

Jimmy's RESTAURANT & bar

available 6pm to 9:30pm daily

Starters & Entrees

Garlic Bread (v) 6.50

Our own house baked bread spread liberally with garlic butter

Smooth Dory Fish Goujons 17.50

Strips of deep sea South Island fish coated in cashew nut crumbs & served with our homemade tartare sauce

Grilled Halloumi on Bruschetta 18.00

Toasted bruschetta topped with olive tapenade & mixed lettuce with chilli spiced grilled halloumi cheese and a balsamic dressing

Seared Tiger Prawns (gf) 19.50

Pan fried in garlic butter & served on an avocado puree with rocket salad & mango salsa

Soup of the Day 12.00

Freshly prepared & served with our own house baked bread

Chicken Liver Pate 15.50

Served with pear & fig chutney & lightly toasted house baked bread & crackers

Seafood Chowder 18.50

Selection of fresh seafood in a creamy sauce with prawns, calamari & mussels served with house garlic bread

Arancini (v) 19.50

Mushroom, spinach, sundried tomato & mozzarella in risotto rice balls, crumbed & served with sundried tomato & olive chutney

Lamb Kefta (gf) 21.00

North African spiced meatballs, served with yoghurt, gourmet salad leaves, cherry tomato & red onion

Light Mains

Caesar Salad 19.50

Traditional salad with bacon, anchovies, croutons & shaved parmesan cheese topped with a poached egg & Caesar dressing

Add Chicken 23.50

Pasta of the Day

—wait staff will advise

Made fresh each day & accompanied with a fresh garden salad

Light 19.50 Main 25.50

Roasted Duck Salad 26.50

Sliced roasted duck leg on gourmet salad leaves & black cherries, with papaya topped bruschetta & a citrus balsamic dressing

Warm Lamb Salad (gf) 25.50

Lamb fillets tossed in harissa & served on baby green leaves with feta, roast capsicum, cucumber & minted yoghurt

Main Meals

Fish of the Day 31.00

—wait staff will advise

Mushroom & Sweet Pea Risotto (v)(gf) 24.50

Topped with slow roasted tomatoes, & finished with rocket & shavings of parmigiano-reggiano

Add Tiger Prawns - 4 (gf) 34.50

Canterbury Chicken (gf) 32.50

Breast of chicken smeared with walnuts, cumin & smoked paprika, wrapped in streaky bacon, & served on a garlic & coriander galette with wilted greens, tomato & smoked paprika sauce

Akaroa Salmon Fillet 33.50

Pressed into green tea & sesame seeds on a coconut milk basmati rice with green leaves, & finished with a liquor of pickled ginger, sliced chilli, spring onion & teriyaki

Duo of Pork (gf) 34.00

Pork loin & pork belly slow roasted in apple cider with Moroccan inspired jus & served on potato gratin & bok choy, topped with crackling

Wild Venison Striploin (gf) 39.50

Served medium-rare with sweet potato fondant, wilted watercress, & a blueberry & redcurrant jus

Lamb Kiwi Classic with a Twist (gf) 39.50

Glazed rack of lamb, grilled soya & chilli lamb rump sitting on a baby pea & mint potato cake served with a shot of roasted lamb soup

GRILL SELECTION

served with your choice of potato and sauce

Angus On Bone Ribeye 350gm (gf) 36.00

Canterbury Eye Fillet 200gm (gf) 36.00

Wakanui 21 day aged Sirloin 350gm (gf) 45.00



Potatoes

Duck fat roasted agria potatoes with rosemary (v)

Golden fries with tomato & aioli (gf)(v)

Potato wedges with sour cream (v)

Creamed potato mash (gf)(v)

Sauces

Syrach jus (gf)

Brandy & green peppercorn

Mushroom and garlic

Blue cheese ranch

Roasted garlic butter (gf)



Sides

all \$6.00 each

Green salad with Balsamic (gf)(v)

Crisp apple slaw (gf)(v)

Fresh seasonal vegetables (gf)(v)

Moroccan spiced roast pumpkin

Cauliflower cheese

Battered onion rings

Golden fries with tomato & aioli (gf)(v)

Desserts

Sticky Date Pudding 13.50

Served warm, coated with caramel and presented with traditional custard, ice-cream & cream

Trio of Chocolate 14.50

Kahlua chocolate brownie torte, chocolate profiterole & kapiti chocolate ice cream, presented on a chocolate sauce

Crème Brûlée (gf) 14.50

Vanilla bean brûlée with compote of seasonal fruit, & finished with vanilla ice cream

Dessert of the Day 13.50

— wait staff will advise

Ice Cream Sundae 10.50

Berry, Caramel or Chocolate

Affagato 14.00

Ice cream, espresso coffee & your choice of liqueur

Cheese Trio 23.00

Kikorangi Blue, Havarti & Camembert cheeses served with dried fruit compote & crackers

snack menu

available 24 hours

Soup of the Day 12.00

Freshly prepared & served with our own house baked bread

Garlic Bread (v) 6.50

Our own house baked bread spread liberally with garlic butter

Basket of Fries 9.50

with Tomato & Aioli Sauce or traditional Kiwi Gravy

Jimmy's Chicken, Cranberry & Brie Pie 16.50

or

Charlie's Lamb & Kumara Pie 16.50

Both served with fries and a garden salad

Wedges with Sour Cream & Chilli Sauce (v) 13.50

Spaghetti Bolognese 16.50

Tasty beef mince in a rich Italian style tomato & red wine sauce

Akaroa Smoked Salmon Salad (gf) 21.00

With crisp garden salad & a lime dressing

Smoked Chicken Salad (gf) 18.50

Green salad topped with chicken, sliced peaches, walnuts & honey yoghurt dressing

Toasted Sandwich with your choice of three fillings: ham, cheese, pineapple, tomato, red onion or bacon

1 x Sandwich 8.50

2 x Sandwiches 14.50

(can be served untoasted)

Jimmy's courtyard & bar & menu

available 3pm to 9:30pm daily

American Club Sandwich & Fries 19.50

Classic bacon, chicken, tomato & egg with lettuce leaves & mayo

Wedges 13.50

with sour cream & chilli sauce (v) or
bacon, onion & sour cream

Ryun's Deluxe Burger 19.50

Prime beef mince pattie, with bacon, cheese, tomato, beetroot, Dijon mustard & mayonnaise, served with fries & tomato sauce

Calamari Salad 21.00

Tempura battered salt & pepper calamari, served with salad greens & dressed with lime chilli mango dressing

Basket of Fries 9.50

with tomato and aioli sauces or traditional kiwi gravy

Traditional Chicken Liver Pate 15.50

Served with pear & fig chutney & lightly toasted home baked bread & crackers

Southland Blue Cod 24.50

Beer battered fillet and fries served with our homemade tartare sauce

Platter to share 32.50

Lamb Kefta & dip, hummus & brie cheese, warm nuts & pork crackling, balsamic cherry tomatoes & parmesan flat bread

