



DINNER					
SMALL PLATES	HOUSE BAKED FOCACCIA (NF/V) Brie, red onion, rosemary, Mt Nicholas wild flower honey butter	\$16	ROASTED WINTER VEGETABLES (GF/V) Lemon & Garlic hummus, halloumi, garlic labneh, dukkha, salsa verde	\$27	
	SLOW COOKED PORK BELLY (DF/GF) Sweet & sour glaze, romesco sauce, toasted almonds	\$21	BIG BITES	PASTA LA VISTA Linguini, pesto, chicken, mushroom, pine nuts	\$32
	NOT-PEKING DUCK DUMPLINGS (DF) Oriental spiced duck, leek, cucumber, plum sauce, spicy aioli	\$26		GIANTS BEEF BURGER 60% brisket and 40 % chuck steak house made patty, caramelised onions, lettuce, smoked cheddar, gherkins, potato bun, fries	\$29 Extra patty \$6
	BUTTER CHICKEN PUFFS Coriander, yoghurt, chilli oil	\$19			
	FRIED CHICKEN Buttermilk marinated thigh, spiced eggplant, sriracha aioli, spring onion	\$19	FROM THE GIANTS GRILL	All steaks served with beef jus and chimichurri sauce and a choice of thousand layered potatoes (GF), truffle mash (GF) or fries (GF/DF)	
	MARINATED MOZZARELLA SALAD (V) Roasted squash, poached apple, hazelnut, crispy shallots, fig & chilli dressing	\$26		“SAVANNAH” Meaning pastureland, is 100% grass-fed New Zealand beef	
SEAFOOD CHOWDER Creamy fennel & saffron soup, mussels, prawns, fish pieces, toasted sourdough	\$29	SAVANNAH EYE FILLET - 200g		\$49	
FRESH BLUE COD & CHIPS (NF) Canyon Gold Lager beer batter, mushy peas, tartar sauce, fries	\$39	SAVANNAH RIBEYE - 300g		\$66	
AUBERGENE MILANESE (V) Crumbed eggplant, parmesan, linguini pesto pasta, pine nuts	\$34	SOUTH ISLAND LAMB LOIN CHOP		\$46	
BRAISED LAMBSHANK (GF) Truffle mash, sweet peas, braising jus	\$42	SAVANNAH BEEF SHORT RIBS		\$54	
BIG BITES	MT COOK GRILLED SALMON (NF) Parisian gnocchi, creamy leek sauce, gremolata, parmesan	\$46	SIDES	EDAMAME BEANS (DF/NF/VG/V) Salty & spicy soy sauce	\$14
	GIANTS CAESAR SCHNITZEL (NF) Chicken schnitzel, baby cos, parmesan cheese, soft boiled egg	\$31		GARDEN SALAD (GF/DF/VG/V) Balsamic dressing, seeds	\$14
	ROASTED CHICKEN Harissa sauce, roasted carrots, salad greens, labaneh	\$34		ROASTED VEGETABLES (GF/DF/VG/V) Garlic & lemon hummus, dukkha	\$14
				ROASTED CARROT (GF/NF/V) Garlic, yoghurt, honey, green oil	\$14
				FRIES Aioli, tomato sauce	\$13