

THE ROAMING GIANT DINNER

MENU KEY

† Gluten Free on request * Vegetarian ° Dairy Free on request

THE OPENING ACT

Cheesy Garlic Loaf *	9
Warm toasted cob loaf stuffed with melted cheese and garlic butter	
Pâté †	14
With a red currant, bacon and onion jam and freshly baked baguette	
Crispy Fried Calamari †	15
With wasabi mayo, kelp furikake and lime	
Confit Pork Belly † °	17
With celeriac and a horseradish, caper and herb mayo	
Three Cheese Arancini *	16
With parmesan, smoked mozzarella, mascarpone and marinated tomatoes	

THE MAIN EVENT

Grilled Beef Salad † °	25
Grilled NZ beef with crisp potatoes and roasted pumpkin, Kalamata olives, caramelised onion, cos lettuce and a honey balsamic dressing	
Shredded Beef Bolognese	26
With pappardelle pasta, finished with parmesan and fresh herbs	
Chicken Pappardelle Pasta	27
With Swiss brown mushrooms, parmesan, white wine cream sauce and steamed broccolini	
King Salmon Fillet † °	30
With roasted potato, crisp cos lettuce, chopped salad and creamy ranch dressing	
Multigrain Ratatouille Risotto *	26
Quinoa, orzo and lentils finished with parmesan and sautéed baby greens	
Crispy Pork Schnitzel °	29
With pepper caramel, chunky apple and walnut crème fraîche and potato mash	
Slow Braised Lamb Shank †	30
With roasted root vegetables, potato mash, spiced honey and thyme jus	

FROM THE GRILL

All steaks served with potato mash, greens in garlic butter, béarnaise and jus	
200gm Prime Beef Eye Fillet †	39
300gm Sous-Vide Prime Beef Rump served medium †	35
400gm 12 Hour Slow Roasted Scotch Fillet served medium †	47

SIDE SHOWS

Mash	Cos Salad	Roasted Potatoes
Steamed Broccolini	Fries	Onion Rings

