

## STARTERS

**Warm Marinated Olives** V, GF 11

**Soup of the Day** 16

Served with house bread

**Crispy Karaage Chicken** DF 24

Soy, ginger, chilli sauce and pickled veg

**Sticky Pork Belly Bites** GF, DF 24

Slow cooked with smoky BBQ sauce and toasted sesame seeds

**Grilled Prawns** GF 23

In garlic and sweet chilli butter with a cucumber salad

**Akaroa Hot Smoked Salmon** GF 28

Roasted beetroot, watercress and creme fraiche

## MAINS

**Twice Cooked Pork Belly** GF, DF 36

Fennel, watercress and walnut salad, roasted red apple puree and thyme jus

**Otago Grass Fed Lamb Rump** DF 40

Herb pearl cous cous and rocket salad served with pomegranate dressing

**Chicken, Bacon and Mushroom Puff Pastry Pie** 34

Creamy truffle mash and toasted almond broccolini

**Stewart Island Herb Crusted Blue Cod** 42

Creamy mash and seasonal greens served with tomato shallot dressing

**Roasted Cauliflower, Mushroom, Quinoa and Hazelnut Salad** V 28

Roti bread and caramelized onion hummus

**Add crispy pork belly** 8

**Chef's Special of the Day** 35

## GRILL

**Canterbury Rib Eye 300g** 52

**Canterbury Sirloin 250g** 46

**Served with a choice of -**

Steak cut fries DF

Crispy paprika potatoes GF, DF

Creamy mash GF

Potato wedges

**AND**

Mushroom and garlic sauce GF

Peppercorn sauce GF

Red wine jus GF, DF

Garlic butter GF

## SIDES

Two fried eggs GF, DF 8

Garlic bread 10

Miso dressed green salad GF, DF, V 10

Seasonal vegetables GF 10

Roasted mushrooms GF 10

Battered onion rings 10

Steak cut fries DF 10

Wedges with sour cream and sweet chilli 10

# Jimmy's RESTAURANT & bar

## LIGHT MAINS

### Beef Burger, Bacon and Smoked Cheese 26

With beetroot relish, aioli and served with fries

Add egg 4

### Bacon and Mushroom Tagliatelle Pasta 28

Carbonara pasta

### Fish and Chips DF 34

Beer battered market fish, tartare sauce, salad and fries

## DESSERTS

### Bailey's Creme Brulee GF 17

### Lemon Polenta Cake GF 18

Vanilla yoghurt and minted macerated strawberries

### Chocolate Brownie 18

With doris plum ice cream and chocolate oreo crumb

### Cheese Platter 24/36

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

### Affogato with Liqueur GF 20

### Mango Sorbet GF, DF, V 15

### Vanilla Ice Cream GF 12

With caramel or chocolate sauce

## KIDS

### 2 course 16

### Crispy Chicken Burger and Chips DF

### Fish and Chips DF

With tomato sauce

### Sausages and Mash GF

With gravy

### Tagliatelle Bolognese Pasta

### Ice Cream Sundae GF

Choice of chocolate or caramel

### Profiterole

With ice cream and chocolate

PAVILIONS  
HOTEL CHRISTCHURCH

(GF) Gluten Free

(DF) Dairy Free

(V) Vegan

Dinner available daily from 5.30pm - 9.00pm