# ST JOHNS BAR & EATERY

## SMALL PLATES

**ST JOHNS FRIED CHICKEN | 25**
house pickles, confit garlic aioli (LG)

**HOUSE-BAKED FOCACCIA | 13**
hummus, olive oil, flaky salt (LD, V)

**MARINATED BURRATA | 25**
red pepper stew, soft herbs (LG, V)

**HOUSE MARINATED OLIVES | 14**
garlic, rosemary, lemon (LD, LG, V)

**RAW MARKET FISH | 24** CHEF'S PICK
Thai basil, olive tapenade, creme fraiche (LG)

**MUSHROOM ARANCINI | 21**
truffle aioli, burnt leek (V)

**CRISPY FRIED SQUID | 23**
preserved lemon mayo, furikake (LD, LGO)

**PATATAS BRAVAS | 17**
bravas sauce, fried potato, coriander, vegan garlic aioli (LD, LG, V, VGO)

**SKIN ON FRIES | 15**
confit garlic aioli, tomato ketchup (LD, LG, V, VGO)

**TRUFFLE FRIES | 17**
parmesan, truffle oil, parsley (LD, LG, V)

## SALADS

**CAESER SALAD | 25 ****
crisp cos, soft poached egg, parmesan, anchovy, bacon, croutons (LGO, VO)

**CHARRED ZUCCHINI & BURRATA | 32**
chicory, pickled orange, marjoram, spinach, buckwheat (LG, V)

**ROAST PUMPKIN & CHICKPEA | 24 ****
mixed leaf, sesame & maple dressing, kale, seeds & grains (LD, LG, V, VGO)

**UPGRADES**
BACON +6, ONION RINGS +4, HALLOUMI +8, FRIED EGGS +5, FRIED OR GRILLED CHICKEN +10

## LARGE PLATES

**BRAISED LAMB SHOULDER PAPPARDELLE | 36**
tomato ragu, taleggio, kale (LDO, LG)

**COQ AU VIN | 35**
pomme puree, baby onions, carrot, bacon, red wine jus (LG)

**PAN FRIED MARKET FISH | 36**
mussel & leek broth, new season potatoes (LG)

**TEMPURA BATTERED FISH & CHIPS | 33 ****
tartare, minted crushed peas, lemon (LD, LG)

**SEARED CAULIFLOWER | 29 ****
roasted pepper stew, labneh, gremolata, buckwheat (LDO, LG, V, VGO)

**PUMPKIN RISOTTO | 32**
whipped feta, pickled pumpkin, sage & walnut butter (LDO, LG, V, VGO)

## BURGERS All served with skin on fries

**BUTTERMILK FRIED CHICKEN | 30 ****
preserved lemon & garlic aioli, crispy leaves, house pickles, brioche sesame bun (LGO)

**HOUSE-BLEND BEEF | 30 ****
Swiss cheese, pickled tomato & red onion chutney, crispy leaves, house pickles, confit garlic aioli (LDO, LGO)

**MUSHROOM & HALLOUMI | 29**
onion marmalade, truffle aioli, pickled red onion, rocket, brioche sesame bun (LGO, V)

**UPGRADES**
BACON +6, BEEF PATTY +10, ONION RINGS +4, HALLOUMI +8, FRIED EGGS +5, FRIED OR GRILLED CHICKEN +10

**ORDER & PAY ON YOUR PHONE**
**We'll bring it to you!**

## GRILL

**All served with a roast tomato, portobello mushroom, onion ring & skin on fries** (LDO, LG). All of our beef is New Zealand prime steer beef, aged for at least 21 days.

**250G RUMP CAP| 40**

**250G SIRLOIN| 45**

**300G EYE FILLET | 55**

## SIDES 1 for 12 | 2 for 16 | 3 for 21

**WALDORF SALAD**
grapes, walnut, celery, chicory (LG, V)

**CHARRED SEASONAL GREENS**
savoy cabbage anchoiade, walnut (LD, LG, V)

**ROASTED NEW POTATOES**
parsley, herb oil, flaky salt (LD, LG, V, VGO)

**HERB & GREEN LEAF SALAD**
pickled red onion, house dressing (LD, LG, V)

**BRAISED CARROTS**
honey, buckwheat (LD, LGO, V, VGO)

## DESSERTS

**STICKY TOFFEE PUDDING | 16**
white chocolate, toffee sauce, vanilla bean ice cream (V)

**CHOCOLATE MOUSSE | 16**
honeycomb, cherries (LGO, V)

**MULLED PEAR | 16**
winter berry, olive oil crumble, coconut sorbet (LD, V)

**EXPRESS LUNCH | WEEKDAYS 12PM - 3PM**
35 with 150ML house wine or 425ML house beer
30 with non-alcoholic drink
**Items included in the promotion

**LG** – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option
**Seafood Origin: A** Australian | **I** – Imported | **M** – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings) , Me&u mobile orders, and NZVC App transactions are surcharge free.
15% public holiday surcharge applies.

## SPRITZ

**Aperol Spritz 19.5**
Aperol, Sparkling, Soda, Orange

**Limoncello Spritz 19.5**
Limoncello, House Sparkling, Lemon, Soda

**Hugo Spritz 19.5**
Elderflower, House Sparkling, Lemon, Mint, Soda

## SIGNATURE COCKTAILS

**Portside Sour 24**
Bitter Aperativo, Port, Lemon, Agave, Egg White

**Harbour Blush 24**
Apricot, Triple Sec, Orange, Lime, Grenadine, Egg White

**Peach Please 25**
Vodka, peach schnapps, grenadine, lemon

**Dragonboat 24**
Spiced Rum, Triple Sec, Berry Liqueur, Pineapple, Lime, Mango, Orgeat

**Plank You Very Much 25**
Rum, Mango Liqueur, Orange, Pineapple, Lime, Coconut

## CLASSIC COCKTAILS

**Margarita 22**
100% Blue Agave Tequila Reposado, Triple Sec, Lime

**Tommy's Margarita 22**
100% Blue Agave Tequila Reposado, Lime, Agave

**Rosebud 23**
Vanilla Vodka, Passionfruit, Pineapple, Cranberry, Lemon

**Pina Colada 22**
White rum, Lime, Coconut, Pineapple

**Negroni 21**
London Dry Gin, Campari, Vermouth

**Espresso Martini 22**
Vodka, Coffee Liqueur, Cold Drip Coffee

**Amaretto Sour 22**
Disaronno Amaretto, Old Forester, Lemon, Foamer

**Cosmopolitan 22**
Vodka, Triple Sec, Lime, Cranberry

**Mojito 22**
White rum, Lime, Mint, Soda

**Long Island Iced Tea 24**
Vodka, Rum, Tequila, Gin,Triple Sec, Lemon, Cola

**Paloma 23**
100% Blue Agave Tequila Reposado, Lime, Grapefruit, Soda

## BUBBLES

| | SM | LG | BTL |
|---|---|---|---|
| **Cloudy Bay Pelorus NV** \| Marlborough, NZ | 19.5 | | 92 |
| **Mount Paradiso Prosecco** \| Murray Darling, SA | 16 | | 77 |
| **Moet & Chandon Imperial Brut NV** \| Epernay, FR | 31 | | 150 |
| **Veuve Clicquot Brut Yellow Label** \| Reims, FR | | | 198 |
| **Ruinart NV Rose** \| Reims, FR | | | 275 |
| **Dom Perignon Vintage Brut 2015** \| Epernay, FR | | | 570 |

## WHITE

| | SM | LG | BTL |
|---|---|---|---|
| **Rebel Sauvignon Blanc** \| Marlborough, NZ | 14.5 | 21.5 | 64 |
| **Mill Flat Sauvignon Blanc** \| Marlborough, NZ | 16 | 26 | 77 |
| **Dog Point Sauvignon Blanc** \| Marlborough, NZ | | | 99 |
| **Mandoleto Pinot Grigio** \| Delle Venezie, Italy | 15.5 | 25.0 | 74 |
| **Rippon Mature Vines Riesling \|** Central Otago, NZ | | | 130 |
| **Red Hut Pinot Gris** \| Marlborough, NZ | 17 | 27 | 81 |
| **Radford Dale 'Vinum' Chenin Blanc \|** Stellenbosch, South Africa | | | 88 |
| **Jules Taylor Gruner Veltliner** \| Marlborough, NZ | | | 88 |
| **Pazo Cilleiro Albarino** \| Galicia, SP | | | 88 |
| **Lost Woods Chardonnay** \| Limestone Coast, AUS | 16.5 | 26.5 | 79 |
| **Wairau River Chardonnay** \| Marlborough, NZ | 17.5 | 29.5 | 84 |
| **Man O War Estate Chardonnay** \| Waiheke Island, NZ | | | 102 |
| **Dom. Thierry Mothe Chablis** \| Burgundy, FR | | | 130 |

## ROSE

| | SM | LG | BTL |
|---|---|---|---|
| **Rebel Rose** \| Hawkes Bay, NZ | 14.5 | 21.5 | 64 |
| **Summerhouse Pinot Rose** \| Marlborough, NZ | | | 76 |
| **Sud Rose** \| Aude Valley, FR | 17 | 27 | 81 |

## RED

| | SM | LG | BTL |
|---|---|---|---|
| **Rebel Merlot** \| Central Otago, NZ | 14.5 | 21.5 | 64 |
| **Rose & Rose Pinot Noir** \| Marlborough, NZ | 17 | 27 | 81 |
| **Nga Waka 'Three Paddles' Pinot Noir \|** Martinborough, NZ | | | 91 |
| **Ata Rangi 'Crimson' Pinot Noir** \| Martinborough, NZ | | | 104 |
| **Two Paddocks Pinot Noir** \| Central Otago, NZ | | | 148 |
| **Kopiko Bay Merlot** \| Marlborough, NZ | 17 | 27 | 81 |
| **Elephante 'El Valiente' Tempranillo** \| Castilla-la-Mancha, Spain | 15.5 | 25 | 76 |
| **El Payador Malbec** \| Mendoza, ARG | 17.5 | 28 | 84 |
| **Antinori Santa Christina Sangiovese Merlot \|** Tuscany, Italy | | | 87 |
| **Little Giant Shiraz** \| Barossa Valley, AUS | 17.5 | 29.5 | 84 |
| **South Rock Shiraz** \| Barossa Valley, AUZ | 16.5 | 26.5 | 79 |
| **Trinity Hill Syrah** \| Hawkes Bay, NZ | | | 102 |
| **Te Mata Estate Range Cab Merlot** \| Hawkes Bay, NZ | | | 78 |

## MOCKTAILS

**Purple Pace** Cranberry, Butterfly Pea Syrup, Hibiscus Syrup, Lemon **13**

**Tiki Time** Coconut, Yuzu, Lime **13**

**Sweet 16** Strawberry, Lime, Mint, Pineapple, Lemonade **13**

## BEER & CIDER

### TAP BEER (425ML/570ML)

Kirin Ichiban | 5%
Kirin Hyoketsu Lemon | 6.0%
Guinness | 4.2%
Stella Artois | 4.6%
Speights Summit Ultra | 4.2%
Panhead Supercharger APA | 5.7%
Panhead Quickchange XPA | 4.6%
Panhead Sandman Hazy Pale Ale | 5.2%
Emersons Bookbinder | 3.7%
Emersons Hazed & Confused | 5.8%
Emerson's Pilsner | 4.9%
Macs Ginger Beer | 5.0%
Macs Gold | 4.0%
Macs Cloudy Apple | 4.7%

### BOTTLED BEER

Corona | 13.4
Corona Cero 0% | 10.5
Guinness 0.0 | 10
Steinlager Classic | 12.4
Speights Summit Ultra | 11.5
Steinlager Tokyo Dry | 12.9
Stella Artois | 11.4
Panhead Supercharger APA | 15.3
Macs Freeride Alcohol Free Pale Ale 0% | 12
Steinlager Light 330mL | 11.5
Steinlager 0% | 10.2

## NON-ALCOHOLIC

| | SM | LG | BLT |
|---|---|---|---|
| **Non-Alcoholic Wine** | | | |
| Edenvale Sauvignon Blanc \| SA | 11.5 | 19.0 | 55 |

**Soft Drinks**
Coke, Coke Zero, Lemonade, Lift, Ginger Ale **7.2**
Lemon, Lime and Bitters **8.4**
Bundaberg Ginger Beer **7.2**
Voyage Sparkling Water | 500ml / 1L **8.4 / 13.3**

**Red Bull 8.4**
Original or Sugar Free
**Almighty Juice (organic) 7.0**
Apple, Orange & Mango
**Juices 7.2**
Orange, Cranberry, Apple, Pineapple, Tomato
**Top Shelf Tonic East Imperial 5.8**
Old World, Original, Grapefruit
**Fever-Tree Tonic 5.6**
Eldeflower

**Coffee**
**Long Black | Short Black | Piccolo | Short Macchiato 5.8**
**Flat White | Cappuccino | Latte | Mocha 6.2**
**Hot Chocolate | Americano | Chai Latte**
Decaf I Takeaway +0.9
Oat, Coconut, Soy, Almond, Extra Shot +1.5

**Iced Chocolate | Iced Coffee 7.6**

**Pot of Tea Green 6.2**
Chamomile | English Breakfast | Earl Grey | Peppermint | Berrylicious

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15% public holiday surcharge applies. We promote the responsible service of alcohol. Drink responsibly.