

Bistro Saine

TO SHARE –

Sourdough - Whipped brown butter	12
Comté Tart - Braised leek, apple jam	9ea
Half Dozen Oysters - Mignonette, lemon wedge	39
Confit Peach - Whipped goat's cheese, cucumber, anise	28
Smoked Beetroot - Gribiche, rocket	26
Cured Salmon - Crème fraîche, lemon verbena, fennel	32
Steak Tartare - Crisps, hot sauce	26
Chicken Liver Parfait - Baguette, cornichon, preserve	26

MAINS –

Ratatouille - Courgette, aubergine, tomato, basil oil	34
Parsley Risotto - Confit portobello mushroom, parmesan	35
Market Fish Fillet - Corn velouté, confit leek, espelette pepper	MP
'Bostock' Roast Chicken Thigh - Tomato beurre blanc, tapenade, courgette	42
Duck Breast - Crème de foie gras, radicchio, plum vinaigrette	52
Lamb Rack - Pommes dauphine, chard, anchovy dressing, lamb jus	54
Steak Frites - NZ Eye fillet, béarnaise, jus, frites	56

SIDES –

Frites - Aioli	12
Cos Heart Salad - Herb mayo, basil oil, breadcrumb	16
Confit Duck Fat Potatoes - Buttermilk dressing, chive	19
Carrot Salad - Honey & caper dressing, feta, candied walnut	18
Heirloom Tomatoes - Sherry vinegar, chive	18



BISTRO COCKTAILS

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

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

— BOTTLED BEER —

OLD WORLD

Kronenbourg '1664' Lager, France	13 5.5%
Viven Grand Cru' Wheat Beer, Belgium	15 4.8%
Rochefort 'Trappistes 8', Belgium	17 9.2%
La Trappe 'Blonde' Ale, Netherlands	16 6.6%

NEW WORLD

McLeod's 'Paradise' Pale Ale, NZ	13 5.5%
Sawmill Pilsner, NZ 'Hazy IPA', NZ	15 4.8% 5.9%
Sawmill 'Bare Beer' Pale Ale, NZ	13 0.5%
Three Boys 'IPA', NZ 'Local Session', NZ	13 5.2% 2.5%
Monteith's 'Crushed Apple' Cider, NZ	13 4.5%

WINES TO START

CHAMPAGNE & SPARKLING

Billecart-Salmon Brut Mareuil-sur-Ay, France	33
Quartz Reef Méthode Traditionnelle Rosé Central Otago, NZ	27

WHITE

Atipico 'Blanc' Sauv. Blanc Marlborough, NZ	23
Tribut-Dauvissat Chablis Village Chablis, FR	34

ROSE & ORANGE

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

RED

Corofin Pinot Noir Marlborough, NZ	22
'Avis de Vin Frais' Grenache Languedoc, France	18