

# MIE

# NU

## GIRAFFE JOURNEY

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### APPETISERS (TO SHARE)

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#### ARTISANAL BREADS

OYSTERS (Tempura or Natural)

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### ENTREE (TO SHARE)

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FRIED CHICKEN

CRISPY CALAMARI

PROSCIUTTO AND MELON

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### MAINS (CHOICE OF)

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#### CATCH OF THE DAY

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

#### CANTERBURY DUCK

duck breast & leg, roasted carrots & baby potatoes, carrot puree, spiced jus

#### ANGUS SCOTCH FILLET

250g grain-fed beef, potato gratin, shiitake mushrooms, beef jus, dijon mustard

#### BEEF SHORT RIB

braised and boneless, seasonal vegetables, potato gratin, dijon mustard

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### DESSERTS (CHOICE OF)

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CREME BRULEE

WHITE CHOCOLATE CHEESECAKE

### THE FEAST - Add on

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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 dining 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