

St Johns

Spring Igloo Menu

ON ARRIVAL Your choice of Cocktail

Aotearoa

Scapegrace Gin, Ti Toki Liqueur,
Lemon Juice, Grapefruit Syrup,
Aquafaba

The Gold Martini

Scapegrace
Gold, Lillet Rose,
Cardamom Bitters

Mars & Beyond

Scapegrace Vodka, Aperol,
Champagne Syrup, Lustre Dust

Avant Garde

Scapegrace Black Gin, Violette Liqueur,
Lemon Juice, Cranberry Juice, Sugar Syrup,
Aquafaba

Art Deco

Scapegrace Dry Gin, Aperol,
Chartreuse Yellow, Lemon
Juice

followed by white sangria to share

TO START

New Zealand Charcuterie

Prosciutto | Salami | Chorizo | Mixed Olives | Sourdough | House Crackers |
Aged Cheddar | Creamy New Zealand Cheese | House Chutneys (CBGF)

MAINS

To share

Chargrilled Prawns
Fermented Chilli Butter (GF)

NZ Lamb Rump
Pea Ala Francaise | Fresh Mint

Porchetta
Apple | Fennel | Soft Herbs

Caprese Salad
Heirloom Tomato | Mozzarella | Basil |
Aged Balsamic | Herb Oil (GF)

Layered Confit Duck Fat Potatoes
Smoked Aioli

TO FINISH

Sweets

Double Chocolate Brownie
Vanilla Bean Ice Cream

Strawberry Pavlova
White Chocolate | Strawberries

Mango Sorbet
Mango & Mint Salsa

Want something more?

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& PAY ON YOUR PHONE!**

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