

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 16.50

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

Grilled Halloumi (gf) (v) 19.50

Sitting on butternut squash with ginger tomatoes, coriander leaves, cashew nuts & dried shallots

Seared Tiger Prawns (gf) 22.50

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 16.50

Served with mixed olives, beetroot relish & cashews, served with 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

Crispy Calamari 19.50

Tossed in salt & pepper flour, mixed with crispy vegetables, deep fried & served with charred lemon & a mango salsa

Smoked Lamb Rump (gf) 21.00

Lightly smoked & thinly sliced southern lamb over caramelised red onion with a mint yoghurt & a petite salad

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 - check specials board
Made fresh each day & accompanied with a fresh garden salad

Light 19.50 Main 25.50

Roasted Duck Salad 26.50

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

Warm Lamb Salad (gf) 27.50

Grilled dukkah coated lamb fillet resting on roast kumara, red beets & onion. Garnished with gourmet leaves & a pesto dressing

Main Meals

Fish of the Day 32.00

wait staff will advise
check specials board

Courgette & Baby

Pea Risotto (v)(gf) 24.50

With tomato & spring onion, finished with grilled courgette & shavings of grana padano parmesan

Add Tiger Prawns - 4 (gf) 34.50

Canterbury Chicken (gf) 32.50

Oven baked breast topped with tomato, olives, pesto & mozzarella, served on crushed gourmet potatoes with blanched greens & a tomato & basil pesto sauce

Crispy Skin Akaroa Salmon 33.50

Fresh from Banks Peninsula served on a caper & soft herb mash with bok choy, garlic aioli & a citrus salsa

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

Venison Denver Baby Rump (gf) 33.50

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

Classic Kiwi Lamb 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



served with your choice of potato and sauce

Angus On Bone Ribeye 350gm (gf) 38.00

Canterbury Eye Fillet wrapped in bacon 200gm (gf) 38.00

Wakanui 21 day aged Sirloin 350gm (gf) 47.00



Potatoes

Duck fat roasted agria potatoes with rosemary (v)

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

Potato wedges with sour cream (v)

Creamed potato mash (gf)(v)

Sauces

Syrah 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 steamed seasonal vegetables (gf)(v)

Greek salad with feta

Cauliflower cheese

Battered onion rings

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

Desserts

Sticky Date Pudding 14.00

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

Ice Cream Sundae 10.50

Berry, Caramel or Chocolate

Affogato 14.50

Ice cream, espresso coffee & your choice of liqueur

Crème Brûlée (gf) 14.50

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

Dessert of the Day 14.00

wait staff will advise - check specials board

Death by Chocolate 14.50

Chocolate caramel cheesecake. Chocolate hazelnut brownie with strawberry compote. Chocolate ice cream by Kapiti presented on a chocolate sauce

Cheese Plate

Served with grapes, walnuts, pear & fig chutney & crackers. Kapiti Kikorangi Blue, Whitestone Havarti & Whitestone Brie

Choose 2 - 18.00

Choose 3 - 23.00

Wedges (v) 13.50

With sour cream & chilli sauce

B.L.A.T 16.50

Bacon, lettuce, avocado & tomato served on toasted house bread & accompanied with fries

Spaghetti Bolognese 16.50

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

Cheese Plate

Served with grapes, walnuts, pear & fig chutney & crackers. Kapiti Kikorangi Blue, Whitestone Havarti & Whitestone Brie

Choose 2 - 18.00

Choose 3 - 23.00

Toasted Sandwich

Classic thick bread with your choice of three fillings: ham, cheese, pineapple, tomato, red onion or bacon

1 x Sandwich 9.50

2 x Sandwiches 16.50

(can be served untoasted)

snack menu

available 24 hours

Garlic Bread (v) 6.50

Our own house baked bread spread liberally with garlic butter

Basket of Fries 9.50

with tomato & aioli sauces or kiwi gravy with a spicy twist

Soup of the Day 12.00

Freshly prepared & served with our own house baked bread

Charlie's Lamb & Kumara Pie 16.50

Served with fries and a garden salad

Akaroa Smoked Salmon Salad (gf) 21.00

On top of a crisp garden salad & a mango chilli & lime dressing

Jimmy's courtyard & bar & menu

available 3pm to 9:30pm daily

Basket of Fries 9.50

with tomato and aioli sauces or kiwi gravy with a spicy twist

Wedges 13.50

with sour cream & chilli sauce

Chicken Liver Pate 16.50

Served with mixed olives, beetroot relish & cashews, lightly toasted house baked bread & crackers

Southland Blue Cod 25.50

Speights beer battered fillet and fries served with our homemade tartare sauce

Jimmy's Club Sandwich & Fries 19.50

Filled with bacon, chicken, tomato, cucumber & egg with lettuce leaves & mayo

Calamari Salad 21.00

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

Ryun's Deluxe Burger 21.00

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

Hot Beverages

Short Black, Long Black, Cappuccino, Latte, Flat White, Moccachino, Hot Chocolate, Selection of Teas Syrups, Soya & Almond Milk

