

DINNER MENU

Jimmy
Cook's

- KIWI KITCHEN -

ENTRÉE

CHEF'S SOUP OF THE DAY 18.5

served with Blanchfield's toasted sour dough (VEO, GF)

LOCAL GARLIC BREAD 12

a trio of locals - Blanchfield's ciabatta bread smothered with our garlic butter. Made from Westgold butter and Blackball black garlic (V, GFO, VEGO)

SEAFOOD CHOWDER 24

homemade creamy seafood chowder for the seafood lovers.
Served with Blanchfield's toasted ciabatta bread

CARROT FOIS DEUX 20

Chef's signature glazed carrots with carrot purée topped with fetta and toasted almonds (V, GF)

SEARED SCALLOPS 27

pan seared scallops with crispy bacon atop a pea puree (GF, DF)

ROASTED VEGGIE STACK 22

for the vegan lover's best way to start a meal with a potato herb rosti stacked with sweet roast capsicum salsa, portabello mushroom, roasted carrots and onions with a romesco sauce (GF, DF)

MAINS

VENISON PIE 39

our very own homemade venison pie served with a creamy mash potato, pea puree and our house made jus

SCOTCH FILLET | 250GMS 48

served with potato herb rosti seasonal greens, portabello mushroom and our house made jus (GF, DF)

FISH AND CHIPS 35

fresh fish of the day from West Fleet in a tempura batter served with golden fries, homemade tartare sauce, tomato sauce, lemon wedge and a salad (DF, GFO)

CHICKEN FRICASSEE 37

a beautiful hearty winter meal. Pan fried crispy skinned chicken breast with creamy mash potato, seasonal greens served in a creamy mushroom, onion and bacon white wine sauce (GF)

CAULIFLOWER STEAK 34

even the non-vegan will love this roasted cauliflower steak with a butterbean puree served with chimichurri (VEG, GF)

TO SHARE

LAMB SHOULDER 95 SIGNATURE DISH

12 hours slow braised Lumina lamb shoulder then roasted till glazed to finish it.

Served with golden potatoes side of roast vegetables and seasonal sautéed greens with a jug of our homemade minted jus (GF, DF)

SIDES

ALL 10

Seasonal roast veges | Garden Salad
| Seasonal steamed veges | Kumara Fries | Potato Fries

DESSERTS

APPLE CRUMBLE 16

hearty homemade apple crumble served with crème anglaise and a vanilla ice cream. Best way to finish the night (GFO, VEGO)

SALTED CARAMEL TART 16

for the chocolate lovers. A chocolate and salted caramel tart served with Chantilly crème, chocolate garnish and berry coulis

CRÈME BRULEE 16

Chefs homemade crème brulee served with short bread, Chantilly crème and fruit garnish (GFO)

STICKY DATE CARROT PUDDING 16

sticky toffee carrot pudding served with a warm toffee sauce, and a fruit garnish (VEG)



New Zealand Local Suppliers & Affiliates

We work closely with passionate local producers to inspire and excite our team, welcome new seasons and new to the market produce. Supporting small local boutique producers who are as passionate as we are about what we do at our place.

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. Our goal is to take our manuhiri (guests) on a journey and experience dining in a relaxed warm environment.

Westgold Butter | Reefton Distillery Co | Blanchfields Bakery
Bidfood | Blackball Salami Company | New Zealand King Salmon
(Ora King Salmon) | Alliance Farmers (Lumina Lamb)
Silverfern Farms | West Fleet | Trents | Raeward Fresh
Blackball Black Garlic