

## STARTERS

**Warm Marinated Olives** V, GF 11

**Soup of the Day** 15

With house bread

**Prawns with Chorizo in a Sweet and Spicy Sauce** GF 23

Cucumber and radish sesame salad

**Honey, Rosemary and Walnut Baked Brie Cheese** 23

Fig and pear chutney and bread croutons

**Crispy Karaage Chicken** DF 24

Soy, ginger, chilli sauce and pickled veg

**Pork and Duck Rillettes** DF 25

Pickled red onions, cornichons and whole grain mustard

## MAINS

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

Roti bread and caramelized onion hummus

**Add crispy pork belly** 8

**Pork Parma Schnitzel** DF 34

Tomato and basil sugo sauce with  
buffalo mozzarella, watercress salad and fries

**Chef's Special of the Day** 38

**Smoked Beef Brisket, Bacon and Mushroom Pie** 36

Creamy truffle mash and toasted almond broccolini

**Slow Braised Otago Lamb Shoulder** GF 38

Sweet potato and butternut squash risotto,  
parsley, garlic and lemon

**Stewart Island Herb Crusted Blue Cod** 42

Creamy mash and seasonal greens served with  
tomato shallot dressing

## GRILL

**Canterbury Sirloin 250g** 48

**Canterbury Rib Eye 300g** 56

**Served with a choice of -**

Steak cut fries DF

Potato wedges

Crispy paprika potatoes GF, DF

Creamy mash GF

**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 12

Pear, parmesan and walnut salad GF 12

Seasonal vegetables GF 12

Roasted mushrooms GF 12

Battered onion rings 12

Steak cut fries DF 12

Wedges with sour cream and sweet chilli 12

# Jimmy's

RESTAURANT  
& bar

## LIGHT MAINS

**Buttermilk Crispy Chicken Burger 26**  
Asian slaw, sweet chilli jam, aioli and fries

**Bacon and Mushroom Tagliatelle Pasta 28**  
Carbonara pasta

**Fish and Chips DF 34**  
Beer battered market fish, tartare sauce,  
salad and fries

## DESSERTS

**Apple Tart 16**  
Candied walnuts and vanilla ice cream

**Winter Spiced Crème Brûlée GF 18**  
With mulled wine poached pears

**Chocolate Salted Caramel Fondant GF 20**  
With macadamia nut ice cream

**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

**Bailey's Hot Chocolate 18**

## KIDS

(under 12 years old)

2 course 16

**Crispy Chicken Burger and Chips DF**

**Fish and Chips DF**  
Tomato sauce

**Sausages and Mash GF**  
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