



LUNCH

LIGHT & TASTY

FRIES **\$13**
Aioli, tomato sauce

SOUP OF THE DAY (V) **\$13**
Toasted sourdough

BUTTER CHICKEN TACOS (NF) **\$19**
Naan taco, coriander yoghurt, pickled onion

FRIED CHICKEN (NF) **\$19**
Buttermilk marinated thigh, spiced eggplant, sriracha mayonnaise, honey soy sauce

TEMPURA PRAWN SALAD (DF) **\$24**
Green leaves, passion fruit & chia dressing, sriracha mayonnaise

WRAPS

TEMPURA FISH WRAP **\$20**
Tartare sauce, salad greens, pickles

CAESAR WRAP **\$19**
Chicken, cos lettuce, bacon, parmesan, boiled egg

MORE SUBSTANTIAL

SEASONAL VEGETABLE PASTA **\$19**
Linguini, creamy leek sauce, gremolata

GIANTS BEEF BURGER **\$29**
EXTRA PATTY **\$6**

60% brisket and 40 % chuck steak house made patty, caramelised onions, lettuce, smoked cheddar, gherkins, potato bun, fries.

SANDWICHES

CLUB SANDWICH **\$23**
Grilled chicken, sourdough, bacon, egg, cheddar, lettuce, tomato

EGG & TRUFFLE MAYO SANDWICH **\$16**
Multigrain rye bread, salad greens, parmesan

BEETROOT & PLUM CROQUET SANDWICH (V) **\$20**
Tuscan roll, lemon hummus, feta, roasted peppers

CHICKEN PESTO SANDWICH **\$19**
Focaccia, brie, salad greens

SOMETHING SWEET

BASQUE CHEESECAKE **\$18**
Pistachio and white chocolate, Turkish coffee crumble, vanilla ice cream

CREME BRULEE **\$18**
Poached pears, vanilla crumbs

ICE CREAM & SORBET **PER SCOOP \$6**
Vanilla bean, chocolate, mixed berry sorbet



DINNER

SMALL PLATES	HOUSE BAKED FOCACCIA (NF/V) \$16 Brie, caramelised onion, rosemary, Mt Nicholas wild flower honey butter	ROASTED WINTER VEGETABLES (GF/V) \$27 Lemon & Garlic hummus, halloumi, garlic labneh, dukkha, salsa verde
	SLOW COOKED PORK BELLY (DF/GF) \$21 Sweet & sour glaze, romesco sauce, toasted almonds	SEASONAL VEGETABLE PASTA \$28 Linguini, creamy leek sauce, gremolata
	NOT-PEKING DUCK DUMPLINGS (DF) \$26 Oriental spiced duck, leek, cucumber, plum sauce, spicy aioli	GIANTS BEEF BURGER \$29 Extra patty \$6 60% brisket and 40 % chuck steak house made patty, caramelised onions, lettuce, smoked cheddar, gherkins, potato bun, fries
	BUTTER CHICKEN PUFFS (DF) \$19 Coriander, yoghurt, chilli oil	
	FRIED CHICKEN (GF/V) \$19 Buttermilk marinated thigh, spiced eggplant, siracha aioli, spring onion	
	MARINATED MOZZARELLA SALAD (GF, VE) \$26 Roasted squash, poached apple, hazelnut, crispy shallots, fig & chilli dressing	
BIG BITES	SEAFOOD CHOWDER \$29 Creamy fennel & saffron soup, mussels, prawns, fish pieces, toasted sourdough	FROM THE GIANTS GRILL All steaks served with beef jus and/or chimichurri sauce and a choice of thousand layered potatoes (GF), truffle mash (GF) or Fries (GF/DF) "SAVANNAH" Meaning pastureland, is 100% grass-fed New Zealand beef
	FRESH BLUE COD & CHIPS(NF) \$39 Canyon Gold Lager beer batter, mushy peas, tartar sauce, fries	SAVANNAH EYE FILLET - 200g \$49 SAVANNAH RIBEYE - 300g \$66 SOUTH ISLAND LAMB LOIN CHOP \$46 SAVANNAH BEEF SHORT RIBS \$54
	AUBERGENE COTOLETTA (V) \$34 Crumbed eggplant, parmesan, linguini pesto pasta, pine nuts	
	BRAISED LAMBSHANK (GF) \$42 Truffle mash, sweet peas, braising jus	
	MT COOK GRILLED SALMON (NF) \$46 Parisian gnocchi, creamy leek sauce, gremolata, parmesan	
SIDES	GIANTS CAESAR SCHNITZEL (NF) \$31 Chicken schnitzel, baby cos, parmesan cheese, soft boiled egg	EDAMAME BEANS (DF/NF/V/VE) \$14 Salty & spicy soy sauce
	HALF ROASTED CHICKEN \$34 Harissa sauce, roasted carrots, salad greens, labaneh	GARDEN SALAD (GF/DF/V/VE) \$14 Balsamic dressing, seeds
		ROASTED VEGETABLES (GF/DF/VE/M) \$14 Garlic & lemon hummus, dukkha
		ROASTED CARROT (GF/NF/V/VE) \$14 Garlic, yoghurt, honey, green oil
	FRIES \$13 Aioli, tomato sauce	



DESSERT

SOMETHING SWEET

VANILLA CREME BRULEE

Poached pear, vanilla crumbs

\$18

CHOCOLATE FONDANT

Coffee mascarpone, orange sorbet

\$18

BAKED APPLE

Grilled lemon custard, smoked salted caramel toffee, lemon sorbet

\$18

GIANTS BASQUE CHEESECAKE

Pistachio and white chocolate, Turkish coffee crumble, vanilla ice cream

\$18

BLACK FORREST ON THE BOOZE

Creamy berry ice cream, cherry compote, chambord shot, chocolate cake, chocolate sauce, whipped cream

\$19

CHEESE PLATTER

Kikorangi blue, brie, smoked cheddar, fig & pear chutney, quince paste, grapes, crackers

\$28

ICE CREAM & SORBET SELECTION

Vanilla bean, chocolate, mixed berry sorbet

PER SCOOP \$5

GF - GLUTEN FRIENDLY, DF - DAIRY FRIENDLY, NF - NUT FREE, VG - VEGAN, V - VEGETARIAN

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

BAR SNACKS

EDAMAME BEANS (NF/DF/V/VE) **\$13**

Salty & spicy soy sauce

FRIES (GF/DF/M) **\$13**

Aioli, tomato sauce

BUTTER CHICKEN TACOS (NF) **\$19**

Naan taco, coriander yoghurt, pickled onion

FRIED CHICKEN (NF) **\$19**

Buttermilk marinated thigh, spiced eggplant, siracha mayonnaise, honey soy sauce, crisps

PORK SAUSAGE PIZZA **\$30**

Ferg Butcher cumberland sausage, roasted squash, poached apple, caramelised onions

CHICKEN PESTO PIZZA **\$32**

Marinated chicken, mozzarella, mushrooms

CHEESE PLATTER **\$28**

New Zealand smoked cheddar, Kikorangi Blue, brie, fig & pear chutney, quince paste, crackers

CHARCUTERIE BOARD **\$52**

Prosciutto, salami, mortadella, olives, pickled vegetables, sourdough toast

COCKTAILS

APEROL SPRITZ **\$22**

Aperol, prosecco, soda, orange

JAPANESE NEGRONI **\$20**

Roku gin, Campari, rough Vermouth, orange

BUTTERSCOTCH ESPRESSO MARTINI **\$20**

Vodka, Kahlua, coffee, butterscotch

OLD FASHIONED **\$20**

Jameson whiskey, simple syrup, bitters

PINK TAXI **\$20**

Vodka, Chambord, cranberry, pineapple, caramel

GIANTS ICED TEA **\$22**

Vodka, gin, Bacardi, tequila, Cointreau, simple syrup, coke

FRENCH ROSE SANGRIA **\$22**

Rose wine, Chambord, Cointreau, fruit, soda

LADY OF THE LAKE **\$19**

Source Gin, Rose Rabbit elderflower liqueur, lemon juice, soda