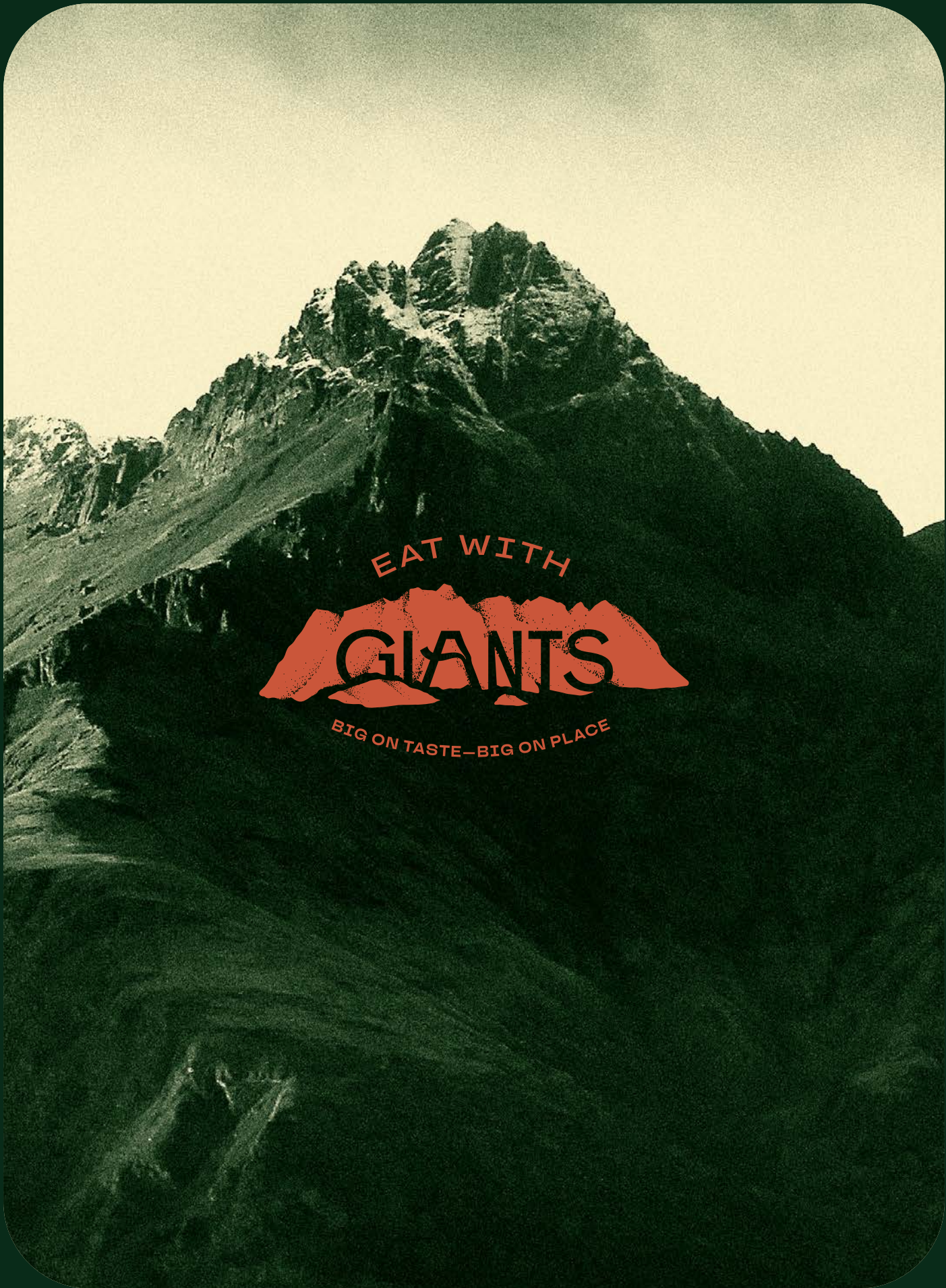


À LA CARTE MENU



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À LA CARTE

From 5:30pm - 10:00pm

TO START

giants cheesy garlic bread		11
tomato salsa		
pressed pork belly	gf	19
kimchi pickled cabbage, apple chutney		
peppered venison tataki	n	22
japanese flavoured pumpkin, ponzu, sesame oil		
baby beets	n gf	19
whipped goats curd, walnut crumb		
giants tasting		25
mushroom arancini, parma, hummus, feta, marinated olives, cheesy garlic bread		
soup of the day		priced daily

gf - gluten free

v - vegetarian

ve - vegan

df - dairy free

n - contains nuts or seeds

please discuss any special dietary or
allergen requirements with your server

GIANTS

À LA CARTE

from 5:30pm - 10:00pm

LARGER

crisp skinned south island salmon	gf	30
roasted artichoke, green beans, grilled lemon		
glazed baby chicken	gf	29.5
charred buttered corn, eggplant		
crispy asian spiced duck leg		32
salt crusted shiitake onigiri		
caramelised lamb rump	gf	32.5
slow roasted tomatoes, garlic polenta, thyme, rosemary oil		
roasted mushrooms	v	27
creamy mushroom risotto, grilled eggplant, sundried tomato, caper salsa		

SIDES

garlic greens	v/gf	10
creamed polenta	v/gf	9.5
mushroom risotto	v/gf	11
garden leaves, citrus dressing	v/gf	9.5
kumara fries	v	8.5

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GIANTS

À LA CARTE

From 5:30pm - 10:00pm

SWEET

whittaker's chocolate pot	n	21
south island honey, salted macadamia crumb		
vanilla panna cotta	n	17
lemon drizzle, cranberry biscotti		
raspberry, kiwi, sweet cream parfait		18
glazed soft pavlova, meringue shards		
kapiti ice-cream	n	17
berry compote crumbled ginger cookies		
kikorangi island blue, double cream brie	n	22.5
fig compote, cranberry, pumpkin seed crackers		

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GIANTS