

nibbles

|   |                               |
|---|-------------------------------|
| <b>ARTISANBREAD.</b> hummus             | 14                            |
| <b>PACIFIC OYSTERS.</b> natural tempura | 6 or 12<br>32   64<br>36   72 |

Seafood platter

stuffed mussels~Pacific oysters~Akaroa salmon  
Ceviche~Smoked chilli prawns~Condiments  
Designed for 2  
64

dairy-free

|   |    |
|---|----|
| <b>STUFFED MUSSELS.</b> rice, caramelised onion, lemon & honey dressing   | 24 |
| <b>CRUDO.</b> citrus cured trevally, radish, olives, jalapenos, pickled goji berries, raspberry gel                 | 26 |
| <b>DUCK CAESAR SALAD.</b> capers, caesar dressing, crispy bacon, egg ( optional )                                   | 33 |
| <b>CATCH OF THE DAY.</b> cooked in lightly spiced coconut sauce, seasonal vegetables, bok choy, fresh herbs         | 44 |
| <b>FISH &amp; CHIPS.</b> line - caught N.Z snapper, fries, garden salad, tomato sauce                               | 36 |
| <b>CANTERBURY DUCK.</b> duck breast & leg, roast carrots & baby potatoes, spiced jus                                | 48 |
| <b>EYE FILLET.</b> 200g grass fed beef, broccolini, dijon mustard, shiitake jus                                     | 48 |
| <b>ANGUS SCOTCH FILLET.</b> 270g grain fed beef, seasonal vegetables, shiitake mushrooms, beef jus dijon mustard    | 49 |
| <b>HAWKE'SBAY LAMB.</b> seasonal vegetables, caramelised carrot, lightly spiced gravy                               | 46 |
| <b>BEEF SHORT RIB.</b> braised and boneless, seasonal vegetables, dijon mustard, beef jus                           | 44 |
| <b>21-DAY AGED RIB-EYE.</b> 270g aged, grain fed beef, triple cooked potatoes, dijon mustard shiitake mushrooms jus | 65 |

Giraffe Sharing Feast

**HAWKE'S BAY Lamb Shoulder,**  
seasonal vegetables, light gravy 129

**Whole Snapper,** served in coconut sauce, mussels,  
prawns and GF bread 120

**Beef Tomahawk** 700g , seasonal vegetables,  
dijon mustard, shiitake mushrooms jus 130

sides 14

**TRUFFLE FRIES**  
tomato sauce

**ROASTED CAULIFLOWER**  
sliced almonds

**SEASONAL VEGETABLES**  
ask your server

**GREEN SALAD**  
pear, balsamic, walnuts