

Festive Season *with* Giants

TO START

Grilled Sourdough, House-Churned Miso Butter, served warm (V)

**AMOUSE BOUCHE A TASTE OF

Candied Cauliflower Foam, Mānuka Wood, Chilli Oil (V/GF)
Smoked Snapper Rillettes, Lemon Crème, Dill, Kumara (GF)
Steak Tartare, Cured Egg Yolk, Thousand-layer Potatoes (GF/DF)

ENTREE CHOOSE ONE

Kingfish, Horseradish, Pumpkin & Carrot Purée, Prawn Oil (GF)
Duck Breast, Baby Beets, Orange, Mānuka Honey & Thyme Jus (GF/DF)
Corn Custard, Smoked Butter Foam, Leek Oil, Oyster Mushrooms (GF/V)
Grilled Central Otago Peaches, Prosciutto, Burrata, Cress Salad (GF)

PALATE REFRESHER

Green Apple, baby Basil & Lemon Sorbet, Central Otago Bubbles (GF/DF/V)

MAINS CHOOSE ONE

Mt Cook Salmon Wellington, Spinach, Asparagus, Dill Beurre Blanc
Southland Ribeye, Parsnip & Vanilla Purée, Red Wine Jus, Sweet Peppers (GF)
Charred Cauliflower, Truffle & Almond Sauce, Pomegranate, Salsa Verde (GF/DF/V)

Lamb Rack, Herb & Pistachio Crust, Parisian Gnocchi, Minted Pea Purée

DESSERTS CHOOSE ONE

Pavlova, Summer Berries, Coulis, Mānuka Honey Cream, Mango Sorbet (GF)
Quince & Apple Tarte Tatin, Candied Cashew Nuts, Fig & Honey Ice Cream
Madeleine, Smoked Salted Caramel Toffee, Grilled Lemon Custard

AVAILABLE FROM 15TH DECEMBER TO 2ND JANUARY

Lunch & Dinner, bookings essential

2 courses \$98 / 3 courses \$155

** included with the 3-course menu only



GIANTS

RESTAURANT & BAR

LUNCH MENU

GIANTS

RESTAURANT & BAR

LUNCH/SNACKS

LUNCH LIGHT & TASTY

GRILLED SOURDOUGH (DF/V)

Spanish style fresh tomato salsa,
Ollie's Central Otago extra virgin
olive oil \$16

GRILLED FISH SLIDERS

Market fish green leaves, preserved
lemon mayo, milk buns, shoestring fries \$21

FRIED CHICKEN

Buttermilk marinade, honey soy sauce,
spring onion, kimchi aioli \$18.5

CRISPY PORK BELLY (DF)

Plum sauce, pineapple salsa, spring
onions \$20

SEAFOOD CHOWDER

Creamy fennel & saffron soup, mussels,
prawns, fish pieces, toasted sourdough \$28

TEMPURA PRAWN SALAD (DF)

Green leaves, passionfruit & chia
dressing, sriracha mayonnaise \$24

GIANTS CAESAR SCHNITZEL (NF)

Baby cos, caesar dressing, chicken
schnitzel, parmesan cheese, poach egg \$26

FISH & CHIPS (DF)

Fresh Blue Cod, Canyon Gold lager
batter, fries, tartare sauce, garden
salad, lemon wedge \$39.5

PASTA LA VISTA

Rigatoni pasta, chicken pesto sauce,
toasted pine pinenuts, parmesan cheese,
gremolata (Vege option available) \$32

CLUB SANDWICH (NF)

Grilled chicken, bacon, egg, cheddar
cheese, lettuce & tomato on sourdough,
shoestring fries \$26

FISH BITES (NF)

Canyon Gold tempura market fish,
preserved lemon mayonnaise \$28

MARGARITA PIZZA

Tomato Sauce, fresh Mozzarella,
confit tomatoes, basil oil \$29

TANDOORI PIZZA

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

GIANTS BEEF BURGER

Lettuce, tomato, pickled onions,
smoked cheddar, gherkin, potato bun,
shoestring fries \$29

FISH BURGER (NF)

Fresh tempura market fish, potato
bun, sauce, salad green, gherkins,
shoestring fries \$28

CHARCUTERIE BOARD

Prosciutto, salami, mortadella,
olives, pickled vegetables,
sourdough \$45

CHEESE PLATTER

New Zealand smoked cheddar, Kikorangi
blue, brie, fig & pear chutney,
quince paste, crackers \$26

SHOESTRING FRIES (GF/DF/V)

Tomato sauce, garlic aioli \$12

LUNCH LIGHT & TASTY

SOMETHING SWEET

PISTACHIO AFFOGATO

Vanilla ice cream, pistachio
cream, espresso coffee \$14

BASQUE CHEESECAKE

Pistachio and white
chocolate, Turkish coffee
crumble, vanilla ice cream. \$18

ICE CREAM & SORBET SELECTION

Vanilla bean, chocolate
deluxe, mixed berry sorbet \$5
each scoop

GIANTS

RESTAURANT & BAR

DINNER MENU

GIANTS

RESTAURANT & BAR

SMALL PLATES	GRILLED SOURDOUGH (DF/V) Spanish style tomato salsa, Ollies Central Otago extra virgin olive oil \$16
	NOT-PEKING DUCK DUMPLINGS (DF) Oriental spiced duck, leek cucumber pickle, plum Sauce, Szechuan aioli \$26
	COMPRESSED WATERMELON (GF/V) Feta cheese, cucumber, baby basil, white balsamic vinegar \$21
	RAVIOLI COLOSSO Wagyu beef & mushroom duxelles, spring onion, truffle dashi, confit egg yolk \$25
	TEMPURA PRAWN SALAD (DF) Green leaves, passionfruit & chia dressing, sriracha mayonnaise \$24
	GRILLED CARROT BRUSCHETA (V) Herb ricotta, preserved lemons, toasted pine nuts & mint oil, sourdough. \$22
BIG BITES	SEAFOOD CHOWDER (GF) Creamy fennel & saffron soup, mussels, prawns, fish pieces, toasted sourdough \$28
	SUMMER GRILLED VEGETABLES (GF/V) Lemon & garlic hummus, grilled veggies, mix spices, marinated feta cheese, garlic labneh \$25
	GIANTS CAESAR SCHNITZEL (NF) Baby cos, caesar dressing, chicken schnitzel, parmesan cheese, soft poached egg \$26
	FISH & CHIPS (DF) Fresh blue Cod, Canyon Gold lager batter, fries, tartare sauce, garden salad, lemon wedge \$39.5
	GRILLED HALLOUMI (GF/V) Stone fruit, honey & chilli glaze, mint yoghurt, fennel salad, crispy chick peas. \$27
BIG BITES	GRILLED CAULIFLOWER (GF/VE) Truffle & almond sauce, pomegranate seeds, salsa verde 27
	MT COOK GRILLED SALMON (GF) Asparagus salad, lemon butter sauce, cured egg yolk \$43
	PASTA LA VISTA Rigatoni pasta, chicken pesto sauce, toasted pine nuts, parmesan cheese, gremolata (Vege option available) \$32
	HALF ROASTED CHICKEN (GF) Mediterranean butter, lemon pesto orzo pasta, preserved lemons, garlic labneh \$33
	MARKET FISH (DF) Salsa vierge, black olives, broccolini, parsley oil \$36
FROM THE GIANTS GRILL	STEAKS SERVED WITH BEEF JUS, CHIMICHURRI & CHOICE OF TRUFFLED ROASTED POTATOES OR FRIES (GF/DF) "SAVANNAH" Meaning pastureland, is 100% grass-fed New Zealand beef
	300G SCOTCH FILLET \$64
	200G EYE FILLET \$43
	SOUTH ISLAND LAMB LOIN CHOPS \$44
	GIANTS BEEF BURGER <i>BUILD YOUR GIANT: ADD EXTRA PATTY</i> Lettuce, tomato, pickled onions, smoked cheddar, gherkin, potato bun & shoestring fries \$29 +\$5.5
SIDES	GRILLED EDAMAME (GF/DF) salty & spicy sesame oil \$16
	ROASTED SUMMER VEGETABLES (GF) Roast almonds, garlic yoghurt \$15
	GARDEN SALAD (GF/DF) Greens, veggies, vinaigrette \$14
	SHOESTRING FRIES (GF) Tomato sauce, garlic aioli \$12

GF - GLUTEN FRIENDLY DF - DAIRY FRIENDLY CN - CONTAIN NUTS V - VEGETARIAN

GIANTS

RESTAURANT & BAR

DESSERT MENU

GIANTS

RESTAURANT & BAR

SOMETHING SWEET

SOMETHING SWEET

BASQUE CHEESECAKE

Pistachio and white chocolate, Turkish coffee crumble, vanilla Ice cream

\$18

CHOCOLATE FONDANT

75% Cacao Chocolate, orange cream, berry sorbet

\$18

PAVLOVA

Summer berries, coulis, Mānuka honey cream, mango sorbet

\$19

MADELEINE

Grilled lemon custard, smoked salted caramel toffee, lemon sorbet.

\$19

ICE CREAM & SORBET

Vanilla bean, chocolate deluxe, mix berry sorbet

\$5 PER SCOOP

CHEESE PLATTER

New Zealand smoked cheddar, Kikorangi blue, brie, fig & pear chutney, quince paste, crackers

\$26

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

GIANTS

RESTAURANT & BAR

IN ROOM DINING MENU

GIANTS

RESTAURANT & BAR

IN ROOM DINING

FRIED CHICKEN

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

CHARCUTERIE BOARD

Prosciutto, salami,
mortadella, olives, pickled
vegetables, sourdough toast \$45

SEAFOOD CHOWDER

Creamy seafood & vegetables
soup, mussels, prawns, fish
pieces, toasted sourdough \$26

GIANTS CAESAR SCHNITZEL

Baby cos, Caesar dressing,
chicken schnitzel, parmesan
cheese, soft boil egg \$26

FISH & CHIPS

Fresh blue Cod, Canyon gold
lager batter, fries, tartare
sauce, sweet pea puree, lemon
wedge \$39

ROASTED WINTER VEGETABLES

kumara hummus, seasonal
winter veggies, dukkah,
halloumi cheese, labneh \$27

AVAILABLE 24 HRS

CLUB SANDWICH

Grilled chicken, bacon, egg,
cheddar cheese, lettuce,
tomato, sourdough toast, chips
\$25

AVAILABLE 24 HRS

PARISIAN GNOCCHI

cheese sauce, baby peas, herbs. \$16

CASSARECE PASTA

smoked salmon, creamy sauce,
cherry tomatoes, Parmesan
cheese \$ 30

MARGARITA

AVAILABLE 24 HRS

Tomato Sauce, fresh
mozzarella, confit tomatoes,
basil oil \$ 29

TANDOORI PIZZA

AVAILABLE 24HRS

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

BEEF BURGER"

AVAILABLE 24 HRS

Jack Daniels, maple & bacon
jam, caramelised onions,
smoked cheddar, gherkin,
potato bun & skin on
shoestring chips \$ 29

FRIES

Tomato sauce, garlic aioli \$ 12

LEMON CUP

lemoncello curd, almond
dacquoise, Swiss meringue \$ 16

AVAILABLE 24HRS

ICE CREAM & SORBET

Three scoops, Vanilla bean,
chocolate deluxe, mix berry
sorbet \$ 14

IN ROOM DINING

SOMETHING SWEET