

Bistro Saine

TO SHARE -

Sourdough - Whipped brown butter	12
Comté Tart - Braised leek, apple jam	9ea
Half Dozen Oysters - Mignonette, lemon wedge	39
Escargot - Parsnip, parsley sauce, baguette	26
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
Pomme Dauphine - Raclette, prosciutto, cornichon, preserve	18

MAINS -

Ratatouille - Courgette, aubergine, tomato, basil oil	34
Butternut Risotto - Pumpkin seeds, celery, saffron	37
Market Fish - Orange & carrot purée, baby carrots, brown butter almonds, grenobloise sauce	MP
Coq au Vin - Pickled onions, bacon, mushroom, pomme purée	46
Duck Breast - Crème de foie gras, feijoa chutney, radicchio, parsley, rocket	54
Lamb Saddle Ballotine - Chard, mushroom duxelles, pomme anna, prune & caper purée, jus	56
Steak Frites - NZ Eye fillet, béarnaise, jus, frites	58

SIDES -

Frites - Aioli	12
Cos Heart Salad - Herb mayo, basil oil, breadcrumbs	16
Confit Duck Fat Potatoes - Buttermilk dressing, chives	19
Carrot Salad - Honey & caper dressing, feta, candied walnut	18
Brussel Sprouts - Lemon kosho & seaweed hollandaise	18



BISTRO COCKTAILS

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

French 75 Sloe Gin, blackcurrant, rosé	20	Gimlet Gin, mandarin, sugar, bitters	20
Negroni Gin, lillet blanc, gentiane, white peach, bitters	20	Margarita Blanco tequila, mezcal, jalapeno, apple, lime	22
Martini Vodka or gin, vermouth, pandan, cucumber	22	Highball Vodka, lychee, elderflower, strawberry, lime, yuzu	21
Riviera (0.0%) Rose apple, honey, lavender, bubbles	17	Corsica (0.0%) Fig, barley, cedrat, salvaged mandarin, foamer	17

- BOTTLED BEER -

OLD WORLD

Kronenbourg 13
'1664' Lager, France 5.5%

St. Bernardus 16
'Wit' Wheat Beer, Belgium 5.5%

Rochefort 17
'Trappistes 8', Belgium 9.2%

La Trappe 16
'Blonde' Ale, Netherlands 6.6%

NEW WORLD

McLeod's 13
'Paradise' Pale Ale, NZ 5.5%

Sawmill 15
Pilsner, NZ 4.8%
'Hazy IPA', NZ 5.9%

Sawmill 13
'Bare Beer' Pale Ale, NZ 0.5%

Three Boys 13
'IPA', NZ 5.2%
'Local Session', NZ 2.5%

Monteith's 13
'Crushed Apple' Cider, NZ 4.5%

WINES TO START

CHAMPAGNE & SPARKLING

Billecart-Salmon Brut 33
Mareuil-sur-Ay, France

Quartz Reef Méthode 27
Traditionnelle Rosé
Central Otago, NZ

WHITE

Atipico 'Blanc' Sauv. Blanc 23
Marlborough, NZ

Tribut-Dauvissat Chablis 34
Village
Chablis, FR

ROSE & ORANGE

Aix AOP Rosé 20
Provence, France

Tincan 'Wilful White' Pinot 27
Gris, Riesling, Chardonnay
Central Otago, NZ

RED

Corofin Pinot Noir 22
Marlborough, NZ

'Avis de Vin Frais' Grenache 18
Languedoc, France