

Small Plates

Skin on Fries Smoked Aioli (CBVG) (GF) (DF)	12.0
Confit Garlic & Mozzarella Cob Loaf Parmesan Olive Oil (V)	16.0
Salt & Pepper Calamari Lemon Confit Garlic Mayo Dill (CBGF) (DF)	18.0
Grilled Halloumi Apple Watercress Thyme Honey (GF) (V)	16.5
NZ Rock Oysters (1) (6) Natural Shallot Vinaigrette (GF) (DF)	6.0 34.0
Heirloom Tomato Bruschetta Toasted Sourdough Basil Herb Oil Balsamic Reduction (CBGF) (VG) (DF)	14.0
Glazed Chicken Tenders Maple & Buffalo Glaze Garlic Aioli Sesame Pickles	17.5
Wagyu Beef Tartare Sourdough Croutons Truffle Mayo Sesame Egg Yolk Herb Oil (DF)	21.0
Cauliflower Fritter Toasted Coconut Coriander Chilli Curried Mayo (DF) (V) (CBVG)	14.0
Garlic Prawns Romesco Herb Oil Garlic & Herb Crumb (DF)	19.0
Honey Chorizo Parsley Sour Cream	18.0
Trio of Dips Hummus Basil Pesto Capsicum Jam Marinated Olives Toasted Sourdough Grilled Flat Bread (CBGF) (DF) (V)	21.0
Charcuterie Board Prosciutto Salami Brie Aged Cheddar Marinated Olives Chutney Toasted Sourdough Crackers (CBGF)	40.0

Dessert

Double Chocolate Brownie Vanilla Ice Cream Chocolate Sauce (V)	15.0
Date Pudding Toffee Sauce Caramel Ice Cream (V)	15.0
Strawberry Pavlova Chantilly Cream Glazed Strawberries Strawberry Ice Cream Basil (GF/V)	15.0

STJOHNS

BAR & EATERY

Grill

All steaks are served with house salad, skin on fries, peppercorn sauce & garlic butter

350G Porterhouse Grass Fed 44.0

200G Eye Fillet Grain Fed 40.0

400G Rump Grass Fed 36.0

Burgers & Sandwiches

Prawn Roll 24.0

Chives | Kewpie | Lemon | Skin on Fries (CBGF)

Wagyu Beef Burger 25.0

Cos | Tomato | Cheese | Pickles | Ketchup | American Mustard | Milk Bun | Skin on Fries (CBGF)

Fried Chicken Burger 25.0

Maple & Buffalo Glaze | Slaw | Cheese | Pickles | Burger Sauce | Milk Bun | Skin on Fries (CBGF)

Plant Based Burger 25.0

Cos | Tomato | Cheese | Pickles | Ketchup | American Mustard | Milk Bun | Skin on Fries (CBGF)

Steak Sandwich 25.0

Toasted Sourdough | Swiss Cheese | BBQ Sauce | Cos | Pickled Onion | Skin on Fries (CBGF)

GF: Gluten Friendly | CBGF: Can be Gluten Friendly
DF: Dairy Free | V: Vegetarian | VG: Vegan

Please note, St. John's is pleased to offer a variety of gluten free options but we are not a gluten-free venue and cannot ensure that cross contamination will never occur. Please advise staff of any allergies prior to placing your order.

Large Plates

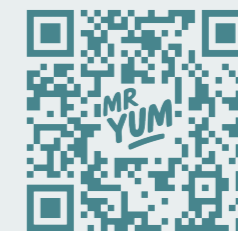
1/2 Roast New Zealand Chicken Chimichurri Charred Broccolini Lemon (GF) (DF)	28.0
Market Beer Battered Fish or Salt & Pepper Calamari Lemon Tartar House Salad Peas Pickled Onion Skin on Fries (CBGF) (DF)	29.0
Seafood Linguine Calamari Mussels Prawns Tomato Pickled Chilli Parsley (CBDF)	32.0
Risotto Verde Broccolini Peas Spinach Salsal Verde Parmesan (CBVG) (GF) Add Chicken + 6.0	29.0
Chicken Caesar Salad Croutons Bacon Parmesan Cos Boiled Egg (CBGF)	26.0
NZ Lamb Rump Pea Fricassee Charred Broccolini Mint Jus (GF)	32.0
Roast Root Salad Hummus Couscous Honey Roast Pumpkin Broccolini Pickled Onion Beetroot (VG)	25.0

Sides

Charred Broccolini Toasted Almonds Olive Oil (VG/GF)	12.5
Truffle Fries Parmesan Truffle Oil (V/GF)	14.0
Side Salad Seasonal Leaf French Dressing (VG/GF)	10.0

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or visit avcmenu.com/stjohns



Spirits

Vodka		Gin	
Absolut	12	Beefeater Dry	12
Absolut Vanilla	12	Beefeater Pink	13
Absolut Raspberry	11.5	Beefeater 24	13.5
Absolut Citron	11.5	Beefeater Orange	13
Scapegrace Vodka	14	Bombay	13
Belvedere	15	Blush Rhubarb	16
Blue Duck	14	Botanist	15.5
The Reid	15.5	Te Aro Dry	14.5
Absolut Elyx	14.5	Doyenne	14
Grey Goose	15	4 Pillars Shiraz	15.5
		Haymans Old Tom	13
Scotch/Irish		Malfy Gin (Limone, Arancia, Rosa)	14
Aberlour 12	20		
Canadian Club	12.5	Hendricks	16
Chivas Regal 12	14	Haymans Sloe	13
Jameson	12.5	Monkey 47	20
Jameson Caskmates	13	Monkey 47 Sloe	20
Monkey Shoulder	16	Reid & Reid	13
Oban 14 Year	20	Roku	14
Dalmore 15 Year	26	Scapegrace	14.5
		Scapegrace Black	14.5
		Scapegrace Gold	20
Tequila/Mezcal		Source	13.5
Agavero	14.5	Sipsmith	15
Olmecca Reposado	12		
Olmecca Plata	14	Rum	
1800 Anejo	14.5	Angostura	15
Del Maguey (mezcal)	13	Bacardi	12
		El Dorado 12	13.5
Bourbon		Havana Especial	12.5
Jack Daniels	12	Havana 3 year	12
Gentleman Jack	14	Havana 7 year	13.5
Jim Beam	12	Helmsman Spiced	13
Makers Mark	13	Kraken	14
Woodford Reserve	14	Sailor Jerry	13
Woodford Rye	13	Plantation Pineapple	15

Beer & Cider

Tap Beer	
Heineken 500ml 5%	15.2
Heineken Light 500ml 2.5%	12
Tuatara Pilsner 425ml 5%	13
Tiger 500ml 5%	15.2
Tuatara West Coast IPA 425ml 6.4%	15.2
Tuatara Optical Hazy IPA 425ml 6.6%	15.2
Tuatara Hazy PA 425ml 5.5%	14.2
Monteith's Crushed Apple Cider 425ml 4.5%	13
Tuatara Guest Tap 425ml Changes Regularly	POA
Cider	
330ml Rekorderlig Strawberry-Lime 4%	12
Hawke's Bay Brewing Co Ginger Fusion 4%	13
Bottled Beer	
Amstel Light 2.5%	9.8
Sol 4.5%	11
Heineken 0.0 0%	8.8
Heineken 5%	11
Monteith's Radler 5%	11
Monteith's Original Ale 4%	11
Monteith's Black 5.2%	11
Tuatara Pilsner 5%	12
Panhead Supercharger APA 5.7%	13
Tiger Crystal 4.2%	11

Cocktails

St John's Barrel Aged Negroni	24
Malfy Rosa, Campari, Cocchi Di Torino	
Salted Caramel Espresso Martini	20
Rum, Kahlua, Coffee, Salted Caramel Syrup	
El Rapido	24
Del Maguey Vida, Cointreau, Pineapple Juice, Orange Juice, Lemon Juice, Passionfruit	
Call Me Maple	21
Jim Beam Black, Amaretto, Maple Syrup, Lemon Juice, Aquafaba	
Absolut-ely Berry	20
Absolut Raspberry, De Kuyper Cherry Liqueur, Fresh Mint, Lime Juice, Ginger Ale	
Ginger Spice	19
Malibu, Apricot Brandy, Pineapple Juice, House Made Ginger Syrup, Lime Juice	

CLASSIC COCKTAILS AVAILABLE ON REQUEST

White Wine

Sauvignon Blanc	GL	BT
The Grayling Marlborough	11.5	52
Stoneleigh Organic Marlborough	14.5	67
Matawhero Gisborne	14.5	78
Pinot Gris	GL	BT
Festival Block Waipara	10.5	47
Church Road GWEN Hawkes Bay	15	73
Camshorn Waipara	15	73
Chardonnay	GL	BT
The Maker Knighthood Gisborne	11.5	52
Chamshorn Hawkes Bay	15	73
Church Road McDonald series Hawkes Bay	16	78
Riesling	GL	BT
Camshorn Classic Waipara	15	73
Rosé	GL	BT
Triplebank Awatere Valley	14	68
Church Road GWEN Hawkes Bay	15	73
The Last Shepherd Central Otago	15.5	78

Red Wine

Pinot Noir	GL	BT
The Grayling Waipara	12	55
Stoneleigh Rapaura Series Marlborough	15	73
The Last Shepherd Central Otago	15.5	73
Marlot/Cabernet	GL	BT
Festival Block Merlot Cabernet Hawkes Bay	10.5	47
Church Road McDonald Series Merlot Hawkes Bay	15	70
Church Road Grand Reserve Cabernet Merlot Hawkes Bay		95
Shiraz/Syrah	GL	BT
Headline Acts Shiraz Australia	13	63
Church Road Syrah Hawkes Bay	16	78
St Hugo Grenace Shiraz Mataro Barossa		99
Tempranillo	GL	BT
Campo Viejo Tempranillo Rioja	13.5	59

Bubbles

Sparkling Wine	GL	BT
Brancott Estate Brut Cuvee NV Marlborough	12	62
Makers Anonymous Prosecco Australia	12.5	65
Deutz Rosé	16	81
Deutz Prestige Cuvee, 2017 Marlborough		81
Champagne	GL	BT
Mumm Grand Cordon NV Reims, France	26	129
Mumm Grand Cordon Rose Reims, France		124
Mumm RSRV 4.5 Cuvee Reims, France		150

Non-Alcoholic

Mocktails

Autumn Blend	11
Orange Juice, Apple Juice, House Made Cinnamon Syrup, Lime Juice	
Peary Nice	11
Pear Puree, House Made Ginger Syrup, Apple Juice, Lemon Juice, Soda	

Soft Drinks

Coke, Diet Coke, Lemonade, Lift, Ginger Ale	6.3
Lemon, Lime and Bitters	7.3
Bundaberg Ginger Beer	6.3
Sparkling Water 500ml / 1L	7.3 / 11.5
Red Bull	7.3
Original or Sugar Free	
Almighty Juices (organic)	6.3
Apple, Orange & Mango Juices	6.3
Orange, Cranberry, Apple, Pineapple, Tomato	
Top Shelf Tonic East Imperial	4.7
Old World, Burma, Grapefruit	

Coffee

Long Black Short Black	4.7
Flat White Cappuccino Latte Mocha	5.2
Hot Chocolate Americano	
Decaf Takeaway	+0.6
Oat, Coconut, Soy, Almond, Extra Shot	+1.2
Pot of Tea	5.2
Green Chamomile English Breakfast Earl Grey Peppermint Berrylicious	