

GIANTS

Restaurant & Bar

BAR SNACKS

MARINATED OLIVES (GF/DF/V) \$ 9

SHOESTRING FRIES
Tomato sauce, garlic aioli \$ 12

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

FISH GOUJONS (DF/NF)
Canyon Gold lager batter, fresh blue cod 150g, tartare sauce, lemon wedge \$ 27

HOUSE SMOKED FISH CROQUETTES (NF)
Citrus mayonnaise, herbs oil \$ 22

BEEF SLIDERS
Slow cooked brisket, coleslaw, pickled onions, coriander, lime aioli \$ 16

CHARCUTERIE BOARD (DF/NF)
Prosciutto, salami, mortadella, olives, pickled vegetables, sourdough toast \$ 45

CHEESE PLATTER
90g New Zealand smoked cheddar, kikorangi blue, brie, fig & pear chutney, quince paste, crackers \$26

MARGHERITA PIZZA (NF)
Tomato sauce, fresh mozzarella, confit tomatoes, basil oil \$ 29

MORTADELLA PIZZA
Italian sausage, pesto, ricotta cheese, pistachios \$ 36

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

SOMETHING SWEET

BASQUE CHEESECAKE
White chocolate & pistachio brûlée, Turkish coffee crumbs, vanilla bean ice cream \$ 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

GF - Gluten Friendly DF - Dairy Friendly NF- Nut Friendly 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