

Bistro Saine

— TO SHARE —

Oysters - Half Dozen Mignonette, lemon	36	Cabbage Gratin Raisin & caper, beurre noisette hazelnut	18
House Sourdough Whipped brown butter	12	Fish Crudo Caper, basil, crème fraîche	31
Warm Olives Gordal, verdial, cornicabra, zorzarlena	10	Chicken Liver Parfait Baguette, cornichon, preserve	26
Pommes Dauphine Tonnato sauce, chive, espelette	6ea	Saucisson Sec Cornichon, preserve	12
Linseed Crackers Comté, braised leek, leek ash	7ea	Steak Tartare Crisps, hot sauce	28
Braised Pork Croquettes Wakame ketchup	9ea		

MAINS

French Onion Soup Gruyère cheese, baguette, chive	29	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 NZ Wagyu MBS 7+, bearnaise, jus, frites	48
Butterbean Cassoulet Celeriac, wild mushroom, kale pistou	34	Lamb Rump Cap Macadamia & anchovy sauce, parsley & mint pistou	49
Market Fish Fillet Bouillabaisse sauce, mussel, white wine poached fennel	MP		

— SIDES —

Cos Heart Salad Herb dressing, breadcrumb	16	Pomme Purée Chive	14
French Carrot Salad Dijon mustard & honey vinaigrette, caper, parsley	16	Frites Aioli	12
Grilled Broccolini Beurre blanc, toasted almond	18		



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BISTRO COCKTAILS

A selection of our most popular reimagined classic & non-alcoholic cocktails. Full list available, select classic cocktails available on request

Spritz	18	Bee's Knees	20
Lillet rosé, strawberry, lemonade, bubbles		Gin, wild thyme honey, salvaged mandarin	
Negroni	20	Margarita	22
Gin, lillet blanc, gentiane, white peach, bitters		Blanco tequila, mezcal, jalapeno, feijoa, lime	
Martini	22	Highball	20
Vodka or gin, vermouth, tomato water, basil oil		Vodka, pandan, grape, passionfruit, aloe, soda	
Riviera (0.0%)	17	Corsica (0.0%)	17
Rose apple, honey, lavender, bubbles		Fig, barley, cedrat, salvaged mandarin, foamer	

— BOTTLED BEER —

OLD WORLD

Kronenbourg	12
'1664' Lager, France	5.5%
Viven	15
Grand Cru' Wheat Beer, Belgium	4.8%
Rochefort	17
'Trappistes 8', Belgium	9.2%
La Trappe	15
'Blonde' Ale, Netherlands	6.6%
Abel	15
'Methode' Cider, NZ	6.5%

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	

DESSERT & WINE

DESSERTS

Pear Tarte Tatin 18

Vanilla bean ice cream

Choux au Craquelin 18

Hazelnut, white chocolate, cocoa

Chocolate Basque Cheesecake 20

Mint ice cream

Macadamia Extra Virgin Olive Oil Sorbet 16

Orange granita, rhubarb, poached quince

Cheese Plate

1 Piece 12 / 2 Pieces 21 / 3 Pieces 32

Crackers, baguette, honeycomb, black walnut

WINES

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

Two Rivers Late Harvest Sauvignon Blanc 22

2022 Canterbury, NZ

MORE COCKTAILS

DESSERT

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)

AFTER

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