

Bistro Saine

- TO SHARE -

Oysters - Half Dozen Mignonette, lemon	36	Kingfish Crudo Caper, basil, crème fraiche	31
House Sourdough Whipped brown butter	12	Pickled Mackerel Grilled sourdough, gribiche, soft herbs	28
Warm Olives Gordal, verdial, cornicabra, zorzarlana	10	Octopus Salad Potato, fennel, cornichon, caper, paprika oil, lemon	28
Linseed Crackers Comté, braised leek, leek ash	7ea	Chicken Liver Parfait Baguette, cornichon, preserve	26
Aubergine Frites Sauce Viege, basil	5ea	Saucisson Sec Cornichon, preserve	12
Anchovy en Croûtes Confit garlic crème, milk crumb, lemon	9ea	Steak Tartare Crisps, hot sauce	28
Braised Pork Croquettes Wakame ketchup	9ea		

MAINS

Fusilli Bake Tomato, béchamel, parmesan	33	Roast 'Bostock' Chicken Pan sauce, mustard, barley & butternut	42
Spaghetti Clams, nduja, parsley, garlic, lemon	44	Classic Cheeseburger Pickles, mustard, ketchup, frites	32
Fettuccine Blanquette de poulet, lardon, tarragon, lemon	42	Steak Frites Rump Cap Bearnaise, jus, frites	48
'Ohau' Wagyu Sirloin 350g Sauce Diane	95	Market Fish Fillet Beurre blanc, caper, cornichon, parsley, lemon, braised cabbage	MP
Butterbean Cassoulet Celeriac, wild mushrooms, kale pistou	34		

- SIDES -

Cos Heart Salad Herb dressing, breadcrumbs	16	Pomme Purée Chive	14
Radicchio Salad Candied walnut, pear, cos, blue cheese dressing	16	Frites Aioli	12
Grilled Broccolini Beurre blanc, toasted almond	16		



Bistro Saine

BISTRO COCKTAILS

A selection of classic & non-alcoholic cocktails, reimagined to showcase seasonal ingredients, quality products and a few things that we love. classic cocktails are available on request.

BEFORE

Spritz	18
Lillet rosé, strawberry, lemonade, bubbles	
Negroni	20
Gin, lillet blanc, gentiane, white peach, bitters	
Martini	22
Vodka or gin, vermouth, tomato water, basil oil	
Riviera (0.0%)	17
Rose apple, honey, lavender, bubbles	

DURING

Bee's Knees	20
Gin, wild thyme honey, salvaged mandarin	
Margarita	22
Blanco tequila, mezcal, jalapeno, feijoa, lime	
Highball	20
Vodka, pandan, grape, passionfruit, aloe, soda	
Corsica (0.0%)	17
Fig, barley, cedrat, salvaged mandarin, foamer	

- BOTTLED BEER -

OLD WORLD

Kronenbourg	12
'1664' Lager, France	5.5%
Hoegaarden	15
Grand Cru' Wheat Beer, Belgium	8.5%
Rocheport	17
'Trappistes 8', Belgium	9.2%
Leffe	14
'Blonde' Abbey, Belgium	6.6%

NEW WORLD

Hallertau	12
'#09' Lager, NZ	4.5%
McLeod's	13
'Paradise' Pale Ale, NZ	5.5%
Three Boys	13
'IPA', NZ	5.2%
'Local Session', NZ	2.5%
Sawmill	13
'Hazy IPA', NZ 5.9%	
'Bare Beer' Pale Ale, NZ 0.5%	

WINES TO START

CHAMPAGNE & SPARKLING

Billecart-Salmon Brut	33
Mareuil-sur-Ay, France	
Louis Bouillot Crémant	23
Burgundy, France	

WHITE

Atipico 'Blanc' Sauv. Blanc	23
Marlborough, NZ	
Albert Bichot Chablis	29
Chablisien, France	

ROSE & ORANGE

Aix AOP Rosé	20
Provence, France	
Sato 'L'Atypique' Orange	26
Central Otago, NZ	

RED

Mon Cheval Pinot Noir	20
Waipara, NZ	
Domaine des Moriers Gamay	27
Beaujolais, France	

Bistro Saine

DESSERT & WINE

DESSERTS

Pear Tarte Tatin 18
Vanilla bean ice cream

Choux au Craquelin 18
Hazelnut, white chocolate, cocoa

Dark Chocolate Whisky Mousse 20
Poached seasonal fruit, Chantilly cream

Macadamia Extra Virgin Olive Oil Sorbet 16
Orange granita, poached quince

Crème Caramel 18
Bay leaf, marsala, caramel

Cheese Plate

1 Piece 12 / 2 Pieces 21 / 3 Pieces 32
Crackers, baguette, honeycomb, black walnut

Château Petit Guiraud, Sémillon 15
2022 Sauternes, France

Clearview Estate 'Sea Red', Cabernet 12
NV Hawke's Bay, NZ

Graham's 20 Year Tawny 28
NV Porto Portugal, NZ

Two Rivers Late Harvest Sauvignon Blanc 22
2022 Canterbury, NZ

WINES

MORE COCKTAILS

Old Fashioned 26
Bourbon, poached pear, sauternes, bitters

Sazerac 24
Cognac blend, rye, beurre noisette, bitters

Martinez 25
Gin, vermouth, maraschino, macadamia, banana

Alps 0.00% 17
Anise, nelson sauvin, wormwood, molasses

Espresso Martini 20
Rum, cacao a la vanilla, demerara, espresso

Amaro Latte 13
Amaro, amaretto, sugar, your choice of milk

Saine Coffee 16
Cognac, salted brown sugar, coffee, chantilly

Cold Toddy 18
Rum, fig, lemon, maple shrub, black tea (milk punch)

DESSERT COCKTAILS