (Australia)	14.5/73
Wildsong Syrah 2021 (Hawke's Bay)	18/88

SPARKLING WINE / CHAMPAGNE

Freixenet Prosecco NV (Veneto, Italy)	15.5/78
Pasqua Rosé Prosecco 2020 (Veneto, Italy)	17/88
Cloudy Bay 'Pelorus' Brut NV (Marlborough)	20.5/114
Moët & Chandon Impérial NV (Epernay, France)	25/165
Veuve Clicquot Brut NV (Reims, France)	196
Dom Pérignon 2012 (Épernay, France)	618

COCKTAILS

HOUSE COCKTAILS

23

CHERRY LOVE / bourbon, amaretto, cherry brandy, lemon, grenadine

LEAF & LEMON / blanco tequila, chartreuse jaune, kaffir, lemon, coconut

MEZCALITA / mezcal, apricot brandy, apple, lime

ROOT OF THE PARTY / gin, peach, blackberry, beetroot, lemon, topped with rosé prosecco

SUNNY MARTINI / vodka, lillet blanc, violet, pink grapefruit

STRAWBERRY SWEET / gin, strawberry, elderflower, lemon, topped with soda

THE PREDICAMENT / aperol, chartreuse verte, lime, cranberry, topped with soda

TROPICAL THUNDER / chilli rum, passionfruit, mango, lime, orange blossom

*Classic cocktails available upon request

SHARED AND SOCIABLE

43

ALICE'S FAMOUS RED SANGRIA / merlot, orange, passionfruit, peach, topped with lemonade

ROSÉ SANGRIA / rosé wine, lychee, cranberry, maraschino, topped with soda

SOBERING (alcohol free)

GARDEN HARVEST / fennel, almond, lemon, cucumber, topped with soda

PURPLE PACE / 0% pink gin-like, butterfly pea, cranberry, hibiscus, lemon 15

TIKI TIME / 0% rum-like, coconut, yuzu, lime 15