

Bistro Saine

— TO SHARE —

Oysters - Half Dozen Mignonette, lemon	36	Kingfish Crudo Caper, basil, crème fraîche	31
House Sourdough Whipped brown butter	12	Pickled Mackerel Grilled sourdough, gribiche, soft herbs	28
Warm Olives Gordal, verdial, cornicabra, zorzarlena	10	Octopus Salad Potato, fennel, cornichon, caper, paprika oil, lemon	28
Linseed Crackers Comté, braised leeks	7ea	Chicken Liver Parfait Baguette, cornichon, preserve	26
Aubergine Frites Dried tomato, leek ash, basil	5ea	Saucisson Sec Cornichon, preserve	12
Anchovy en Croûtes Confit garlic crème, beurre noisette, lemon	9ea	Steak Tartare Crisps, hot sauce	28
Braised Pork Croquettes Wakame ketchup	9ea		

MAINS

Fusilli Bake Tomato, béchamel, parmesan	33	Roast 'Bostock' Chicken Pan sauce, mustard, parsley, lemon	42
Spaghetti Clams, nduja, parsley, garlic, lemon	44	Classic Cheeseburger Pickles, mustard, ketchup, frites	32
Fettuccine Blanquette de poulet, lardon, tarragon, parsley, lemon	42	Steak Frites Rump Cap Bearnaise, red wine jus, frites	48
'Ohau' Wagyu Sirloin 400g Sauce Diane	105	Kingfish Fillet Beurre blanc, caper, cornichon, parsley, lemon, braised cabbage	44

— SIDES —

Cos Heart Salad Herb dressing, breadcrumbs	16	Pomme Purée Chives	14
Radicchio Salad Candied walnuts, pear, cos, blue cheese dressing	16	Frites Aioli	12
Grilled Broccolini Beurre blanc, toasted almond	16		



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BISTRO COCKTAILS

A selection of classic & non-alcoholic cocktails, reimagined to showcase seasonal ingredients, quality products and a few things that we love. classic cocktails are available on request.

BEFORE

Spritz 18
Lillet rosé, strawberry, lemonade, bubbles

Negroni 20
Gin, lillet blanc, gentiane, white peach, bitters

Martini 22
Vodka or gin, vermouth, tomato water, basil oil

Riviera (0.0%) 17
Rose apple, honey, lavender, bubbles

DURING

Bee's Knees 20
Gin, wild thyme honey, salvaged mandarin

Margarita 22
Blanco tequila, mezcal, jalapeno, feijoa, lime

Highball 20
Vodka, pandan, grape, passionfruit, aloe, soda

Corsica (0.0%) 17
Fig, barley, cedrat, salvaged mandarin, foamer

— BOTTLED BEER —

OLD WORLD

Kronenbourg 12
'1664' Lager, France 5.5%

Hoegaarden 15
Grand Cru' Wheat Beer, Belgium 8.5%

Rochefort 17
'Trappistes 8', Belgium 9.2%

Leffe 14
'Blonde' Abbey, Belgium 6.6%

NEW WORLD

Hallertau 12
'#09' Lager, NZ 4.5%

McLeod's 13
'Paradise' Pale Ale, NZ 5.5%

Three Boys 13
'IPA', NZ 5.2%
'Local Session', NZ 2.5%

Sawmill 13
'Hazy IPA', NZ 5.9%
'Bare Beer' Pale Ale, NZ 0.5%

WINES TO START

CHAMPAGNE & SPARKLING

Billecart-Salmon Brut 33
Mareuil-sur-Ay, France

Louis Bouillot Crémant 23
Burgundy, France

WHITE

Atipico 'Blanc' Sauv. Blanc 23
Marlborough, NZ

Albert Bichot Chablis 29
Chablisien, France

ROSE & ORANGE

Aix AOP Rosé 20
Provence, France

Sato 'L'Atypique' Orange 26
Central Otago, NZ

RED

Mon Cheval Pinot Noir 20
Waipara, NZ

Domaine des Moriers Gamay 27
Beaujolais, France