GIANTS

Restaurant & Bar

DINNER - FIT FOR A GIANT

☐ Otago extra virgin olive oil	reamy vodka sauce, parmesan cheese \$30
PORK BELLY (DF) 12 hours sous vide pork, sweet & sour glaze, romesco sauce, \$19	
toasted almonds LAMB RAGOUT (NF) Pappardelle pasta local Royalburn S parmesan cheese,	Station lamb, \$32
aioli HALF ROASTED CHIC Harissa butter, p	preserved lemons,
FRIED CHICKEN (DF,NF) Spiced eggplant pickle, honey soy sauce, spring onion, kimchi aioli FRIED CHICKEN (DF,NF) BRAISED LAMB SHAN Parisian gnocchi, braising juices	` '
dressing, sriracha mayonnaise \$24 sauce & a choice shoestring fries (d with beef jus, Negi Shio of thousand layers potatoes or GF)
HOUSE SMOKED FISH CROQUETTES (NF) Citrus mayonnaise, herb oil "SAVANNAH" Meaning pasturela Zealand beef	and, is 100% grass fed New
400G BONE IN RIBE 200G EYE FILLET	YE \$59 \$41
SEAFOOD CHOWDER (NF/GF) Creamy seafood & vegetables soup, mussels, prawns, fish, toasted "LAKE OHAU" WAGYU 200 day grain fed	
sourdough 300G SIRLOIN	\$61
veggies, dukkah, halloumi cheese, \$27 onions, smoked cheese labneh	R (NF) \$29 e & bacon jam, caramelised heddar, gherkin, potato bun & ADD EXTRA PATTY FOR +\$5.5
Baby cos, caesar dressing, chicken schnitzel, parmesan cheese, soft boiled egg	e, parmesan cheese
boiled egg FISH & CHIPS (NF) BAKED PARISIAN GN Cheese sauce, pea	OCCHI \$16
Fresh blue cod, Canyon Gold lager batter, shoestring fries, tartare sauce, sweet pea puree, lemon wedge ROASTED WINTER VE Roast almonds, ga	rlic yoghurt
GARDEN SALAD Greens, veggies,	\$14 vinaigrette
Tandoori BBQ sauce, coleslaw, shoestring fries SHOESTRING FRIES Tomato sauce, gar	\$12 lic aioli