

# SAINT SEBASTIAN – SPRING 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

**TE MATUKU OYSTERS 1/2 DOZ \$30 DOZ \$56**  
TEMPURA OR NATURAL

**CHARGRILLED OYSTERS (4) \$24**  
BLACK GARLIC, PROCIUTTO CRUMB

**RÉWENA BREAD \$10**  
CHOOSE FROM CHARRED OR FRIED  
HOROPITO DUKKAH, HUMMUS & OLIVE OIL

**SMOKED KAHAWAI BRUSCHETTA \$24**  
HASHBROWN, MICRO WATERCRES, KAWAKAWA OIL

**LITTLE FARM \$16**  
FRESH GREENS, PUMPKIN, SEEDS, APPLE CIDER &  
WALNUT OIL DRESSING  
+ HALLOUMI + \$8  
+ FRIED CHICKEN + \$8

**CHARCOAL HALF BIRD \$36**  
MISO CORN, GREEN CHILLI SALSA, TAJIN POPCORN

**VENISON TARTARE \$21**  
AWATORU WILD VENISON, MUSHROOM SOY,  
SHALLOT, QUAIL YOLK, ONION FLOWER, POTATO  
CRISP

**TREVALLY KINILAW \$24**  
PORK BELLY, PICKLED KOHLRABI, LIME, GINGER, RED  
ONION, CHILLI

**CHARRED ASPARAGUS \$18**  
LEMON, OLIVE OIL, PECORINO, SHAVED HAZELNUT

**CONFIT LEEKS \$16**  
CASHEW BUTTER, SMOKED BEETROOT, PINENUTS,  
MICRO ROQUETTE

**SCOTCH. \$42**  
300GR HOMEGROWN RIB EYE, KINA BUTTER

**PAUA DUMPLINGS. \$36**  
BONE BROTH, BEAN SPROUTS, PEANUTS, SESAME,  
CORIANDER

**GREEN LIPPED MUSSELS \$26**  
XO SAUCE, WHITE WINE, FENNEL

**BEETROOT GNOCCHI \$26**  
LEMON RICOTTA, THYME, BEETROOT CREAM,  
BEETROOT CRISPS

## burgers & co

**CLASSIC CHEESEBURGER \$15**  
POTATO BUN, PURE BEEF, CHEESE, TOMATO,  
PICKLES, ONION, COS, (VEG OPTIONAL)

**CHICKEN N CHEESE \$18**  
POTATO BUN, BUTTERMILK CHICKEN THIGH,  
CHEESE, PICKLES, ONION, COS

\*DOUBLE ANY BURGER +\$7

**CHICKEN WINGS \$21**  
SOUTHERN FRIED

**KARAAGE CHICKEN \$21**  
TERIYAKI, MAYO & SESAME

## sides

**CHARRED SPROUTING BROC \$10**  
SOY CANDIED HAZELNUT

**CAESAR SALAD \$14**  
CHARRED COS, CRISPY PROCIUTTO, EGG , ANCHOVIE  
WAFER, GRANA PADANO  
+ GRILLED CHICKEN + \$8

**SEASONAL VEGETABLES \$10**  
BABY CARROT, BABY BEETS, MAPLE YUZU, ALMOND

**HANDCUT AGRIA FRIES \$12**  
SECRET SEASONING, SPECIAL SAUCE

## dessert

**PB & J MAGNUM \$16**  
PEANUT BUTTER GELATO, STRAWBERRY JELLIES,  
BERRY COULIS, SALTED CARAMEL

**PINEAPPLE L\*MP \$17**  
PINEAPPLE MARSHMALLOW, CHOCOLATE GELATO,  
SHORTBREAD, PINEAPPLE CREAM, PINEAPPLE GEL

**VANILLA CRÈME BRULEE \$16**  
SPICED GRANNY SMITH APPLE

**CITRON \$16**  
LEMON CURD, PUMPKIN, RICOTTA, MERINGUE

