



TO-GO-CAFÉ BAR RESTAURANT

## LUNCH MENU

12pm - 4pm

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<b>Pork Belly Slices (DF, NF)</b> Roast pineapple salsa, spring onion, sweet & sour sauce	17
<b>Beef Taco (DF, NF)</b> Pulled brisket, coleslaw, coriander, lime aioli, pickled onion	16
<b>Caprese Salad (GF, NFO, DFO, V)</b> Heirloom tomato, Roma tomato, buffalo mozzarella, balsamic glaze drizzle, fresh basil & pine nuts.	27
<b>Caesar Salad (GF, NFO, DFO, V)</b> Crisp baby cos, parmesan cheese, croutons, anchovies, egg, bacon Add: Chicken \$8   Prawns \$10   Smoked salmon \$10	18
<b>Fish &amp; Chips (DF, NF)</b> Fresh Blue Cod, salad, fries, tartare sauce & lemon wedge	39
<b>Club Sandwich</b> Grilled chicken, bacon, egg, lettuce, tomato, aioli, fries	20
<b>Tandoori Wrap (DF)</b> Tandoori spice marinated chicken, mesclun, aioli, fries	19
<b>Beef Burger</b> 100% ground beef, bacon, cheese, tomato chutney, gherkins, burger sauce, fries, aioli	25
<b>Smoked Salmon Salad (GF,NFO,DFO)</b> Smoked salmon, watercress, blood orange, cucumber, radish, pine nuts, feta	30

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V - Vegetarian | GF - Gluten Free | DF - Dairy Free | DFO - Dairy Free Option | NF - Nut Free | NFO - Nut Free Option



# HAPPY HOUR

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House Spirits \$8

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Mt Difficulty \$10  
Roaring Meg Range

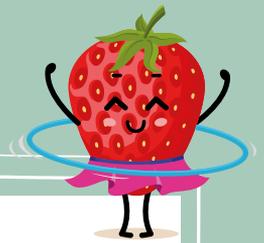
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Large Tap Beers \$12

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Everyday From 4 - 6 pm

# KIDS' MENU



## LITTLE GIANTS

### Fish & Chips \$14

Beer battered fish, fries, tomato sauce



### Tomato Pasta \$12

Penne, tomato cream sauce, parmesan



### Chicken & Chips \$15

Crumbed chicken, fries, salad & tomato sauce

### Ham & Cheese Toastie \$10

Sour dough, ham, melted cheese, fries, tomato sauce

### Beef Taco & Fries \$10

Pulled beef, coleslaw, fries, tomato sauce



## SWEET GIANTS

### Kids Sundae \$11

Vanilla ice-cream, whipped cream, biscuit, chocolate sauce

### Ice Cream Selection \$10

Choose 2 flavors: Vanilla, chocolate, boysenberry ripple, cookies n' cream

### Brownie \$10

Vanilla ice cream & caramel sauce



Nuts  
Free



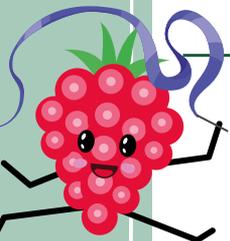
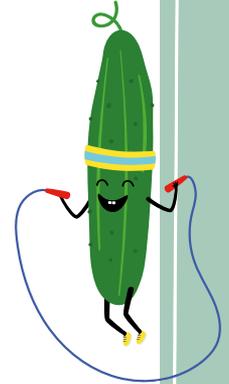
Dairy  
Free

We have mixed use kitchen so menu items may contain, or come into contact with: wheat, eggs, peanuts, tree nuts, and dairy products. If you have any allergies or special dietary requirements, please let your server know

### Hey little adventurers,

Discover the yummiest flavours with our tasty bites and refreshing drinks, all free for little guests, 12 and under! Ask your mummy and daddy to speak to our friendly staff to find out more.

Children aged 12 and under only eat for free when they choose meals from the Kids Eat Free menu in All-Day Dining restaurants. Children must be accompanied by at least 1 adult, who is registered as a hotel guest and must order at least 1 main course from the full-priced menu. Limited to 4 kids per dining family per meal or 2 kids per parent per meal.





# DINNER MENU

BIG ON TASTE, BIG ON PLACE

## ENTRÉE

<b>Pork Belly Slices (DF, NF)</b> Roast pineapple salsa, spring onion, sweet & sour sauce	17
<b>Beef Tacos (NF, DF)</b> Pulled brisket, coleslaw, pickled onion, coriander, lime aioli	16
<b>Caprese Salad (NFO, GF, DFO, V)</b> Heirloom tomato, Roma, tomato, buffalo mozzarella, balsamic glaze, fresh basil & pine nuts	27
<b>Buttermilk Fried Chicken (NF)</b> Picked vegetables, honey soy sauce, spring onion	16
<b>Garlic Bread (NF)</b> Mozzarella, garlic butter	16
<b>Ceasar Salad (NF, GFO)</b> Crisp baby cos, parmesan cheese, croutons, anchovies, egg, bacon & chicken	18
Add: Chicken \$8, Prawns \$10, Smoked salmon \$10	
<b>Garlic Prawn (GF, NF, DFO)</b> Garlic, butter, spring onion	23
<b>Smoked Salmon Salad (GF, NFO, DFO)</b> Smoked salmon, watercress, blood orange, cucumber, radish, pine nuts, feta	30

## MAINS

<b>Fish &amp; Chips (DF, NF)</b> Fresh blue cod, salad, fries, tartare sauce & lemon wedge	39
<b>Seafood Chowder (GFO, NF)</b> Creamy seafood & vegetable chowder served with warm breads	25
<b>Coconut Prawns (DF, GF, NFO)</b> Turmeric marinated prawns, pineapple, coconut milk, kaffir lime leaves, toasted peanuts & Pandan rice	27
<b>Pan Seared Salmon (NF, DFO)</b> Cous cous salad, fresh sweet corn, tomato salsa	49
<b>Buckwheat Soba (VG, NF)</b> Soba noodles, roasted capsicum, fresh chili, garlic cherry tomato, fresh herbs & olive oil	26
<b>Beef Burger (VG, NF)</b> 180g ground beef, lettuce, gherkins, tomato chutney, bacon, cheese and fries	31
Vegetarian option available on request	28

<b>Chicken Pasta</b> Pappardelle pasta, chicken and mushroom & cheese sauce	24
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Vegetarian option available on request

## Giants Grill (All GF, NF)

<b>Giants Grill meals come with rustic potato, dijon &amp; seeded mustard &amp; garlic butter</b>	
<b>"Savannah"</b> Meaning pastureland, is 100% grass-fed New Zealand beef	
<b>Bone in Ribeye (400g)</b> <b>Eye Fillet (200g)</b>	<b>58</b> <b>39</b>
<b>"Lake Ohau Wagyu"</b> Raised free-range on the glacial waters of Lake Ohau and finished 200 days on grain	
<b>Sirloin MBS 5-7 (300g)</b> <b>Free Range Pork Loin Chops</b> <b>Lemon &amp; Ginger Chicken</b>	<b>59</b> <b>31</b> <b>32</b>

## SIDES

<b>Rustic potatoes (GF, NF)</b> potato, butter, herb	6
<b>Garden Salad (GF, NF, DFO)</b> Mesclun, tomato, vinaigrette dressing	11
<b>Seasonal Steamed Veggies (GF, DF)</b>	14
<b>Steamed Pandan Rice (GF, NF, DF)</b>	5
<b>Butter Chicken Poutine</b> Fries, butter chicken gravy, chicken, sour cream	15
<b>Fries (NF, DF)</b> Tomato sauce, aioli	10

GF – Gluten Friendly DF – Dairy Friendly NF- Nut Friendly V – Vegetarian VG – Vegan DFO – Dairy Friendly Optional GFO – Gluten Friendly Optional NFO – Nut Friendly Optional  
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## DESSERT MENU

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### DESSERTS

**Chocolate Pannacotta (GF, NF)** 17  
Matcha mascarpone, fresh berries

**Earl Grey Cheesecake** 16  
Fresh strawberry, blueberry & lemon whipped cream

**Blood Orange & Almond Cake (GF)** 13  
Dark rum, orange crème, blood orange

**Cheese Board** 27  
Whitstone's Blue vein & creamy brie, Kapiti smoked cheddar, fresh fruit, homemade chutney, crackers

**Ice Cream Selection** per scoop 5  
Vanilla, cookies n' cream, chocolate, boysenberry ripple

**Ice Cream Sundae** 15  
Vanilla, cookies n' cream & chocolate ice cream, fresh fruit, meringue, chocolate sauce

### COFFEE

**Affogato** 8  
Vanilla ice cream, espresso

**Irish Coffee** 15  
Jameson whiskey, Baileys, espresso, cream

**Baileys Hot Chocolate** 13

### PORT

**De Bortoli - Premium Tawny Port 8 YO** 12

### DESSERT WINE

**Lake Hayes Noble** 10 60



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NF- Nut Friendly GF - Gluten Friendly

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