

## GIRAFFE EXPERIENCE

ENTREE (TO SHARE)

ARTISANAL BREADS SEAFOOD PLATTER ( hot or cold )

OR

CRISPY CALAMARI MIDYE DOLMA/STUFFED MUSSELS

MAINS (CHOICE OF)

CATCH OF THE DAY game fish in lightly spiced & creamy coconut sauce, orzo rice, bok choy, fresh herbs

ORGANIC CHICKEN BREAST stuffed with spinach and mozarella, vegetables, carrot puree & pesto

SLOW COOKED LAMB RUMP potato puree, carameised carrot, spiced gravy

## DESSERT

Chocolate Lava Cake

## THE FEAST-Add on

Whether its a special occasion or you are just feeling fancy, here is some extraordinary elite experience which you can add to your occasion. These dishes are designed to impress your dinning guests, showcasting the finest from New Zealand farm and the sea, seasoned and cooked to perfection using fresh herbs and vegetables, taking you on unforgetable feasting journey with us.

## **Chef's Specials**

**Giraffe Sharing Feasts** 

NZ Hawke's Bay Lamb Shoulder, seasonal vegetables, agria puree, light gravy 129

Whole Snapper, served in lightly spiced coconut sauce, calamari, prawns and Turkish bread 129

