

SMALL PLATES

STEAK TARTARE 31

cured egg, cornichons, shallot, tabasco, dijon mustard, potato chips (LGO, LD)

ALICE'S FRIED CHICKEN 27

mild masala spiced chicken thighs, mango chutney, curry leaf, red chilli, charred lemon

GRILLED FOCACCIA 19

orange whipped ricotta, pinenuts, honey, herbs (LDO, V)

BURRATA 30

heirloom tomato, vincotto vinaigrette, basil, olive snow, garlic flatbread (V)

TOGARASHI SPICED SQUID 24

kimchi mayo, charred lemon, crispy shallot, coriander

CHEF'S PICK

MARKET FISH CRUDO 28

truffle soy, pickled ginger, pickled fennel, burnt chilli (LG, LD)

PORK SHOULDER & BECHAMEL CROQUETTES 22

jalapeño mayo

TANDOORI LAMB SKEWER 25

zatar flatbread, mint yoghurt, pickled onion, green chilli, coriander (LGO, LDO)

SUNDRIED TOMATO HUMMUS 22

spiced lavosh, sunflower seeds, smoked paprika, herbs, artisan breads, feta (LGO, LDO, V, VGO)

TORCHED SALMON CEVICHE 21

zuke dressing, cucumber, sesame, coriander, gyoza cracker, wasabi mayo (LD)

SNACKS

KIWI ONION DIP 14

agria potato chips, flaky salt, cracked pepper, green oil (V)

HOUSE MARINATED OLIVES 13

ancho chilli, star anise, fennel seed, paprika, coriander (LG, LD, V, VG)

SKIN ON CHIPS 13

confit garlic aioli, berbere spice (LGO, LD, V, VGO)



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We'll bring it to you.

LARGE PLATES

12 HOUR BRAISED LAMB SHOULDER 110

red pepper sauce, chimichurri, lemon, sumac & garlic flatbread - to share (LGO, LD)
ADD Flatbread + 5

TRIPLE COOKED PORK BELLY 38

confit pork belly, cabbage, kimchi, bacon, tomatillo salsa verde (LG, LD)

BUTCHERS CUT STEAK 44

skin on chips, cafe de paris butter (LG, LDO)

LAKE OHAU WAGYU BEEF BURGER 29

nduja mayo, honey whipped goats cheese, woodfired pineapple, crispy shallots
ADD Fries + 6

PAN FRIED GNOCCHI 35

smoked crème fraîche, spinach, charred corn, gorgonzola, parmesan, chives (V)

SPRING PEA RISOTTO 38

courgette, mint, pangrattato, feta (LGO, LD, V, VGO)

PAN ROASTED MARKET FISH 38

charred eggplant & tomato ragu, capers, basil (LG, LD)

PANCETTA & MOZZARELLA CHICKEN PARMIGIANA 38

tomato & basil sauce, basil

WOOD-FIRED CHICKEN BREAST 36

romesco, ajo blanco, charred kale



SAINT ALICE

FEED ME

SHARING STYLE MENU

CHEF SELECTION, MIN 2 PEOPLE REQUIRED

60pp

SHARE BOARDS

CHARCUTERIE BOARD 66

selection of cured meats, breads, pickles, crackers, olives & onion chutney (LGO, LD)

SAINT ALICE CHEESEBOARD 47

New Zealand cheeses, crackers, onion chutney, honeycomb, breads, nuts, olives (LGO, V)

SALADS

ROASTED CAULIFLOWER 26

romesco, chickpeas, whipped feta, rocket (LG, LDO, V, VGO)

CAESAR SALAD 26

kewpie mayo, anchovy, croutons, pancetta, parmesan, cured egg yolk (LGO, VO)

NOODLE SALAD 26

vermicelli, nuoc cham dressing, peanuts, thai basil, mint, coriander, cucumber, carrot, grilled prawns, fried shallots (LD, VO)

SUPERFOOD SALAD 26

quinoa, grilled broccoli, pickled onions, kale, spiced pumpkin, edamame, balsamic dressing (LG, LDO, V, VG)

UPGRADES

Add Chicken +10 | Add Lamb +10

Add Squid +10 | Add Prosciutto + 10

Add Pancetta + 10 | Add Salami + 6

Add Feta +5 | Add Focaccia or Flatbread + 5

PIZZA

TRIPLE PORK 30

pork bratwurst, bacon, salami picante, smoked cheddar, red onion, chilli flakes (LGO, LDO)

MUSHROOM & TRUFFLE 29

truffle bechamel, sage, feta, truffle oil (V)

MARGHERITA 26

tomato base, mozzarella, sea salt, basil (LGO, LDO, V, VGO)

GARLIC PIZZA BREAD 18

confit garlic, parsley butter (LGO, LDO, V, VGO)

PROSCIUTTO & ROCKET 29

tomato base, mozzarella, aged sweet balsamic, parmesan, rocket, prosciutto (LGO, LDO)

PIZZA OF THE DAY 29

ask your server for today's special! (LGO, LDO, VO, VGO)

DESSERT

CHOCOLATE MARQUISE 19

meringue, caramel popcorn, candied orange (LG, V)

CHEESECAKE 19

passionfruit & mango vegan cheesecake, mango sorbet, toasted coconut (LD, V, VG)

STRAWBERRIES & CREAM 19

salted buffalo cream, basil, gingerbread, white chocolate, berry sherbet (V)

DESSERT PIZZA 19

cinnamon maple butter, icing glaze (V)



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LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.