

Festive Season *with* Giants

TO START

Grilled Sourdough, House-Churned Miso Butter, served warm (V)

**AMOUSE BOUCHE A TASTE OF

Candied Cauliflower Foam, Mānuka Wood, Chilli Oil (V/GF)
Smoked Snapper Rillettes, Lemon Crème, Dill, Kumara (GF)
Steak Tartare, Cured Egg Yolk, Thousand-layer Potatoes (GF/DF)

ENTREE CHOOSE ONE

Kingfish, Horseradish, Pumpkin & Carrot Purée, Prawn Oil (GF)
Duck Breast, Baby Beets, Orange, Mānuka Honey & Thyme Jus (GF/DF)
Corn Custard, Smoked Butter Foam, Leek Oil, Oyster Mushrooms (GF/V)
Grilled Central Otago Peaches, Prosciutto, Burrata, Cress Salad (GF)

PALATE REFRESHER

Green Apple, baby Basil & Lemon Sorbet, Central Otago Bubbles (GF/DF/V)

MAINS CHOOSE ONE

Mt Cook Salmon Wellington, Spinach, Asparagus, Dill Beurre Blanc
Southland Ribeye, Parsnip & Vanilla Purée, Red Wine Jus, Sweet Peppers (GF)
Charred Cauliflower, Truffle & Almond Sauce, Pomegranate, Salsa Verde (GF/DF/V)
Lamb Rack, Herb & Pistachio Crust, Parisian Gnocchi, Minted Pea Purée

DESSERTS CHOOSE ONE

Pavlova, Summer Berries, Coulis, Mānuka Honey Cream, Mango Sorbet (GF)
Quince & Apple Tarte Tatin, Candied Cashew Nuts, Fig & Honey Ice Cream
Madeleine, Smoked Salted Caramel Toffee, Grilled Lemon Custard

AVAILABLE FROM 15TH DECEMBER TO 2ND JANUARY

Lunch & Dinner, bookings essential
2 courses \$98 / 3 courses \$155

** included with the 3-course menu only



GIANTS

RESTAURANT & BAR

LUNCH MENU

GIANTS

RESTAURANT & BAR

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

GIANTS

RESTAURANT & BAR

DINNER MENU

GIANTS

RESTAURANT & BAR

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)
	HOUSE SMOKED FISH CROQUETTES (NF) \$22 (4 pcs) Citrus mayonnaise, herb oil		"SAVANNAH" Meaning pastureland, is 100% Grass-fed New Zealand beef
BIG BITES	SEAFOOD CHOWDER (NF/GF) \$26 Creamy seafood & vegetables soup, mussels, prawns, fish pieces, toasted sourdough	BIG BITES	400G BONE IN RIBEYE \$59 200G EYE FILLET \$41
	ROASTED WINTER VEGETABLES (DF/V) \$27 Kumara hummus, seasonal winter veggies, dukkha, halloumi cheese, labneh		"LAKE OHAU" WAGYU MBS 5-7 200-day grain-fed, Central Otago, New Zealand
	GIANTS CAESAR SCHNITZEL (NF) \$26 Baby cos, Caesar dressing, chicken schnitzel, parmesan cheese, soft boiled egg		300G SIRLOIN \$61
	FISH & CHIPS (NF) \$39 Fresh blue Cod, Canyon gold lager batter, fries, tartare sauce, sweet pea puree, lemon wedge		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
	SLOW COOKED PORK RIBS (GF/DF) \$32 Tandoori BBQ sauce, coleslaw, fries	SIDES	THOUSAND-LAYER POTATOES \$14 Truffle mayonnaise, parmesan cheese
	CASARECCE PASTA (NF) \$30 Smoked salmon, creamy Vodka sauce, cherry tomatoes, 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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RESTAURANT & BAR

DESSERT MENU

GIANTS

RESTAURANT & BAR

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

GIANTS

RESTAURANT & BAR

IN ROOM DINING MENU

GIANTS

RESTAURANT & BAR

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

IN ROOM DINING

SOMETHING SWEET