

SAINT ALICE

SMALL PLATES

HOUSE MADE FOCACCIA olive & rosemary focaccia, basil, goats cheese, chilli oil (NDO, V, VGO)	18
HOUSE MARINATED OLIVES ancho chilli, star anise, fennel seed (NDA, NGA, VG)	13
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
FRIES truffle mayo, rosemary salt, parmesan (NDO, NGA, V, VGO)	14

RAW BAR

NATURAL MARKET OYSTERS (3) natural oysters, shallot mignonette, lemon (NDA, NGA)	21
FRESH MARKET OYSTERS (3) macerated watermelon, chervil, mint (NDA, NGA)	25
VENISON TARTARE cornichon, capers, mustard, tabasco, parmesan, kumara chips (NDO, NGA)	30
MARKET FISH CRUDO leche de tigre, pickled peppers, chilli, leek ash (NDA, NGA)	26
TORCHED SALMON CEVICHE zuke dressing, sesame, togarashi, pickled cucumber, pickled rice paper (NDA, NGA)	21

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	

DESSERT

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

SALADS & VEG

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

LARGE PLATES

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

PIZZA

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

All our pizzas use 100% organic flour, and can be made with a gluten free base on request
(NGO) +6