

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)
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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

Feed Me | \$59pp

Two course sharing style menu. Min of 2 people required.
Add a cheese course +\$15pp | Add a boozy soft serve +\$12pp
Available from 12pm.

Express Lunch

Monday - Friday | 12pm - 3pm

Enjoy select meals** with a glass of tap beer (425ml), house wine (150ml)
for just 35.0, or 30.0 with a non-alcoholic drink.
Valid on any meal marked **

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

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		19.5
Limoncello Spritz Limoncello, Sparkling Wine, Soda		19.5
Hugo Spritz Elderflower, Sparkling Wine, Soda		19.5
Signature Cocktails		
Jam Roly Poly White Rum, Berry Liqueur, Vanilla, Lemon, Pineapple		22.5
Plank You Very Much Rum, Mango Liqueur, Orange, Pineapple, Lime, Coconut		22.5
Miku Gin, Blue Curacao, Lemon, Elderflower		22.5
Jalapeno Heat Wave Tequila, Lime, Blood Orange, Jalapeno		22.5
Montenegro Spritz Gin, Amaro Montenegro, Lemon, Prosecco, Soda, Pandan		22.5
Jean Claude Pan Dan Whiskey, Jagermeister, Apricot Brandy, Lemon, Honey		22.5
Peach Please Vodka, Peach Schnapps, Grenadine, Lemon		22.5
Classic Cocktails		
Classic Margarita Reposado Tequila, Lime, Triple Sec		22.0
Tommy's Margarita Reposado Tequila, Lime, Agave		22.0
Espresso Martini Vodka, Coffee Liqueur, Cold Brew Coffee		22.0
Pornstar Martini Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, side of Sparkling Wine		22.0
Amaretto Sour Amaretto, Bourbon, Lemon, Whites		22.0
Cosmopolitan Vodka, Triple Sec, Lime, Cranberry		22.0
Negroni London Dry Gin, Campari, Vermouth		21.0
Mojito Bacardí Carta Blanca, Lime, Mint, Soda		22.0
Pina Colada Bacardí Carta Blanca, Lime, Coconut, Pinapple		22.0
French Martini Vodka, Chambord, Pineapple, Lime		22.0
Long Island Iced Tea Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola		24.0

Mocktails		
Rose Fizz Rose, Lime, Pepper, Lemonade		12.5
Purple Pace Butterfly Pea, Hibiscus, Cranberry, Lemon		12.5
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%	13.4
Speight's Summit Ultra	4.2%	11.0
Panhead APA	5.7%	14.8
Stella Artois	4.6%	11.4
Steinlager Classic	5%	12.4
Steinlager Tokyo Dry	5%	12.4
Steinlager Pure	5%	12.4
Steinlager Light	2.5%	11.0
Steinlager Zero alcohol-free		10.2
Macs Free Ride Pale Ale	0.5%	12.0

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	14.5 / 21.5 / 64	
Petal & Stem Marlborough	16.5 / 27.0 / 79	
Dog Point Marlborough	99	
Pinot Gris & Grigio S / L / BTL		
Rebel Central Otago	14.5 / 21.5 / 64	
Mandoleto Delle Venezie, Italy	15.5 / 25.0 / 74	
Chardonnay S / L / BTL		
Waipara Hills Waipara	17.5 / 29.5 / 84	
Torea Marlborough	15.5 / 25.0 / 74	
Man O' War Estate Waiheke Island	99	
Petit Chablis BTL		
William Fevre Chablis, France	130	
Riesling BTL		
Mt Difficulty 'Roaring Meg' Central Otago	94	
Rippon 'Jeunesse' Young Vine Central Otago	115	
Rosé S / L / BTL		
Rebel Hawkes Bay	14.5 / 21.5 / 64	
SUD Aude Valley, France	16.5 / 27.0 / 79	
Stiletto Ranch by Duck Hunter Gisborne	84	
Red Wine		
Pinot Noir S / L / BTL		
Rebel Marlborough	14.5 / 21.5 / 64	
Rose & Rose Marlborough	16.0 / 26.0 / 77	
Torea Martinborough	89	
Two Paddocks Central Otago	145	
Merlot/Malbec S / L / BTL		
Kopiko Bay Hawkes Bay	16.5 / 27.0 / 79	
El Payador Mendoza, Argentina	84	
Antinori Santa Cristina Tuscany, Italy	84	
Shiraz/Syrah S / L / BTL		
Little Giant Barossa Valley, SA	17.5 / 29.5 / 84	
Trinity Hill Hawkes Bay	99	
Tempranillo S / L / BTL		
El Valiente Castilla-la-Mancha, Spain	15.5 / 25.0 / 74	

Bubbles		
Sparkling Wine S / BTL		
The Hare & Tortoise King Valley, AUS	15.5 / 74	
Cloudy Bay Pelorus NV Marlborough	19.0 / 89	
Champagne S / BTL		
Moet & Chandon Imperial Epernay, France	31 / 146	
Veuve Cliquot Yellow Label Reims, France	188	
Ruinart Rosé NV Champagne, France	275	
Dom Perignon Brut 2013 Champagne, France	550	
Non-Alcoholic		
Non-Alcoholic Wine S / L / BTL		
Edenvale Sauvignon Blanc SA	11.5 / 19.0 / 55	
Soft Drinks		
Coke, Coke Zero, Lemonade, Lift, Ginger Ale, Lemon, Lime and Bitters	7.0	
Bundaberg Ginger Beer	8.2	
Voyage Sparkling Water 500ml / 1L	7.0	
Red Bull	8.2 / 13.0	
Original or Sugar Free	8.2	
Almighty Juice (organic)	7.0	
Apple, Orange & Mango		
Juices	7.0	
Orange, Cranberry, Apple, Pineapple, Tomato		
Top Shelf Tonic East Imperial	5.6	
Old World, Original, Grapefruit		
Fever-Tree Tonic	5.6	
Light Mediteranean		
Coffee		
Long Black Short Black	5.6	
Piccolo Short Macchiato		
Flat White Cappuccino Latte Mocha Hot Chocolate Americano Chai Latte		
Decaf Takeaway	6.0	
Oat, Coconut, Soy, Almond, Extra Shot	+0.9	
	+1.5	
Iced Chocolate Iced Coffee	7.4	
Pot of Tea	6.0	
Green Chamomile English Breakfast Earl Grey Peppermint Berrylicious		

Drinks Menu