

STARTERS

Soup of the Day GF 15

Served with bread

Seafood Chowder 23

Creamy blend of prawns, salmon & flaky white fish

Served with garlic bread

Crispy Calamari DF 22

With paprika aioli & sweet chilli sauce

Pork & Chive Nepalese Dumplings 22

With spiced tomato & peanut sauce

Mushroom, Parmesan & Truffle Risotto GF 24/30

Garlic Bread 11

MAINS

Twice Cooked Pork Belly GF, DF 35

Cauliflower, tomato & pine nut salad

Free Range Chicken Breast GF 34

Served on crispy polenta, broccolini with romesco sauce

Merino Lamb Shoulder GF 38

Slow roasted with creamy mash, seasonal greens, red wine jus & carrot crisps

Akaroa Smoked Salmon Tagliatelle 40

Creme fraiche & salmon caviar

Herb Crusted Blue Cod 42

With creamy mash, seasonal greens & tomato shallot dressing

Chef's Special of the Day 34

LIGHT MAINS

Pork Belly Burger DF 25

With slaw, tomato chilli chutney & fries

Bacon & Mushroom Tagliatelle 26

Carbonara pasta

Fish & Chips DF 34

Beer battered market fish, tartare sauce, dressed salad & fries

Maple Roasted Pumpkin & Kumara GF, DF, V 28

Quinoa Salad, rocket & toasted almonds

Jimmy's RESTAURANT & bar

SIDES - 9

Battered onion rings

Miso dressed salad GF, DF

Roasted mushrooms GF, DF

Seasonal Vegetables GF

Wedges with sour cream & sweet chilli

Golden fries GF, DF

Two fried eggs GF, DF

GRILL

Canterbury Eye Fillet 200g 46

Canterbury Sirloin 300g 48

Angus on the Bone Ribeye 350g 49

Served with a choice of -

Golden fries GF, DF

Crispy paprika potatoes GF, DF

Creamy mash GF

Potato wedges

AND

Peppercorn sauce GF

Mushroom and garlic sauce GF

Red wine jus GF, DF

Garlic butter GF

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian

5.30pm - 9.00pm daily

DESSERTS

Bailey's Creme Brulee GF 17

Honey & Almond Cake GF 16

With poached rhubarb & custard

Affogato with liquor GF 20

Chocolate Brownie 18

With chocolate oreo raspberry crumb & mango sorbet

Vanilla Ice Cream GF 12

With caramel or chocolate sauce

Mango Sorbet GF, DF 15

Cheese Plate 26/34

Choice of 2 or 3 cheeses - Kahurangi Blue, Whitestone, Harvati or Brie, pear chutney, walnuts & crackers