

Bistro Saine

TO SHARE –

Sourdough - Whipped brown butter	12
Comté Tart - Braised leeks, apple jam	9ea
Half Dozen Oysters - Mignonette, lemon wedges	36
Goat's Cheese Beignets - Honey, green apple, rocket	28
Cured Salmon - Gribiche, kaffir oil, radish, citrus	32
Steak Tartare - Crisps, hot sauce	28
Chicken Liver Parfait - Baguette, cornichons, preserve	26

MAINS –

Butterbean Cassoulet - Eggplant fondant, basil mayo	34
Parsley Risotto - Confit portobello mushrooms, parmesan	35
Market Fish Fillet - Chive & roe soubise, asparagus, lemon	MP
'Bostock' Roast Chicken Thigh - Mustard & tarragon béchamel, onions, turnips, thyme	42
Lamb Rack - Pommes dauphine, chard, anchovy dressing, lamb jus	48
Steak Frites - NZ Eye fillet, béarnaise, jus, frites	49

SIDES –

Frites - Aioli	12
Cos Heart Salad - Herb mayo, basil oil, breadcrumbs	16
Confit Duck Fat Potatoes - Buttermilk dressing, chives	19
Carrot Salad - Honey & caper dressing, feta, candied walnuts	18



BISTRO COCKTAILS

A selection of our most popular reimagined classic & non-alcoholic cocktails. Full list available, select classic cocktails available on request

Spritz	18	Bee's Knees	20
Lillet rosé, strawberry, lemonade, bubbles		Gin, wild thyme honey, salvaged mandarin	
Negroni	20	Margarita	22
Gin, lillet blanc, gentiane, white peach, bitters		Blanco tequila, mezcal, jalapeno, apple, lime	
Martini	22	Highball	20
Vodka or gin, sake, cucumber		Vodka, pandan, grape, passionfruit, aloe, soda	
Riviera (0.0%)	17	Corsica (0.0%)	17
Rose apple, honey, lavender, bubbles		Fig, barley, cedrat, salvaged mandarin, foamer	

— BOTTLED BEER —

OLD WORLD

Kronenbourg	12
'1664' Lager, France	5.5%
Viven	15
Grand Cru' Wheat Beer, Belgium	4.8%
Rocheport	17
'Trappistes 8', Belgium	9.2%
La Trappe	16
'Blonde' Ale, Netherlands	6.6%

NEW WORLD

McLeod's	13
'Paradise' Pale Ale, NZ	5.5%
Sawmill	13
'Bare Beer' Pale Ale, NZ	0.5%
Pilsner, NZ	4.8%
'Hazy IPA', NZ	5.9%
Three Boys	13
'IPA', NZ	5.2%
'Local Session', NZ	2.5%
Abel	15
'Methode' Cider, NZ	6.5%

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

Corofin Pinot Noir	22
Marlborough, NZ	
'Avis de Vin Frais' Grenache	18
Languedoc, France	

DESSERT & WINE

DESSERTS

Mascarpone Sabayon 16

Confit strawberries, almond sponge, vanilla cream

Chocolate & Whisky Mousse 20

Salted caramel, roasted hazelnuts

Selection of Sorbets

1 Scoop 6 / 2 Scoops 12/ 3 Scoops 18

Bergamot sorbet, black berry sorbet, guava sorbet

Selection of Cheese

1 Piece 12 / 2 Pieces 21 / 3 Pieces 32

Lavosh, honeycomb, fruit chutney

WINES

Château Petit Guiraud, Sémillon 15

2022 Sauternes, France

Clearview Estate 'Sea Red', Cabernet 12

NV Hawke's Bay, NZ

Graham's 20 Year Tawny 28

NV Porto, Portugal

Two Rivers Late Harvest Sauvignon Blanc 22

2022 Canterbury, NZ

MORE COCKTAILS

DESSERT

Espresso Martini 20

Rum, cacao a la vanilla, demerara, espresso

Amaro Latte 13

Amaro, amaretto, sugar, your choice of milk

Saine Coffee 16

Cognac, salted brown sugar, coffee, chantilly

Cold Toddy 18

Rum, fig, lemon, maple shrub, black tea (milk punch)

AFTER

Old Fashioned 26

Bourbon, poached pear, sauternes, bitters

Sazerac 24

Cognac blend, rye, beurre noisette, bitters

Martinez 25

Gin, vermouth, maraschino, macadamia, banana

Alps 0.00% 17

Anise, nelson sauvin, wormwood, molasses

SNACKS

[3:00PM - 5:00PM]

House Sourdough 12

Whipped brown butter

Comté Tart 9ea

Braised leeks, apple jam

Cured Salmon 32

Gribiche, kaffir oil, radish, citrus

Chicken Liver Parfait 26

Baguette, cornichon, preserve

Steak Tartare 28

Crisps, hot sauce

Frites 12

Aioli