



## DINNER

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