

Small Plates

JERK FRIED CHICKEN (NGA) Carrot puree, pickled onion, jalapeño	25
CAULIFLOWER CHEESE CROQUETTES Parmesan, curried lemon mayo (V)	19
SRI LANKAN PORK BELLY SKEWER Coconut, coriander, curry leaves (NDA, NGA)	19
ROASTED TOMATO BRUSCHETTA Cashew puree, basil oil, sourdough (NDA, NGO, V, VG)	21
MARKET FISH CRUDO POPULAR Gochujang, mirin, sesame, shiso, crispy shallot, pickled ginger, coriander (NDA, NGA)	25
MARINATED OLIVES (NDA, NGA, V, VG)	12.5
SALMON TARTARE Miso, yuzu, capers, cured egg yolk, pickled fennel (NDA, NGO)	28
48 HOUR BEEF RIB Pomegranate, pistachio (NDA, NGA)	26
LEMON PEPPER CALAMARI Parsley aioli, lemon (NDA, NGO)	21
TRUFFLE FRIES Parmesan, chives, truffle oil (NGA, VGO)	16
TANDOORI STYLE KING PRAWNS Pineapple salsa, cucumber, grilled lime (NGO)	26
SKIN ON FRIES Ranch seasoning, mayonnaise (NDO, NGO, V, VGO)	14

Side Dishes

CHOOSE ONE FOR 12 TWO FOR 16 THREE FOR 21	
CHARRED CABBAGE Tahini dressing, crispy chilli oil, pepitas (NDA, NGA, V, VGO)	
WEDGE SALAD Cos, blue cheese, chorizo, soft herbs (NGA, VO)	
ROASTED ROOT VEGETABLES Olive oil, pickled onion, parsley (NDA, NGA, V, VG)	
CRISPY POTATOES Beetroot & butterbean puree, dill, tzatziki (NDO, NGA, V, VGO)	
CHARRED SEASONAL GREENS Toasted almonds, olive oil (NDA, NGA, V, VG)	
CAULIFLOWER CHEESE Three cheese, herb crumb (NGO, V)	

STJOHNS
BAR & EATERY

Grill

All served with cos salad, skin on fries, & pepper sauce (NDO, NGA)

250G PORTERHOUSE | 38

250G EYE FILLET | 47

300G SCOTCH | 54

Sharing Plates

CHARCUTERIE BOARD serves two 45 | serves four 85

Chef's selection of cured meats, artisan cheese, pickles, olives, house chutney, home baked focaccia, crackers (NGO)

BREAD & DIPS

Home baked focaccia, beetroot shamander, sweet potato hummus, salsa verde, olives (NGO, V, VGO)

Dessert

DARK CHOCOLATE OLIVE OIL CAKE Chocolate mousse, cherry sorbet, kirsch cherries (V)	19
MANGO & WHITE CHOCOLATE CHEESECAKE Mint, mango sorbet (V)	16
MAPLE & APPLE PECAN PAVLOVA Chantilly cream, salted caramel ice cream (NGA, V)	16

Sunday Roast

Traditional Sunday Roast, served with all the trimmings.

\$35 for adults | \$15 for kids

Available from 12pm.

Large Plates

BARBEQUED LAMB RUMP POPULAR Smoked crème fraîche, eggplant, dukkha, pomegranate (NGO)	36
CHICKEN CAESAR SALAD Rosemary croutons, smoked bacon, parmesan, cos, egg (NDO, NGO)	30
DOUBLE SMASHED BEEF BURGER Cos, tomato, cheese, pickles, aioli, American mustard, brioche bun, skin on fries (NGO) ADD EXTRA Cheese +3 // Bacon + 5 // Egg + 3	29
SOUTHERN FRIED CHICKEN BURGER Carolina Gold sauce, pickles, coleslaw, sriracha, mayo, brioche bun, skin on fries ADD EXTRA Cheese +3 // Bacon + 5 // Egg + 3	29
VEGE BURGER Cos, tomato, cheese, pickles, ketchup, American mustard, brioche bun, skin on fries (NDO, NGO, V, VGO) ADD EXTRA Cheese +3 // Egg + 3	29
MARKET BEER BATTERED FISH Tartare, curry sauce, cos & pea salad, skin on fries, lemon	33
RISOTTO VERDE Broccolini, peas, spinach, salsa verde, parmesan (NDO, NGA, V, VGO)	32
ROAST ROOT VEGETABLE SALAD Cashew puree, quinoa, honey roast pumpkin, broccolini, pickled onion, beetroot (NDA, NGO, V, VG) ADD Chicken + 6	29
MONKFISH Thai mussel velouté, burnt leek & coconut gratin, pickled fennel, leek oil	34
	26

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.

VIEW OUR VISUAL MENU, ORDER & PAY ON YOUR PHONE!

Scan the QR code with your phone camera or visit avcmenu.com/stjohns

Spritz	
Aperol Spritz Aperol, Sparkling Wine, Soda	19.0
Limoncello Spritz Limoncello, Sparkling Wine, Soda	19.0
Hugo Spritz Elderflower, Sparkling Wine, Soda	19.0

Signature Cocktails

Tamarillo Margarita Blanco Tequila, Lemon, Tamarillo, Orgeat	21.5
Inverno Fiorentina Rhubarb and Raspberry Gin, Amaro Montenegro, Lemon, Honey, Bitters	21.5
Mediterranean Autumn Vodka, Apricot Brandy, Cranberry, Lime, Raspberry, Rosemary	21.5
La Boheme Gin, Campari, Lillet Blanc, Maraschino	21.5
Tell No Tales Bacardi Oro, Mango, Crème de Cacao, Pineapple, Lime, Coconut, Orgeat	21.5
Late Night Craic Jameson, Coffee, Guinness Syrup, Vanilla Foam, (Cocktail served hot)	21.5

Classic Cocktails

Classic Margarita Reposado Tequila, Lime, Triple Sec	21.5
Tommy's Margarita Reposado Tequila, Lime, Agave	21.5
Espresso Martini Vodka, Coffee Liqueur, Cold Brew Coffee	21.5
Pornstar Martini Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, side of Sparkling Wine	21.5
Amaretto Sour Amaretto, Bourbon, Lemon, Whites	21.5
Cosmopolitan Vodka, Triple Sec, Lime, Cranberry	21.5
Negroni London Dry Gin, Campari, Vermouth	21.5
Mojito White Rum, Lime, Mint, Soda	

Mocktails

Sweet 16 Grenadine, Lime, Mint, Pineapple, Lemonade	12.0
Tiki Time 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 alcohol-free	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

Sauvignon Blanc S / L / BTL	
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

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

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	
Moët & Chandon Imperial Epernay, France	30 / 143
Veuve Clicquot Yellow Label Reims, France	184

Non-Alcoholic

Non-Alcoholic Wine S / L / BTL	
Edenvale Sauvignon Blanc SA	11.0 / 18.5 / 52

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

Coffee	
Long Black Short Black	5.4
Piccolo Short Macchiato	

Flat White Cappuccino Latte Mocha Hot Chocolate Americano Chai Latte	5.8
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	5.8
Green Chamomile English Breakfast Earl Grey Peppermint Berrylicious	

Drinks Menu

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