

nibbles

ARTISAN BREAD & dips	14
PACIFIC OYSTERS . natural tempura	6 or 12 28 56 30 60

Seafood Platter

Greenlip mussels~Pacific oysters~Akaroa salmon
Ceviche~Smoked chilli prawns~Condiments

Designed for 2

62

Add Anchorage Sauvignon Blanc from Nelson btl 74

dairy-free

CATCH OF THE DAY . cooked in lightly spiced coconut sauce, seasonal vegetables, bok choy, fresh herbs	44
FISH & CHIPS . line - caught N.Z snapper, fries, garden salad, tomato sauce	36
PORK BELLY .twiced cooked, caramelised apple, baby vegetables	43
CANTERBURY DUCK . duck breast & leg, roast carrots & baby potatoes, spiced jus	48
ANGUS SCOTCH FILLET . 270g grain fed beef, seasonal vegetables, shiitake mushrooms, beef jus dijon mustard	49
HAWKE'S BAY LAMB . seasonal vegetables, caramelised carrot, lightly spiced gravy	43
BEEF SHORT RIB .braised and boneless, seasonal vegetables, dijon mustard	44
DUCK CAESAR SALAD . capers, caesar dressing, crispy bacon, egg (optional)	33

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

sides 14

TRUFFLE FRIES
aioli, tomato sauce

ROASTED CAULIFLOWER
sliced almonds

SEASONAL VEGETABLES
ask your server

GREEN SALAD
pear, balsamic, walnuts