

Jimmy's RESTAURANT & bar

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

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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