

SAINT SEBASTIAN – SUMMER 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

SASHIMI CRUDO \$20
YELLOWFIN TUNA WITH CUCUMBER, RADISH AND PONZU SAUCE

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

VENISON CARPACCIO \$23
GRANA PADANO, FRIED CAPERS, OLIVE OIL, LEMON

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

SKILLET BROWNIE FOR 2 \$22
DARK CHOCOLATE , VANILLA BEAN GELATO, ESPRESSO ANGLAISE

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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