

SAINT SEBASTIAN – WINTER 2021

Welcome to Saint Sebastian; where our menu is inspired by land, sea, and pasture. We spend a good part of our day sourcing fresh and local ingredients because not only is that important to us, but we have a passion for local cuisine. We pass this onto you through our menu, where everything is made fresh right in front of you in our open style kitchen. Whether you are here for a snack, dinner, dessert, or all combined, we recommend you try a home-style shared dining experience to pleasure your taste buds.

sharing plates

KOHE KOHE OYSTERS 1/2 \$30 DOZ \$56

TEMPURA OR NATURAL
CAMBRIDGE ROAD GRANITA, SAUVIGNON JELLY OR
MEYER LEMON

CHARGRILLED OYSTERS (4) \$24

BUFFALO, BLUE CHEESE RANCH, PANKO, CELERY

RÉWENA BREAD \$12

CHOOSE FROM CHARRED OR FRIED
HOROPITO DUKKAH, HUMMUS & OLIVE OIL

SMOKED KAHAWAI BRUSCHETTA \$24

CIABATTA, MICRO WATERCRES, KAWAKAWA OIL

LITTLE FARM \$16

FRESH GREENS, PUMPKIN, SEEDS, APPLE CIDER &
WALNUT OIL DRESSING
+ HALLOUMI + \$8
+ FRIED CHICKEN + \$8

RIVERSIDE CHARCOAL ½ CHICKEN \$36

BLACKBERRY, CHARRED WATERCRESS, LABNEH
FENNEL FLOWER

CHARGRILLED BRUSSEL SPROUTS \$21

CELERIAC PUREE, GRANA PADANO, ANCHOVY WAFER
MACADAMIA

KINGFISH CRUDO \$24

YELLOWTAIL KINGFISH, WHITE SOY, PASSIONFRUIT,
CAVIAR, CHERVIL

CHARRED RADICCHIO \$18

GORGONZOLA MORNAY, NASHI, FRIED SHALLOT,
WALNUT, BASIL OIL

CHARCOAL CAULIFLOWER \$19

CONFIT CAULI, COCONUT, MASALA PUFFED RICE,
SZECHUAN OIL

CHARGRILLED WHOLE FISH \$60

1KG TARAKIHI, KAWAKAWA SALSA VERDE, LEMON,
DASHI DILL VINAIGRETTE

48HR BEEF SHORT RIB \$38

300GR HOMEGROWN SHORT RIB, DAIKON KIMCHI

PAUA DUMPLINGS. \$36

BONE BROTH, BEAN SPROUTS, PEANUTS, SESAME,
CORIANDER

GREEN LIPPED MUSSELS \$26

WHITE WINE, CHILLI, CHORIZO, TOMATO, BASIL

BEETROOT GNOCCHI \$26

LEMON RICOTTA, THYME, BEETROOT CREAM,
BEETROOT CRISPS

burgers & co

CHEESEBURGER ROYALE \$25

POTATO BUN, PURE BEEF, CHEESE, TOMATO,
PICKLES, ONION, COS, AGRIA FRIES (VEG OPTIONAL)

CHICKEN N CHEESE \$25

POTATO BUN, BUTTERMILK CHICKEN THIGH,
CHEESE, PICKLES, ONION, COS, AGRIA FRIES

FISH O FILLET \$27

POTATO BUN, FRESH FISH, CHEESE, KAFFIR LIME
TARTARE, PICKLES, AGRIA FRIES

*DOUBLE ANY BURGER +\$7

CHICKEN WINGS \$21

WITH SPICY SWEET & SOUR SAUCE

KARAAGE CHICKEN \$21

TERIYAKI, MAYO & SESAME

sides

CHARRED SPROUTING BROC \$10
SOY CANDIED HAZELNUT

TRUFFLE MAC N CHEESE \$13

BLACK TRUFFLE, LOTS OF CHEESE, PANKO
+ TORA COLLECTIVE CRAYFISH \$20

SEASONAL VEGETABLES \$10

BABY CARROT, BABY BEETS, MAPLE YUZU, ALMOND

HANDCUT AGRIA FRIES \$12

SECRET SEASONING, SPECIAL SAUCE

dessert

CHURROS \$18

DULCE DE LECHE PARFAIT, BURNT SUGAR ORANGE

PINEAPPLE L*MP \$17

PINEAPPLE MARSHMALLOW, CHOCOLATE GELATO,
SHORTBREAD, PINEAPPLE CREAM, PINEAPPLE GEL

FRIED SEMOLINA PUDDING \$16

WILD HONEY FOAM, LEMON RICOTTA, WALNUT

BAKLAVA CUSTARD SQUARE \$17

FILO PASTRY, ROSEWATER CUSTARD,
STRAWBERRY DUST, PISTACHIO CANDYFLOSS



saint sebastian

