

# SAINT SEBASTIAN – SUMMER TAKEAWAY 2020

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.

## small plates

**TE MATUKU OYSTERS 1/2 \$30 DOZ \$56**  
CAMBRIDGE ROAD GRANITA

**HOUSE BREADS \$14**  
REWÉNA & FRYBREAD WITH DUKKAH, HUMMUS & OLIVE OIL

**WHITEBAIT FRITTERS \$27**  
LAKE FERRY WHITEBAIT TWO WAYS & KAFFIR LIME TARTARE

**CHARGRILLED ASPARAGUS \$16**  
HAZELNUTS, OLIVE OIL, MEYER LEMON & GRANA PADANO

**SMOKED KAHAWAI BRUSCHETTA \$18**  
TOASTED HOUSE MADE CIABATTA, KAWAKAWA OIL

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

**GRILLED OCTOPUS \$24**  
OREGANO, LEMON, OLIVE OIL, TAHINE

**MISO BEEF SKEWERS \$25**  
GOCHUJANG CHILLI DIPPING SAUCE

## larger plates

**BEEF RUMP \$38**  
300G+ FLAME GRILLED RUMP STEAK, HOROPITO SALSA VERDE

**CHARCOAL HALF CHICKEN \$32**  
LIME, CHILLI & GARLIC WITH A GREEN SAUCE

**SEAWEED GNOCCHI \$24**  
FRESH RICOTTA, NORI, RICE CRACKER, LIME OIL

**PAUA DUMPLINGS \$36**  
BONE BROTH, BEAN SPROUTS, PEANUTS & CORRIANDER

## burgers & co

**CHEESEBURGER ROYALE \$25**  
POTATO BUN, PURE BEEF, CHEESE, TOMATO, PICKLES, ONION, AGRIA FRIES (VEG OPTIONAL)

**CHICKEN N CHEESE \$25**  
POTATO BUN, BUTTERMILK CHICKEN THIGH, CHEESE, PICKLES, ONION, BABY COS, AGRIA FRIES

**FISH O FILLET \$27**  
POTATO BUN, FRESH FISH, CHEESE, KAFFIR LIME TARTARE, PICKLES, AGRIA FRIES

\*DOUBLE ANY BURGER +\$7

**CHICKEN WINGS \$20**  
WITH CHILLI SWEET & SOUR SAUCE

**KARAAGE CHICKEN \$20**  
TERIYAKI, MAYO & SESAME

## sides

**COCONUT BROCCOLI \$8**

**ROAST POTATOES \$8**

**SEASONAL VEGETABLES \$9**

**HANDCUT AGRIA FRIES \$12**

## dessert

**TROPICAL SNOW MAGNUM \$16**  
LIMONCELLO SORBET, MANGO SORBET, PINEAPPLE SORBET, WHIPPED COCONUT

**PORTUGUESE PUMPKIN TART \$16**  
PUMPKIN CUSTARD, MISO CARAMEL, BRANDYSNAP, YUZU OLIVE OIL GELATO

**NEW YORK CHEESECAKE \$15**  
PLUM SAKE AND CAMPARI TOPPING



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