

SAINT ALICE

OUR MENU ITEMS HAVE BEEN DESIGNED FOR A SHARING STYLE EXPERIENCE.
IF YOU ARE NOT SHARING, PLEASE LET YOUR SERVER KNOW AND WE WILL DO OUR BEST
TO ENSURE EVERYTHING IS SERVED AS CLOSE TOGETHER AS POSSIBLE.

- ALICE

FROM THE RAW BAR

- NATURAL MARKET OYSTERS (3 OYSTERS)*** / natural / shallot mignonette / lemon (NGA, NDA) 21
*please ask your server for what's on offer
- FRESH MARKET OYSTERS (3 OYSTERS)** / macerated watermelon / chervil / mint (NDA, NGA) 25
- MARKET FISH CRUDO** / leche de tigre / pickled peppers / chilli / leek ash (NDA, NGA) 26
- VENISON TARTARE** / cornichon / capers / mustard / tabasco / parmesan / kumara chips (NDO, NGA) 30
- TORCHED SALMON CEVICHE** / zuke dressing / sesame / togarashi / pickled cucumber / crispy rice paper (NDA, NGA) 32

SHARE BOARDS

- CHARCUTERIE BOARD** / Chef selection of cured meats, house-baked focaccia, onion jam, sundried tomato pesto, assorted crackers (NDO) 60
- NEW ZEALAND CHEESEBOARD** / Chef selection of New Zealand cheeses, assorted crackers, house brined olives, onion chutney, honeycomb (V) 45

Gluten Free Crackers available on request (NGA) +6

WOODFIRED PIZZAS

All our pizzas are made with 100% organic flour and can be made with a gluten free base on request (NGA*) +6

- MARGHERITA** / tomato base / mozzarella cheese / fresh basil / basil oil (NDO, V, VGO) 30
- QUATTRO FORMAGGI** / tomato base / mozzarella / windsor blue / ricotta / parmesan / honey (V) 35
- 'NDUJA PORK** / fresh tomato base / nduja spiced pork mince / smoked ham / fennel salami / thyme / rosemary (NDO) 35
- PROSCIUTTO & ROCKET** / tomato base / mozzarella / rocket / parmesan / balsamic (NDO, VO) 33
- ANCHOVY & CHARRED PINEAPPLE** / tomato base / chilli infused pineapple / pickled pepper / mozzarella (NDO, VO, VGO) 32
- GARLIC PIZZA BREAD** / rosemary / thyme / oregano (NDA, V, VG) 16

SMALL PLATES

- HOUSE MARINATED OLIVES** / ancho chilli / star anise / fennel seed (NDA, NGA, VG) 13
- HOUSE MADE FOCACCIA** / olive & rosemary focaccia (baked daily in-house) / basil / goats cheese / chilli oil (NDO, V, VGO) 18
- MASALA SPICED FRIED CHICKEN** / chicken thigh / mango chutney / fenugreek salt / charred lemon 28
- NDUJA PORK CROQUETTES** / tomato ragu / parmesan / basil / pickled onion 18
- FOCACCIA BRUSCHETTA** / charred focaccia toast / ricotta / heirloom tomato / basil / pickled red onions / poached pears (NGO, V, VGO) 17
- PORK KNUCKLE TERRINE** / focaccia toast / young pickles / apple puree / crackling / herbs (NDO, NGO) 26
- SKIN-ON FRIES** / truffle mayo / rosemary salt / parmesan (NDO, NGA, V, VGO) 14

LARGE PLATES

- 350G GRASS FED SIRLOIN** / garlic & parsley compound butter / roasted garlic (NDO, NGA) 38
- LAMB RUMP** / dukkah spiced lumina lamb rump / parsnip & honey puree / crisp parsnip / basil oil (NDO, NGA) 38
- RICOTTA POTATO GNOCCHI** / whipped goats cheese / honey vinegar / blistered tomato / parmesan / basil / kumara chips (V) 36
- CHICKEN SCHNITZEL** / oat & herb crumb / cabbage & apple slaw / salsa roja / charred lemon (NDA) 37
- MARKET FISH** / pan roasted / anchovy & caper butter / spinach / charred lemon / mint labneh (NDO, NGA) 38

V = Vegetarian / NGA = No Gluten Added /
NDA = No Dairy Added / VG = Vegan /
NGO = No Gluten Option / NDO = No Dairy Option

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.

SALADS & VEG

- CAPRESE SALAD** / heirloom tomato / mozzarella / basil / barrel-aged balsamic (NDO, NGA, V, VGO) 25
- ROCKET SALAD** / rocket / poached pear / parmesan / balsamic / olive oil (NDO, NGA, V, VGO) 18
- CAESAR SALAD** / baby cos lettuce / anchovy mayo / crouton / pancetta / parmesan / cured egg yolk (NDO, NGO, VO) 25
- WATERMELON & FETA** / pumpkin seed brittle / mint / basil (NDO, NGA, V, VGO) 21
- HEIRLOOM CARROTS** / mint labneh / honey / chervil / hazelnut dukkah (NDO, NGA, V, VGO) 18
- CHARRED SUMMER GREENS** / red pepper romesco / olive oil / almonds (NDO, NGA, VG) 18

HOUSE-MADE DESSERTS

- MIXED BERRY CHEESECAKE** / poached strawberry / vanilla ice cream (V) 18
- VANILLA PANNACOTTA** / lemon curd / meringue / citrus sorbet (NGO, V) 16



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

scan the code or visit
avcmenu.com/stalice

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9% + GST.
EFTPOS (must insert card then select cheque or savings), Mr Yum mobile orders and NZVC App
transactions are surcharge free. 15% surcharge applies on all public holidays.

COCKTAILS

SPRITZ	21.5
APEROL SPRITZ / Aperol, Sparkling, Soda, Orange	
LIMONCELLO SPRITZ / Limoncello, Sparkling, Lemon, Soda	
HUGO SPRITZ / Elderflower, Sparkling, Lemon, Mint, Soda	
CLASSIC COCKTAILS	
MARGARITA / Jose Cuervo Tradicional Reposado, Triple Sec, Lime	24
TOMMY'S MARGARITA / Jose Cuervo Tradicional Reposado, Lime, Agave	
NEGRONI / London Dry Gin, Campari, Vermouth	
WHISKEY SOUR / Makers Mark Bourbon, Lemon, Bitters	
ESPRESSO MARTINI / Vodka, Coffee Liqueur, Cold Drip Coffee	
PORNSTAR MARTINI / Absolut Vanilla, Passionfruit Liqueur, Lemon, Passionfruit, Sparkling	
AMARETTO SOUR / Disaronno Amaretto, Premium Bourbon, Lemon, Foamer	
COSMOPOLITAN / Vodka, Cointreau, Lime, Cranberry	
MOJITO / White rum, Lime, Mint, Soda	
FRENCH MARTINI / Vodka, Chambord Liqueur, Pineapple, Lime	
LONG ISLAND ICED TEA / Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola	27
<i>* More classic cocktails available upon request *</i>	
SIGNATURE COCKTAILS	
BROKEN COSMO / Vodka, Watermelon, Cranberry, Peach, Lime, House Sparkling	24.5
STRAWBERRY MEZ MOJITO / Del Maguey Vida Mezcal, Rum, Lime, Mint, Agave, Strawberry	24.5
ALICE'S FAMOUS RED SANGRIA / house red / orange / passionfruit,peach / lemonade top	44
ROSÉ SANGRIA / rosé wine,lychee, cranberry / m araschino / soda top	44

ON TAP

Steinlager Ultra Low Carb (4.2%)	15 / 31.6 Jug
Alice Lager (4.0%)	14 / 29.4 Jug
Emerson's 'Hazed & Confused' Hazy IPA (5.8%)	15 / 31.6 Jug
Panhead 'Rat Rod' Hazy IPA (6.5%)	15.7 / 31.6 Jug
Panhead 'Supercharger' APA (5.7%)	15 / 31.6 Jug
Little Creatures Pale Ale (5.2%)	15.4 / 31.6 Jug
Stella Artois (5.2%)	16.8 / 31.6 Jug
Kirin Lager (5%)	15 / 31.6 Jug
Zeffer 'Red Apple' Cider (5%)	15 / 31.6 Jug
Zeffer Alcoholic Hazy Lemonade (5%)	15 (425ml)
Guinness (4.2%)	16.5 (570ml)
<i>all jugs 1 litre</i>	

FROM THE FRIDGE

BOTTLES & CANS

Sawmill Pilsner (4.8%)	14.4
Sawmill Classic IPA (5.8%)	14.4
Steinlager Pure (5%)	13.4
Zeffer 'Hazy Passionfruit & Lime' Cider (4.8%)	14.4
Zeffer 'Apple Crumble' Cider (5%)	14.4

PALS

Pals Vodka, Red Peach, Yuzu and Soda (5%)	13.4
Pals Vodka, Peach, Passionfruit and Soda (5%)	13.4
Pals Vodka, Watermelon, Mint and Soda (5%)	13.4
Pals Gin, Lemon, Cucumber and Soda (5%)	13.4

NON & LOW-ALC

Edenvale Sauvignon Blanc (South Australia) (0%)	13/63
State of Play IPA (0%)	12.8
Steinlager Light (2.5%)	12.4
Sawmill Hazy Bare Beer Non Alcohol IPA (0%)	13.9
Sawmill 'Nimble' Pale Ale (2.5%)	14.4
Perrier Carbonated Mineral Water 750ml	12.4
East Imperial Range	7.8
Red Bull	8.2

MOCKTAILS 14.5

PURPLE PACE / butterfly pea, cranberry, hibiscus, lemon
TIKI TIME / coconut, yuzu, lime

WINE

SPARKLING & CHAMPAGNE

The Hare & Tortoise Prosecco NV (King Valley, AUS)	16/70
Cloudy Bay Pelorus NV (Marlborough)	21/117
Moët & Chandon Impérial NV (Epernay, France)	25.5/140
Veuve Clicquot Brut NV (Reims, France)	200
Ruinart Rose NV (Reims, France)	280
Dom Pérignon Vintage Brut 2013 (Reims, France)	620

WHITE

Petal & Stem Sauvignon Blanc (Marlborough)	15.5/75
Rebel Sauvignon Blanc (Marlborough)	13.5/60
Dog Point Sauvignon Blanc (Marlborough)	95
Rebel Pinot Gris (Central Otago)	13.5/60
Mandoleto Pinot Grigio (Delle Venezie, Italy)	14.5/70
Waipara Chardonnay (Waipara)	16.5/80
Man O' War Estate Chardonnay (Waiheke Island)	95
Mt Difficulty Reisling (Central Otago)	90
Rippon 'Jeunesse' Riesling (Central Otago)	115
William Fevre Petit Chablis (Burgundy, France)	125

ROSÉ

Rebel (Hawkes Bay)	13.5/60
SUD (Aude Valley, France)	15.5/75
Stiletto Ranch by Duck Hunter (Marlborough)	80

RED

Rose & Rose Pinot Noir (Marlborough)	15.5/75
Rebel Pinot Noir (Central Otago)	13.5/60
Torea Pinot Noir (Martinborough)	85
Two Paddocks Pinot Noir (Central Otago)	140
Kopiko Bay Merlot (Hawkes Bay)	15.5/75
El Payador Malbec (Mendoza, Argentina)	80
Elefante 'El Valiente' Tempranillo (Spain)	14.5/70
Little Giant Shiraz (South Australia)	16.5/80
Trinity Hill Syrah (Hawkes Bay)	95
Antinori Santa Christina Sangiovese/Merlot (Tuscany, Italy)	80