

DINNER MENU

AVAILABLE FROM 4PM - 8.30PM

Jimmy
Cook's

- KIWI KITCHEN -

ENTRÉE

SEAFOOD CHOWDER 25

Jimmy Cook's famous creamy chowder loaded with seafood, served with our chef's Rewena bread

CHEF'S SOUP OF THE DAY 18

Served with Blanchfield's bakery toasted sourdough (GFO, VEG, DF)

GARLIC REWENA BREAD 15

Chef made rewena bread with Westgold garlic butter (V, VEO, GFO)

BBQ GLAZED CRISPY CHICKEN BITES 25

Crispy buttermilk chicken thigh coated in chefs BBQ glaze (GFO)

MEDITERRANEAN BAKED MUSSELS 19

A half dozen in-shell mussels topped with mediterranean crumb and served with lemon (GFO)

MUSHROOM AND THYME ARANCINI 18

Portobello mushroom risotto balls served with delicious tomato relish (VEG, DF)

MAINS

ROASTED CHICKEN SUPREME 38

Horopito rubbed chicken supreme served with seasonal vegetables, truffle mash and a creamy mustard sauce (GF)

SALMON 43

Herb crusted salmon fillet served with honey roasted root vegetables and a lemon butter sauce (GFO)

BUTCHERS DUO PASTA 37

Creamy Cajun tagliatelle pasta with Thomsons Butchery pork sausage and Blackball Salami Company chorizo with portobello mushroom. Can be served mild or hot

VEGAN KUMARA STEAK 32

Miso glazed kumara with a panko sesame crumble, broccolini, carrots, kale on a cauliflower puree (VEG, GFO)

BEEF CHEEKS 38

Slow cooked beef cheeks served with kumara puree, carrots, seasonal greens and jus (GF, DFO)

PORK BELLY 41

Apricot & honey glazed pork belly served with potato gratin, seasonal greens, cauliflower puree, pork crackle and jus (GFO, DFO)

JIMMYS WINTER SALAD 25

Warm Roast vegetable salad with chickpeas, nut and seed crumb and a smokey red pepper and tahini dressing. (VEG, GFO)

Add chicken 32

Add Bacon 28

SIDE DISHES 11 EACH

Garden Salad

Kumara Fries

Potato Fries

Truffle mash with gravy

Seasonal roast veg

Seasonal steamed veg

Lamb Shoulder Signature Dish

48

12 hour slow braised Lumina lamb shoulder, roasted and glazed to finish.

Served with potato gratin, roasted root vegetables, seasonal greens & our homemade minted jus (DFO, GF)

DESSERT

STICKY KUMARA CAKE 16

Light fluffy kumara cake served with a vegan caramel sauce and coconut vanilla ice cream (VEG, DF)

APPLE AND BERRY CRUMBLE 16

Classic warm apple and berry crumble served with crème anglaise and vanilla ice cream

HOKEY POKEY BRULEE 16

Classic dessert with a NZ twist, crème brulee filling topped with a hokey pokey crumb & served with apple gel

COCONUT RICE PUDDING 16

Classic rice pudding served with a spiced apple and berry compote (VEG, DF, GF)

(DF) DAIRY FREE, (GF) GLUTEN FRIENDLY, (GFO) GLUTEN FREE OPTION AVAILABLE, (V) VEGETARIAN, (VE) VEGAN, (VEO) VEGAN OPTION AVAILABLE

For any special dietary requirements, talk to our staff.



New Zealand Local Suppliers & Affiliates

We want everyone to be as proud as we are about New Zealand's environment, the land and seas' bounty, and the amazing people who grow and harvest from it.

Made from fresh local produce, our dishes feature traditional New Zealand and international flavours. Make your meal complete with a glass of local NZ wine or try a night cap from the Aotearoa spirits wall.