

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 (NGA, DF) 38
*please ask your server for what's on offer
- PONZU CEVICHE** / fresh kingfish / yuzu ponzu dressing / coriander / fresh cucumber / jalapeño / shallot / ginger oil (NGA, DF) 28
- COCONUT CEVICHE** / fresh kingfish / coconut lime dressing / cucumber / fresh chili / kaffir lime oil (NGA, DF) 28

WOODFIRED PIZZAS

- MARGHERITA** / fresh tomato base / mozzarella cheese / fresh basil (V, VG*) 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 (VG) 35

All our pizzas are made with 100% organic flour and can be made with a gluten free base on request (NGA*) +6
Our mozzarella is sourced locally from Massimos in Dairy Flat, North Auckland

SALADS & VEG

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

V = Vegetarian / NGA = No Gluten Added /
DF = Dairy Free / VG = Vegan /
* = Can be made to that dietary requirement

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 (NGA) +6

MAIN PLATES

SAINT ALICE VENISON BURGER / house made 180GM Duncan Cervena venison pattie, brioche bun, cos lettuce, vine tomato, balsamic onion jam, house made truffle mayo, dijon mustard, crispy bacon, smoked mozzarella, served with fries 28
Our entry for Burger Nation! In collaboration with Cook & Nelson.

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 (NGA) 39

DUNCAN VENISON / New Zealand farmed venison / coffee cacao rub / beetroot puree / roasted baby beetroot (NGA, 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 / espelete chimichurri (NGA) 75

* please allow at least 35 minutes

WHOLE ROASTED CHICKEN / whole roasted butterflied chicken / house made romesco sauce (NGA, DF) 59

* please allow at least 45 minutes

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.

SNACKS

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

HOUSE-MADE DESSERTS

- STICKY DATE PUDDING** / toffee ginger sauce / mascarpone 16.5
- NEW YORK CHEESECAKE** / mascerated berries / Chantilly cream 20.0

BOOZY FINISHERS

- ESPRESSO MARTINI** / Jumpina Goat coffee infused vodka / butterscotch / macadamia / banana / espresso 23
- NEGRONI** / gin / Campari / sweet vermouth 23
- AMARETTO SOUR** / amaretto / lemon / sugar / egg white / bitter 23

CLOSING TIPPLES

- BENRIACH 10YO** / single malt 18.5
- REMY MARTIN VSOP** / cognac 22.5
- HIGHLAND PARK VALKYRIE** / single malt 33
- BALVENIE CARIBBEAN CASK 14YO** / single malt 32



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COCKTAILS

HOUSE COCKTAILS 23

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

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

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

BROKEN COSMO / vodka, watermelon, cranberry, peach, lime, topped with prosecco

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

TROPICAL THUNDER / smoky chilli-infused rum, passionfruit, mango, lime

HOUSE MARGARITAS 23

COCONUT / reposado tequila, coconut, Cointreau, lime, served on the rocks

CUCUMBER / reposado tequila, cucumber, Cointreau, lime

CHILLI / smoky chilli-infused tequila, Cointreau, lime

SHARED AND SOCIABLE 43

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

ROSÉ SANGRIA / rosé wine, lychee, cranberry / maraschino / soda top

SOBERING (alcohol free) 15

PURPLE PACE / butterfly pea, cranberry, hibiscus, lemon

TIKI TIME / coconut, yuzu, lime

** Classic cocktails available upon request*

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
Pacífico 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
Sawmill 'Nimble' Pale Ale (2.5%)	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

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

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
The Ned 2022 (Marlborough)	20/90
Jules Taylor OTQ 2021 (Marlborough)	95

MERLOT

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

BLENDS

Pasqua Valpolicella 2020 (Italy)	83
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CABERNET

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

Cookootherama Shiraz 2020 (Australia)	14.5/73
Wildsong Syrah 2021 (Hawke's Bay)	18/83



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