

# GIANTS

## RESTAURANT & BAR

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

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