Bistro Saint

TO SHARE —

Sourdough - Whipped brown butter	12
Pissaladière Tart - Anchovy, olives, caramelised onion, thyme	10ea
Pommes Dauphine - Blue cheese, walnuts, cornichons	9ea
Half Dozen Oysters - Mignonette, lemon	39
Roasted Radish - Hazelnut, capers, comté, sherry vinaigrette	27
Market Fish Crudo - Cucumber, mignonette, mustard, crème fraîche	32
Steak Tartare - Peppercorn sabayon, pommes frites	29
Chicken Liver Parfait - Baguette, cornichons, preserve	28

MAINS —

Ratatouille - Courgette, aubergine, tomato, basil oil	37
Spring Pea Risotto - Orange & ricotta, fresh herbs	37
Market Fish - Piperade, chorizo & smoked fish croquette, fennel choucroute	MP
Organic Chicken Thigh Marbella - Olives, prunes, capers, pommes purée, tarragon	46
Lamb Saddle Ballotine - Mint aioli, french beans, crème fraîche vinaigrette, jus	58
Steak Frites - Bavette / NZ Eye Fillet, béarnaise, jus, frites	52/62

SIDES —

Frites - Aioli	12
Cos Heart Salad - Herb mayo, basil oil, breadcrumbs	16
Lyonnaise Potatoes - Parsley, garlic & rosemary	16
Asparagus - Broccolini, almonds, lemon kosho mousseline, wakame	19

Our menu includes allergens and is prepared in a kitchen handling nuts, shellfish, and gluten. We cannot guarantee allergen-free dishes.

Credit Card payments incur 2% surcharge.
15% surcharge applies for public holidays

BISTRO COCKTAILS

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

French 75 20
Sloe gin, blackcurrant, rosé

Negroni 20
Gin, lillet blanc, gentiane, white peach, bitters

Martini 22
Vodka or gin, vermouth, pandan, cucumber

Riviera (0.0%) 17
Rose apple, honey, lavender, bubbles

Gimlet 20
Gin, mandarin, sugar, bitters

Margarita 22
Blanco tequila, mezcal, jalapeño, apple, lime

Highball 21
Vodka, lychee, elderflower, grape, lime, yuzu

Corsica (0.0%) 17
Fig, barley, cedrat, salvaged mandarin, foamer

– 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-Aÿ, France

Louis Bouillot Cremant 24
Burgundy,France

WHITE

Henri Bourgeois Sauv. Blanc 23
Loire Valley, FR

Palliser Pinot Gris 20
Martinborough, NZ

ROSE & ORANGE

Chateau Garage ‘Lulu’ Rose 18
Hawkes Bay, NZ

Tincan ‘Wilful White’ Pinot Gris, Riesling, Chardonnay 17
Central Otago, NZ

RED

Devotus ‘Aprentis’Pinot Noir 22
Martinborough, NZ

La Closerie de Malescasse 26
Bordeaux, FR