

GIANTS

RESTAURANT & BAR

LUNCH MENU

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LUNCH				
LUNCH LIGHT & TASTY	GRILLED SOURDOUGH (NF/V) Whipped butter, cold pressed Ollie’s extra virgin Central Otago olive oil	\$16	CASSARECE PASTA (NF) smoked salmon, creamy sauce, cherry tomatoes, Parmesan cheese	\$30
	BEEF SLIDERS (NF) Slow cooked brisket, coleslaw, pickled onions, coriander, lime aioli	\$16	CLUB SANDWICH (NF) Grilled chicken, bacon, egg, cheddar cheese, lettuce, tomato, sourdough toast, fries	\$25
	FRIED CHICKEN (DF/NF) Spiced eggplant pickle, honey soy sauce, spring onion, kimchi aioli	\$16	GIANTS BEEF BURGER (NF) Jack Daniels, maple & bacon jam, caramelised onions, smoked cheddar, gherkin, potato bun & skin on shoestring fries	\$29
	PORK BELLY (DF) 12 hours Sous vide pork, sweet & sour glaze, romesco sauce, toasted almonds	\$18	FISH BURGER (NF) Tempura fresh blue cod, potato bun, tartare sauce, sweet pea purée, gherkins, fries	\$28
	SEAFOOD CHOWDER (NF/GF) Creamy seafood & vegetable soup, mussels, prawns, fish pieces, toasted sourdough	\$26	FRIES (GF/DF/V) Tomato sauce, garlic aioli	\$12
	TEMPURA PRAWN SALAD (DF/NF) Green leaves, passionfruit & chia dressing, sriracha mayonnaise	\$24	PISTACHIO AFFOGATO Vanilla ice cream, pistachio cream, espresso coffee	\$14
	GIANTS CAESAR SCHNITZEL (NF) Baby cos, caesar dressing, chicken schnitzel, parmesan cheese, soft boiled egg	\$26	THE PEAR pear mousse, pear compote, almond biscuit base, chocolate gelato	\$24
FISH & CHIPS (NF) Fresh blue Cod, Canyon gold lager batter, fries, tartare sauce, sweet pea purée, lemon wedge	\$39	Ice cream & sorbet selection Three scoops, Vanilla bean, chocolate deluxe, mixed berry sorbet	\$14	

GF - GLUTEN FRIENDLY DF - DAIRY FRIENDLY NF - NUT FRIENDLY V - VEGETARIAN

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DINNER MENU

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SMALL PLATES	GRILLED SOURDOUGH (NF/V) Spanish Fresh Tomato Salsa, Ollies central otago extra virgin olive oil	\$16
	CRISPY PORK BELLY (DF) Pickled pineapple, coconut emulsion & chilli oil	\$19
	COMPRESSED WATERMELON SALAD Feta cheese, cucumber, baby basil, white balsamic vinegar	\$16
	FRIED CHICKEN (NF) buttermilk, honey soy sauce, spring onion, kimchi aioli	\$16
	TEMPURA PRAWN SALAD (DF/NF) Green leaves, passionfruit & chia dressing, sriracha mayonnaise	\$24
	GRILLED ZUCCHINI CARPACCIO Lemon ricotta, toasted pine nuts & Mint Oil.	\$22
BIG BITES	SUMMER SEAFOOD BROTH (NF/GF) Fennel & saffron soup, poached mussels, prawns, fish pieces, toasted sourdough	\$26
	ROASTED VEGETABLES (DF/V) lemon & garlic hummus, summer veggies, dukkha, halloumi cheese, labneh	\$27
	GIANTS CAESAR SCHNITZEL (NF) Baby cos, Caesar dressing, chicken schnitzel, parmesan cheese, soft boil egg	\$26
	FISH & CHIPS (NF) Fresh blue Cod, Canyon gold lager batter, fries, tartare sauce, garden salad, lemon wedge	\$39
	SLOW COOKED PORK RIBS (GF/DF) Tandoori BBQ sauce, coleslaw, fries	\$32
BIG BITES	GRILLED CAULIFLOWER Truffle & almond sauce, pomegranate seeds, salsa verde	\$30
	MT COOK GRILLED SALMON Asparagus salad, lemon butter sauce, cured egg yolk.	\$49
	MUSHROOMS PASTA (NF) Pappardelle, Queenstown summer mushrooms, butter sauce, parmesan cheese, gremolata	\$32
	HALF ROASTED CHICKEN (GF) Harissa butter, green leaves, preserved lemons, garlic labneh.	\$32
	BRAISED LAMB SHANK (NF) Parisian gnocchi, minted peas, braising juices	\$34
FROM THE GIANTS GRILL	All steaks served with beef jus, & fries (GF)	
	"SAVANNAH" Meaning pastureland, is 100% Grass-fed New Zealand beef	
	400G BONE IN RIBEYE	\$59
	200G EYE FILLET	\$41
	"LAKE OHAU" WAGYU MBS 5-7 200-DAY GRAIN FED, CENTRAL OTAGO, NEW ZEALAND	
	300G SIRLOIN	\$61
SIDES	GIANTS BEEF BURGER	\$29
	BUILD YOUR GIANT: ADD EXTRA PATTY FOR +\$5.5	
	lettuce, tomato, pickled onions, smoked cheddar, gherkin, potato bun & skin on shoestring fries	
	THOUSAND LAYER POTATOES	\$14
	Truffle mayonnaise, parmesan cheese	
	BAKED PARISIAN GNOCCHI	\$16
SIDES	Cheese sauce, peas, herbs	
	ROASTED VEGETABLES	\$15
	Roast almonds, garlic yoghurt	
	GARDEN SALAD	\$14
	Greens, veggies, vinaigrette	
	SHOESTRING FRIES	\$12
SIDES	Tomato sauce, garlic aioli	

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SMALL PLATES	GRILLED SOURDOUGH (NF/V) \$16 72% Cacao Whittaker's chocolate & mushroom mousse, Ollie's Central Otago extra virgin olive oil	BIG BITES	MT COOK ALPINE GRILLED SALMON \$39 Caramelised cauliflower purée, salsa verde
	PORK BELLY (DF) \$19 12 hours Sous vide pork, sweet & sour glaze, romesco sauce, toasted almonds		LAMB RAGOUT (NF) \$32 Pappardelle pasta, slow-cooked local Royalburn Station lamb, Parmesan cheese, gremolata
	BEEF SLIDERS (NF) \$16 Slow cooked brisket, coleslaw, pickled onions, coriander, lime aioli		HALF-ROASTED CHICKEN (GF) \$32 Harissa butter, preserved lemons, roasted peppers, garlic labneh
	FRIED CHICKEN (DF,NF) \$16 Spiced eggplant pickle, honey soy sauce, spring onion, kimchi aioli		BRAISED LAMB SHANK (NF) \$34 Parisian gnocchi, minted peas, braising juices
	TEMPURA PRAWN SALAD (DF/NF) \$24 Green leaves, passionfruit & chia dressing, sriracha mayonnaise	All steaks served with beef jus, Negi Shio sauce & a choice of thousand layers potatoes or fries (GF)	
BIG BITES	HOUSE SMOKED FISH CROQUETTES (NF) \$22 (4 pcs) Citrus mayonnaise, herb oil	"SAVANNAH" Meaning pastureland, is 100% Grass-fed New Zealand beef	
		400G BONE IN RIBEYE \$59	
		200G EYE FILLET \$41	
		"LAKE OHAU" WAGYU MBS 5-7 200-day grain-fed, Central Otago, New Zealand	
	SEAFOOD CHOWDER (NF/GF) \$26 Creamy seafood & vegetables soup, mussels, prawns, fish pieces, toasted sourdough	300G SIRLOIN \$61	
	ROASTED WINTER VEGETABLES (DF/V) \$27 Kumara hummus, seasonal winter veggies, dukkha, halloumi cheese, labneh	GIANTS BEEF BURGER \$29 BUILD YOUR GIANT: ADD EXTRA PATTY FOR +\$5.5 Jack Daniel's, maple & bacon jam, caramelised onions, smoked cheddar, gherkins, potato bun & skin on shoestring fries	
	GIANTS CAESAR SCHNITZEL (NF) \$26 Baby cos, Caesar dressing, chicken schnitzel, parmesan cheese, soft boiled egg		
	FISH & CHIPS (NF) \$39 Fresh blue Cod, Canyon gold lager batter, fries, tartare sauce, sweet pea puree, lemon wedge		
	SLOW COOKED PORK RIBS (GF/DF) \$32 Tandoori BBQ sauce, coleslaw, fries		
	CASARECCE PASTA (NF) \$30 Smoked salmon, creamy Vodka sauce, cherry tomatoes, parmesan cheese	THOUSAND-LAYER POTATOES \$14 Truffle mayonnaise, parmesan cheese	
		BAKED PARISIAN GNOCCHI \$16 Cheese sauce, peas, herbs	
		ROASTED WINTER VEGETABLES \$15 Roasted almonds, garlic yogurt	
		GARDEN SALAD \$14 Greens, veggies, vinaigrette	
		SHOESTRING FRIES \$16 Tomato sauce, garlic aioli	

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DESSERT MENU

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SOMETHING SWEET

SOMETHING SWEET

WARM BAKED APPLE

Butterscotch sauce, nut crumble, cream fraiche,
vanilla bean ice cream

\$16

BASQUE CHEESECAKE

White chocolate & pistachio brûlée, Turkish
coffee crumble vanilla ice cream

\$18

CHOCOLATE FONDANT

75% Cacao Chocolate, orange cream, berry sorbet

\$18

THE PEAR

Pear mousse, pear compote, almond biscuit base,
chocolate gelato

\$24

PISTACHIO AFFOGATO

Vanilla bean ice cream, pistachio cream,
espresso coffee

\$14

ICE CREAM & SORBET

Vanilla bean, chocolate deluxe, mix berry sorbet

\$5 PER SCOOP

CHEESE PLATTER

90g New Zealand smoked cheddar, Kikorangi blue,
brie, fig & pear chutney, quince paste, crackers

\$26

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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

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IN ROOM DINING MENU

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IN ROOM DINING

FRIED CHICKEN

Spiced eggplant pickle, honey
soy sauce, spring onion,
kimchi aioli \$16

CHARCUTERIE BOARD

Prosciutto, salami,
mortadella, olives, pickled
vegetables, sourdough toast \$45

SEAFOOD CHOWDER

Creamy seafood & vegetables
soup, mussels, prawns, fish
pieces, toasted sourdough \$26

GIANTS CAESAR SCHNITZEL

Baby cos, Caesar dressing,
chicken schnitzel, parmesan
cheese, soft boil egg \$26

FISH & CHIPS

Fresh blue Cod, Canyon gold
lager batter, fries, tartare
sauce, sweet pea puree, lemon
wedge \$39

ROASTED WINTER VEGETABLES

kumara hummus, seasonal
winter veggies, dukkah,
halloumi cheese, labneh \$27

AVAILABLE 24 HRS

CLUB SANDWICH

Grilled chicken, bacon, egg,
cheddar cheese, lettuce,
tomato, sourdough toast, chips
\$25

AVAILABLE 24 HRS

PARISIAN GNOCCHI

cheese sauce, baby peas, herbs. \$16

CASSARECE PASTA

smoked salmon, creamy sauce,
cherry tomatoes, Parmesan
cheese \$ 30

MARGARITA

AVAILABLE 24 HRS

Tomato Sauce, fresh
mozzarella, confit tomatoes,
basil oil \$ 29

TANDOORI PIZZA

AVAILABLE 24HRS

Marinated chicken, red
onion, coriander, red
capsicum, fresh chilli. \$ 34

BEEF BURGER"

AVAILABLE 24 HRS

Jack Daniels, maple & bacon
jam, caramelised onions,
smoked cheddar, gherkin,
potato bun & skin on
shoestring chips \$ 29

FRIES

Tomato sauce, garlic aioli \$ 12

LEMON CUP

lemoncello curd, almond
dacquoise, Swiss meringue \$ 16

AVAILABLE 24HRS

ICE CREAM & SORBET

Three scoops, Vanilla bean,
chocolate deluxe, mix berry
sorbet \$ 14