

# SAINT SEBASTIAN – WINTER 2022

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, we recommend you try a home-style shared dining experience to pleasure your taste buds.

## SEA

### KOHE KOHE OYSTERS 6

[TEMPURA OR NATURAL]

½ DOZ 30

1 DOZ 56

### GRILLED OYSTERS (4) 25

TOMATO, CURED YOLK, PAUA XO SAUCE

### BUTTERFLIED SCAMPI 18 ea

WILD CAUGHT NZ SCAMPI, CULTURED BUTTER

### CEVICHE 26

KINGFISH, AVOCADO CHILI SALSA VERDE, CRISPY RICE

### WHOLE FISH 38

SAMKE HARRA, LEMON

### TORA TORTELLINI 30

CREAMED PAUA, HAND-ROLLED CUDDLEFISH INK PASTA,  
CHORIZO

## PASTURE

### VENISON EYE FILLET 45

CONIFER SMOKE, TOASTED PINK PEPPERCORNS,  
JUNIPER JUS, HOROPITO

### DUCK CASSOULET 35

DUCK SAUSAGE, CRAYFISH BISQUE, BLACKEYED PEAS,  
PORK BELLY

### BEEF CARPACCIO 26

TRUFFLED CHEVRE, HORSERADISH, PICKLED SHITAKE

### SOUP DUMPLINGS 26

PORK, MUSHROOM SOY, GARLIC, GINGER, SESAME

## DESSERT

### SPICED PUMKIN TART 18

PÂTE SUCRÉE, BRANDY CREAM, SPICED PUMKIN CUSTARD

### SWEET CORNBREAD 18

LAVANDER SHEEPS MILK ICE CREAM,  
PRESERVED SUMMER FRUIT, HONEY

### KOKO RICE PUDDING 16

SAMOAN KOKO, COCONUT, ORANGE

### CRÈME CARAMEL 16

GARUM CARAMEL, CHAMOMILE CINNAMON WAFER

## LAND

### REWENA BREAD 12

[FRIED OR CHARRED]

CASHEW AND SPINACH WHIP

### BURNT BRUSSEL SPROUTS 16

CORN MISO, FRIED CHILI, CARAMALISED ONION WAFER

### CONFIT LEEK 16

MOLE, BLISTERED MANDARIN, CRISPY LEEKS

### FENNEL SALAD 14

EMULSIFIED CORIANDER, PICKLED RADISH, ROCKET,  
LEMON, OUZO

### CHARRED RADICCHIO 15

TAHINI, LEMON PEPPER, SESAME