

ME NU

GIRAFFE EXPERIENCE

ENTREE (TO SHARE)

ARTISANAL BREADS
SEAFOOD PLATTER (hot or cold)

OR

AUBERGINE POLPETTE
SALMON CROSTINI

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 mozzarella, vegetables, carrot puree & pesto

HAWKE'S BAY LAMB SHANK
potato puree, caramesised carrot, spiced gravy

DESSERT

CREME BRULEE

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, showcasing the finest from New Zealand farm and the sea, seasoned and cooked to perfection using fresh herbs and vegetables, taking you on unforgettable 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

giraffe
Bistro | Bar | Eatery