

## Small Plates

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

## Sharing Plates

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

## Salads & Veg

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

# STJOHNS

## BAR & EATERY

### Raw Bar

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

## Sides

<b>Seasonal Greens</b> Garlic Butter   Toasted Almonds (NDO, NGA, V, VGO)	14.0
<b>Roasted Root Vegetables</b> Soft Herbs (NDA, NGA, V, VGO)	14.0
<b>Side Salad</b> French Dressing (NDA, NGA, V, VGO)	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

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

## Dessert

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

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## Spritz

<b>Aperol Spritz</b> Aperol, Sparkling Wine, Soda, Orange	19.0
<b>Limoncello Spritz</b> Limoncello, Sparkling Wine, Lemon, Soda	19.0
<b>Hugo Spritz</b> Elderflower, Sparkling Wine, Lemon, Mint, Soda	19.0

## St Johns Cocktails

<b>Classic Margarita</b> Reposado Tequila, Lime, Triple Sec	21.5
<b>Tommy's Margarita</b> Reposado Tequila, Lime, Agave	21.5
<b>Tamarillo Margarita</b> Blanco Tequila, Lemon, Tamarill, Orgeat	21.5
<b>Inverno Fiorentina</b> Rhubarb and Raspberry Gin, Amaro Montengro, Lemon, Honey, Bitters	21.5
<b>Mediterranean Autumn</b> Vodka, Apricot Brandy, Cranberry, Lime, Raspberry, Rosemary	21.5
<b>La Boheme</b> Gin, Campari, Lillet Blanc, Maraschino, Orange	21.5
<b>Tell No Tales</b> Bacardi Oro, Mango, Crème de Cacao, Pinapple, Lime, Coconut, Orgeat	21.5
<b>Late Night Craic</b> Jameson, Coffee, Guinness Syrup, Vanilla Foam, (Cocktail served hot)	21.5
<b>Espresso Martini</b> Vodka, Coffee Liqueur, Cold Brew Coffee	21.5
<b>Pornstar Martini</b> Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, side of Sparkling Wine	21.5
<b>Amaretto Sour</b> Amaretto, Bourbon, Lemon, Whites	21.5
<b>Cosmopolitan</b> Vodka, Triple Sec, Lime, Cranberry	21.5
<b>Negroni</b> London Dry Gin, Campari, Vermouth	20.5
<b>Mojito</b> White Rum, Lime, Mint, Soda	21.5

## Mocktails

<b>Sweet 16</b> Strawberry, Lime, Mint, Pineapple, Lemonade	12.0
<b>Tiki Time</b> Coconut, Yuzu, Lime	12.0

## Beer & Cider

### Tap Beer

Emerson's Bookbinder Session Ale   3.7%	
Emerson's Pilsner   4.9%	
Emerson's Hazed & Confused IPA   5.8%	
Panhead Sandman Hazy Pale Ale   5.2%	
Panhead Quickchange XPA   4.6%	
Panhead Supercharger APA   5.7%	
Macs Gold   4.0%	
Macs Ginger Giant   5.0%	
Macs Cloudy Cider   4.7%	
Speight's Summit Ultra   4.2%	
Kirin Hyoketsu Lemon   6.0%	
Kirin Ichiban   5%	
Guinness 570ml   4.2%	
Stella Artois 500ml   4.6%	

### Bottled Beer

Corona Extra   4.5%	13.1
Speight's Summit Ultra   4.2%	10.7
Panhead APA   5.7%	14.5
Stella Artois   4.6%	11.1
Steinlager Classic   5%	12.1
Steinlager Tokyo Dry   5%	12.1
Steinlager Pure   5%	12.1
Steinlager Light   2.5%	10.7
Steinlager Zero   0%	10.0
Macs Free Ride Pale Ale   0.5%	11.7

## Local Heroes

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

## White Wine

<b>Sauvignon Blanc   S / L / BTL</b>	
Rebel   Marlborough	14.0 / 21.0 / 62
Petal & Stem   Marlborough	16.0 / 26.0 / 77
Dog Point   Marlborough	97

### Pinot Gris & Grigio | S / L / BTL

Rebel   Central Otago	14.0 / 21.0 / 62
Mandoletto   Delle Venezie, Italy	15.0 / 24.5 / 72

### Chardonnay | S / L / BTL

Waipara Hills   Waipara	17.0 / 28.5 / 82
Torea   Marlborough	15.0 / 24.5 / 72
Man O' War Estate   Waiheke Island	97

### Riesling | BTL

Mt Difficulty 'Roaring Meg'   Central Otago	92
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### Rosé | S / L / BTL

Rebel   Hawkes Bay	14.0 / 21.0 / 62
SUD   Aude Valley, France	16.0 / 26.0 / 77
Stiletto Ranch by Duck Hunter   Gisborne	82

## Red Wine

### Pinot Noir | S / L / BTL

Rebel   Marlborough	14.0 / 21.0 / 62
Rose & Rose   Marlborough	16.0 / 26.0 / 77
Torea   Martinborough	87

### Merlot/Malbec | S / L / BTL

Kopiko Bay   Hawkes Bay	16.0 / 26.0 / 77
El Payador   Mendoza, Argentina	82

### Shiraz/Syrah | S / L / BTL

Little Giant   Barossa Valley, SA	17.0 / 28.5 / 82
Trinity Hill   Hawkes Bay	97

### Tempranillo | S / L / BTL

El Valiente   Castilla-la-Mancha, Spain	15.0 / 24.5 / 72
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## Bubbles

### Sparkling Wine | S / BTL

The Hare & Tortoise   King Valley, AUS	15.0 / 72
Cloudy Bay Pelorus NV   Marlborough	18.5 / 87

### Champagne | S / BTL

Moet & Chandon Imperial   Epernay, France	30 / 143
Veuve Cliquot Yellow Label   Reims, France	184

## Non-Alcoholic

### Non-Alcoholic Wine | S / L / BTL

Edenvale Sauvignon Blanc   SA	11.0 / 18.5 / 52
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### Soft Drinks

Coke, Coke Zero, Lemonade, Lift, Ginger Ale,	6.8
Lemon, Lime and Bitters	8.0
Bundaberg Ginger Beer	6.8
Voyage Sparkling Water   500ml / 1L	7.8 / 11.5
<b>Red Bull</b>	8.0
Original or Sugar Free	
<b>Almighty Juice (organic)</b>	6.8
Apple, Orange & Mango	
<b>Juices</b>	6.8
Orange, Cranberry, Apple, Pineapple, Tomato	
<b>Top Shelf Tonic East Imperial</b>	5.4
Old World, Original, Grapefruit	
<b>Schweppes 1783 Tonic</b>	5.6
Quenching Cucumber	

### Coffee

Long Black   Short Black	5.4
Piccolo   Short Macchiato	
Flat White   Cappuccino   Latte   Mocha	5.8
Hot Chocolate   Americano   Chai Latte	
Decaf   Takeaway	+0.9
Oat, Coconut, Soy, Almond, Extra Shot	+1.5

Iced Chocolate   Iced Coffee	7.2
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### Pot of Tea

Green   Chamomile   English Breakfast   Earl Grey   Peppermint   Berrylicious	5.8
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