

Small Plates

Skin on Fries Spices & Herbs Smoked Aioli (NDA, NGA, V, VGO)	12.5
Truffle Fries Parmesan Truffle Oil (NGA, V, VGO)	15.0
Cauliflower Cheese Croquettes Parmesan Black Garlic Mayo (V)	18.0
Tandoori Style King Prawns Cucumber & Mango Salsa Grilled Lime (NGA)	26.0
Lemon Pepper Calamari Parsley Aioli Dill Lemon (NDA)	20.0
Char Siu Pork Belly Skewer Pickled Carrot Crispy Pork Skin Chives (NDA, NGA)	18.0
Paprika Fried Chicken Crispy Parma Ham Honey Basil Romesco Sherry Vinegar Aioli	22.0

Sharing Plates

Marinated Olives (NDA, NGA, V, VG)	12.5
Bread & Dips Home Baked Focaccia Sweet Potato Hummus Muhammara Salsa Verde Olives (NGO, V, VGO)	26.0
Charcuterie Board (for 2 or 4 people) Chefs Selection of Cured Meats Artisan Cheeses Pickles Olives House Chutney Home Baked Focaccia Crackers (NGO)	45.0 85.0

Salads & Veg

Chicken Caesar Rosemary Croutons Smoked Bacon Parmesan Cos Egg (NGO)	29.0
Roasted Root Salad Pumpkin Beetroot Heirloom Carrots Sweet Potato Hummus Pearl Cous Cous Spinach Toasted Almonds Charred Broccolini (NDA, NGO, V, VG)	29.0
Elote Mexican Style Corn Kewpie Coriander Lime Queso Fresco Paprika Salt (NGA, V, VGO)	21.0
Charred Cabbage Muhammara Fried Shallot Chive Sherry Vinegar Aioli (NDA, NGA, V, VGO)	18.0

STJOHNS

BAR & EATERY

Raw Bar

Fresh Market Oysters x3 25.0 Apple Mignonette Lemon (NDA, NGA)
Kingfish Crudo 25.0 Gochujang Mirin Sesame Shiso Crispy Shallot Pickled Ginger Coriander (NDA, NGA)
Steak Tartare 25.0 Chive Caper Berries Paprika Salted Egg Yolk Thyme Crisps (NDA, NGO)
Peppered Lamb Carpaccio 22.0 Truffle Emulsion Parmesan Watercress (NGA)
Salmon Ceviche 28.0 Prawns Mango Avocado Chili Lime Pickled Onion Aji Amarillo (NDA, NGA)
Heirloom Tomato Bruschetta 21.0 Whipped Feta Sourdough Herb Oil Basil (NDO, V, VGO)

Sides

Seasonal Greens Garlic Butter Toasted Almonds (NDO, NGA)	14.0
Roasted Root Vegetables Soft Herbs (NDA, NGA)	14.0
Side Salad French Dressing (NDA, NGA)	11.0

NGA: No Gluten Added | NGO: No Gluten Optional
 NDA: No Dairy Added | NDO: No Dairy Optional
 V: Vegetarian | VG: Vegan | VGO: Can be Vegan

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Large Plates

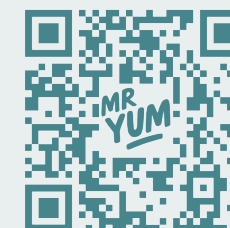
Market Beer Battered Fish Tartar Curry Sauce Cos & Pea Salad Skin on Fries Lemon (NGO)	33.0
Double Smashed Beef Burger Cos Tomato Cheese Pickles Ketchup American Mustard Brioche Skin on Fries (NGO, NDO)	29.0
Chicken Burger Szechwan Pepper Honey Coriander Slaw Smoked Kewpie Brioche Pickles Molten Cheese Skin on Fries (NGO)	29.0
Plant Based Burger Cos Tomato Pickles Ketchup American Mustard Cheese Brioche Skin on Fries (NDO, NGO, V, VGO)	29.0
Steak Frites 250g Striploin Cream Pepper Sauce Smoked Paprika Fries (NDO, NGA)	35.0
Risotto Verde Broccolini Spinach Peas Parmesan Soft Herbs Lemon (NDO, NGA, V, VGO)	32.0
Barbequed Lamb Rump Smoked Crème Fraiche Egg Plant Dukkha Pomegrante (NGO)	35.0
Roasted Salmon Peas a la Francaise Smoked Bacon Zucchini Split Dill Cream (NGA)	42.0

Dessert

Mango & White Chocolate Cheesecake Mint Mango Sorbet	16.0
Dark Chocolate Olive Oil Cake Hazelnut Whipped Feta Glazed Figs (V)	19.0
Raspberry & Strawberry Pavlova Chantilly Cream Basil Berry Sorbet (NGA, V)	16.0

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Summer Spritz

Aperol Spritz Aperol, Sparkling Wine, Soda, Orange	18.5
Limoncello Spritz Limoncello, Sparkling Wine, Lemon, Soda	18.5
Hugo Spritz Elderflower, Sparkling Wine, Lemon, Mint, Soda	18.5
Peach Spritz Aperol, Peach, Sparkling Wine	18.5
Rhubarb Spritz Apricot Brandy, Lemon, Grenadine, Rhubarb, Sparkling Wine	18.5

St Johns Cocktails

Tommy's Margarita Reposado Tequila, Lime, Agave	21.0
Lychee Lover Vodka, Lychee, Grapefruit	22.0
Ginger Walnut Rum, Orgeat, Ginger, Walnut Bitters	22.0
Espresso Martini Vodka, Coffee Liqueur, Cold Drip Coffee	21.0
Pornstar Martini Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, side of Sparkling Wine	21.0
Amaretto Sour Amaretto, Premium Bourbon, Lemon, Foamer	21.0
Honey Badger Tequila, Honey, Blood Orange	22.0
Yuzu Negroni Yuzu, Grapefruit, Vermouth	22.0
Mojito White Rum, Lime, Mint, Soda	21.0

Classics available on request

Mocktails

Sweet 16 Strawberry, Lime, Mint, Pineapple, Lemonade	11.5
Tiki Time Coconut, Yuzu, Lime	11.5

Beer & Cider

Tap Beer | 425ml / 570ml

Emerson's Bookbinder Session Ale 3.7%	14 / 17.8
Emerson's Pilsner 4.9%	15 / 19
Emerson's Hazed & Confused IPA 5.8%	14.6 / 18.6
Panhead Sandman Hazy Pale Ale 5.2%	15 / 19
Panhead Quickchange XPA 4.6%	15 / 19
Panhead Supercharger APA 5.7%	15 / 19
Macs Gold 4.0%	13.2 / 16.8
Macs Ginger Beer 4.0%	13.7 / 17.4
Macs Cloudy Apple Cider 4.7%	13.5 / 17
Speight's Summit Ultra 4.2%	12.5 / 16.8
Kirin Ichiban 5%	14.6 / 18.6
Guinness 570ml 4.2%	15.8
Stella Artois 500ml 4.6%	15.8

Bottled Beer

Corona Extra 4.5%	12.8
Speights Summit Ultra 4.2%	10.4
Panhead APA 5.7%	14.2
Stella Artois 4.6%	10.8
Steinlager Classic 5%	11.8
Steinlager Tokyo Dry 5%	11.8
Steinlager Pure 5%	11.8
Steinlager Light 2.5%	10.4
Steinlager Zero 0%	9.8
Macs Free Ride Pale Ale 0.5%	11.4

Local Heroes

We're donating \$1 from every Espresso Martini sold every Wednesday, to local heroes Ellie's Canine Rescue.

White Wine

Sauvignon Blanc S / L / BTL	
Rebel Marlborough	13.5 / 20.20 / 60
Petal & Stem Marlborough	15.5 / 25.2 / 75
Dog Point Marlborough	95

Pinot Gris & Grigio | S / L / BTL

Rebel Pinot Central Otago	13.5 / 20.20 / 60
Mandoletto Delle Venezie, Italy	14.5 / 23.7 / 70

Chardonnay | S / L / BTL

Waipara Hills Waipara	16.5 / 27.7 / 80
Man O' War Estate Waiheke Island	95

Riesling | BTL

Mt Difficulty 'Roaring Meg' Central Otago	90
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Rosé | S / L / BTL

Rebel Hawkes Bay	13.5 / 20.2 / 60
SUD Aude Valley, France	15.5 / 25.2 / 75
Stiletto Ranch by Duck Hunter Gisborne	80

Red Wine

Pinot Noir | S / L / BTL

Rebel Marlborough	13.5 / 20.2 / 60
Rose & Rose Marlborough	15.5 / 25.2 / 75
Torea Martinborough	85

Merlot/Malbec | S / L / BTL

Kopiko Bay Hawkes Bay	15.5 / 25.2 / 75
El Payador Mendoza, Argentina	80

Shiraz/Syrah | S / L / BTL

Little Giant Barossa Valley, SA	16.5 / 27.7 / 80
Trinity Hill Hawkes Bay	95

Tempranillo | S / L / BTL

El Valiente Castilla-la-Mancha, Spain	14.5 / 23.7 / 70
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Bubbles

Sparkling Wine | S / BTL

The Hare & Tortoise King Valley, AUS	14.5 / 70
Cloudy Bay Pelorus NV Marlborough	18 / 85

Champagne | S / BTL

Moet & Chandon Imperial Epernay, France	29 / 140
Veuve Cliquot Yellow Label Reims, France	180

Non-Alcoholic

Non-Alcoholic Wine | S / L / BTL

Edenvale Sauvignon Blanc SA	10.5 / 17.7 / 50
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Soft Drinks

Coke, Diet Coke, Lemonade, Lift, Ginger Ale	6.6
Lemon, Lime and Bitters	7.8
Bundaberg Ginger Beer	6.6
Voyage Sparkling Water 500ml / 1L	7.8 / 12.4
Antipodes Sparkling Water 500ml / 1L	6.6 / 12.4

Red Bull

Original or Sugar Free	7.8
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Almighty Juices (organic)

Apple, Orange & Mango	6.6
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Juices

Orange, Cranberry, Apple, Pineapple, Tomato	6.6
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Top Shelf Tonic East Imperial

Old World, Original, Grapefruit	5.2
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Coffee

Long Black Short Black	5.2
Piccolo Short Macchiato	

Flat White Cappuccino Latte Mocha	5.6
Hot Chocolate Americano Chai Latte	
Decaf / Takeaway	+0.8
Oat, Coconut, Soy, Almond, Extra Shot	+1.4

Iced Chocolate or Iced Coffee	7
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Pot of Tea	5.6
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Green Chamomile English Breakfast Earl Grey Peppermint Berrylicious	
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Drinks Menu

We have a full range of house and top shelf spirits available, please ask your server for more information.