

## nibbles

<b>ARTISANBREAD.</b> homemade hummus, extravirgin olive oil	15
<b>PACIFIC OYSTERS.</b> natural tempura	6 or 12 32   64 36   72

## entree

<b>EGGPLANT POLPETTE</b> crumbed with baba ganoush sauce, parmesan, tuille	24
<b>CHICKEN LIVER PATE</b> toasted homemade brioche	19
<b>WHITEBAIT FRITTER (subject to availability)</b> saffron aioli, grilled lemon	36
<b>PROSCIUTTO &amp; MELON</b> parma ham, buffalo mozzarella, rockmelon, balsamic glaze	24
<b>CRISPY CALAMARI</b> squid rings with house crumb, tartare sauce, lemon	24
<b>PRAWNS &amp; SCALLOPS</b> cooked in Crème Fraîche with mozzarella, bonito flakes, artisan bread	30
<b>MIDYE DOLMA/ STUFFED MUSSELS</b> Istanbul's popular street food snack, stuffed with caramelised onion, rice, sunflower seeds and herbs	24

## pasta

<b>POTATO GNOCCHI</b> shiitake mushrooms, mushroom puree, crispy kale, ricotta cheese, tuille	36
<b>SPINACH &amp; RICOTTA RAVIOLI</b> . creamy parmesan sauce, tuille	23   34
<b>BEEF BRISKET PARPADELLE.</b> slow cooked braised beef, parmesan	36

## from the sea

<b>CATCH OF THE DAY</b> cooked in lightly spiced coconut sauce, orzo rice, bok choy, fresh herbs	44
<b>SNAPPER &amp; CHIPS</b> line - caught N.Z snapper, fries, tartare & tomato sauce, garden salad	36

## Giraffe Sharing Feasts

Seafood Platter ( a recommended entree ) stuffed mussels, Pacific Oysters, Akaroa salmon, smoked chilli prawns, ceviche	64
NZ Hawke's Bay Lamb Shoulder - seasonal vegetables, agria puree, light gravy	129
Whole Snapper - served in lightly spiced coconut sauce, calamari, prawns, Turkish bread	120
Beef Tomahawk-700g, seasonal vegetables & duck fat fries, dijon mustard, shiitake mushroom jus	130

## from the farm

<b>BEEF SHORTRIB</b> braised and boneless, seasonal vegetables, potato gratin, dijon mustard	44
<b>ORGANIC CHICKEN BREAST</b> wrapped in prosciutto & stuffed with spinach & mozzarella, vegetables, carrot puree	44
<b>GREEK AUBERGINE</b> roasted capsicum, onion, tomato salsa & parmigiano	38
<b>HAWKE'S BAY LAMB</b> agria puree, caramelised carrot, lightly spiced gravy	46
<b>CANTERBURY DUCK</b> duck breast & leg, roast carrots & baby potatoes, carrot puree, spiced jus	52
<b>ANGUS SCOTCH FILLET</b> 270g grain fed beef, potato gratin, shiitake mushrooms, beef jus, dijon mustard	52
<b>ANGUS EYE FILLET</b> 200g grain fed beef, broccolini, cipollini onions, dijon mustard, shiitake jus	48
<b>DUCK CAESAR SALAD</b> confit duck leg, croutons, caesar dressing, bacon, anchovies, capers & parmesan	36

## Lunch / Dinner

## sides

Fries truffle oil & parmesan	14	Seasonal vegetables ask your server	15
Roasted cauliflower cauliflower puree, parmesan, sliced almonds	14	Green salad pear, balsamic, parmesan, walnuts	14
Duck fat fries prosciutto wrapped agria potatoes, feta	16	Agria mash/ Truffle Mash	14