

# SAINT SEBASTIAN - WINTER 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

**HOUSE BREADS** \$12  
REWÉNA & FRYBREAD WITH DUKKAH, HUMMUS & OLIVE OIL

**TE KOUMA OYSTERS** \$4.5  
NATURAL OR TEMPURA WITH PINEAPPLE SHALLOT VINAIGRETTE OR MEYER LEMON

**TUNA SASHIMI** \$24  
NZ YELLOWFIN TUNA, SOY, GRAPEFRUIT, WAKAME, SEASAME

**SMOKED KAHAWAI BRUSCHETTA** \$16  
TOASTED HOUSE MADE CIABATTA, KAWAKAWA OIL

**PORTOBELLO PIE** \$13  
TRUFFLED MUSHROOM, SPINACH, RED WINE JUS

**LITTLE FARM** \$13  
FRESH GREENS, PUMPKIN, CHARRED KALE, SEEDS, APPLE CIDER DRESSING  
+ HALLOUMI + \$8

**WARM OLIVES** \$9  
MIXED MARINATED OLIVES

**CHARGRILLED LEEKS** \$13  
CASHEW BUTTER, MICRO GREENS, SMOKED BEETROOT

**CONFIT YAMS** \$13  
DUCK FAT, TURMERIC, SUMAC CRÈME FRAICHE

**CHARCUTERIE & CHEESE** \$48  
A SELECTION OF THE BEST CURED SMALL GOODS, CHEESE, OLIVES, BREADS & MORE

## larger plates

**BEEF RUMP** \$36  
300G+ FLAME GRILLED RUMP STEAK, HOROPITO SALSA VERDE

**CHARCOAL HALF CHICKEN** \$29  
LIME, CHILLI & GARLIC WITH A GREEN SAUCE

**SEAWEED GNOCCHI** \$23  
FRESH RICOTTA, NORI, RICE CRACKER, LIME OIL

## burgers & co

**CHEESEBURGER ROYALE** \$25  
POTATO BUN, PURE BEEF, CHEESE, TOMATO AGRIA FRIES

**CHICKEN N CHEESE** \$25  
POTATO BUN, BUTTERMILK CHICKEN THIGH, CHEESE, AGRIA FRIES

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

(VEGETARIAN/VEGAN)  
(MAKE ANY BURGER A DOUBLE FOR \$6)

**TRUFFLE MAC N CHEESE** \$12  
TRUFFLE AND LOTS OF CHEESE

**½ DOZ CHICKEN WINGS** \$20  
SOUTHERN FRIED OR BUFFALO

**KARAAGE CHICKEN** \$20  
TERIYAKI, MAYO, SEASAME

## sides

**COCONUT BROCCOLI** \$8

**POTATO MASH / HUTSPOT** \$8

**SEASONAL VEGETABLES** \$9

**HANDCUT AGRIA FRIES** \$12

## dessert

**APPLE PIE** \$15  
HOT APPLE PIES, SPECULAAS ICE CREAM, RHUBARB, MATCHA

**BLACK FOREST** \$15  
CHOCOLATE ICE CREAM, CHERRY, DARK CHOCOLATE, BISCUIT, VANILLA MASCARPONE

**PORTUGUESE PUMPKIN TART** \$15  
PUMPKIN CUSTARD, BUTTERSOTCH, BRANDYSNAP, OLIVE OIL GELATO

**RICE PUDDING** \$15  
SAFFRON & COCONUT SWEET RICE PUDDING, MANDARIN SPONGE, MANGO SORBET



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