



TO-GO-CAFÉ BAR RESTAURANT

LUNCH MENU

12pm - 4pm

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

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



HAPPY HOUR

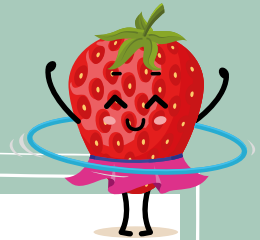
House Spirits \$8

Mt Difficulty \$10
Roaring Meg Range

Large Tap Beers \$12

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



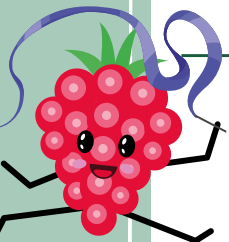
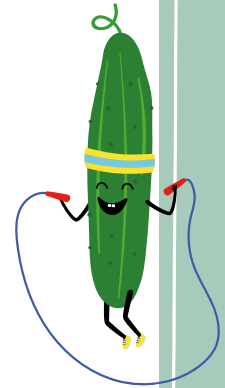
Dairy
Free

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

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

MAINS

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

Chicken Pasta Pappardelle pasta, chicken and mushroom & cheese sauce	24
--	----

Vegetarian option available on request

Giants Grill (All GF, NF)

Giants Grill meals come with rustic potato, dijon & seeded mustard & garlic butter

"Savannah"
Meaning pastureland, is 100% grass-fed New Zealand beef

Bone in Ribeye (400g) Eye Fillet (200g)	58 39
--	------------------------

"Lake Ohau Wagyu"
Raised free-range on the glacial waters of Lake Ohau and finished 200 days on grain

Sirloin MBS 5-7 (300g) Free Range Pork Loin Chops Lemon & Ginger Chicken	59 31 32
---	-------------------------------------

SIDES

Rustic potatoes (GF, NF) potato, butter, herb	6
Garden Salad (GF, NF, DFO) Mesclun, tomato, vinaigrette dressing	11
Seasonal Steamed Veggies (GF, DF)	14
Steamed Pandan Rice (GF, NF, DF)	5
Butter Chicken Poutine Fries, butter chicken gravy, chicken, sour cream	15
Fries (NF, DF) 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
We have a 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



TO-GO-CAFÉ BAR RESTAURANT

DESSERT MENU

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
Whitestone'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 12

De Bortoli - Premium Tawny Port 8 YO

DESSERT WINE

Lake Hayes Noble 10 60

NF- Nut Friendly GF – Gluten Friendly

We have a 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