

# 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](http://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, Basil, Soda  
**HUGO SPRITZ** / Elderflower, Sparkling, Lemon, Mint, Soda

## CLASSIC COCKTAILS

- MARGARITA** / Reposado Tequila, Triple Sec, Lime 24  
**TOMMY'S MARGARITA** / Reposado Tequila, Lime, Agave  
**NEGRONI** / Dry Gin, Campari, Vermouth  
**WHISKEY SOUR** / Bourbon, Lemon, Bitters, Egg White  
**ESPRESSO MARTINI** / Vodka, Coffee Liqueur, Cold Drip Coffee  
**PORNSTAR MARTINI** / Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, Sparkling  
**AMARETTO SOUR** / Amaretto, Premium Bourbon, Lemon, Egg White  
**COSMOPOLITAN** / Vodka, Triple Sec, 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

*\* More classic cocktails available upon request \**

## SIGNATURE COCKTAILS

- VIOLETTE GIN SMASH** / Gin, Liqueur De Violettes, Lime, Mint 24  
**ALICE'S APRICOT** / Gin, Apricot Brandy, Bitters, Orgeat, Lemon 24  
**BROKEN COSMO** / Vodka, Watermelon, Cranberry, Peach, Lime, House Sparkling 24.5  
**STRAWBERRY MEZ MOJITO** / 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, Maraschino, 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)

*all jugs 1 litre*

# 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

## PALS

- Pals Vodka, Red Peach, Yuzu and Soda (5%) 13.4  
Pals Vodka, Peach, Passionfruit and Soda (5%) 13.4  
Pals Vodka, Pink Lemon, Soda (5%) 13.4  
Pals Vodka, Pineapple, Lime, Soda (5%) 13.4  
Pals Vodka, Mango, Pineapple, Soda (5%) 12.4  
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, Grenadine, 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 (Gisborne) 80

## RED

- Rose & Rose Pinot Noir (Marlborough) 15.5/75  
Rebel Pinot Noir (Marlborough) 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