

# DINNER MENU

AVAILABLE FROM 4PM – 9PM

Jimmy  
Cook's

- KIWI KITCHEN -

## ENTRÉE

### CHEF'S SOUP OF THE DAY (GF, V) 18.5

Chef's creation served with Blanchfields toasted sour dough

### LOCALS GARLIC BREAD (VEGO, V) 12

Blanchfields Bakery ciabatta,  
And Housemade West Gold Garlic Butter

### PRAWN COCKTAIL 20

A classic prawn cocktail with a Jimmy cooks twist

### JC'S FRIED CHICKEN 25

Taiwanese style fried chicken served with blue cheese mayo and fried basil

### BLANCHFIELDS FOCACCIA (V, VEGO) 20

Topped with caramelized onion, sweet salsa, pear and aged cheddar

### GLAZED LAMB RIBS (GF, DF) 27

Lumina lamb ribs covered in a sticky glaze and a sprinkled with Sesame seeds

### MUSHROOM & TOFU GYOZA DUMPLINGS (VEG) 20

House made served with a soy and sweet chili dipping sauce.

### PORK GYOZA DUMPLINGS (DF) 20

House made served with a soy and sweet chili dipping sauce.

## MAINS

### CREAMY CAJUN PASTA 35 (V)

Pappardelle pasta with mushrooms and spinach

### RIBEYE STEAK 55

250grm Ribeye steak served with Fondant potatoes, seasonal greens and peppercorn sauce, add some prawns to this meal for our surf n turf option

### SURF N TURF 70

### PORK BELLY SALAD 37 (GF, DF)

Peach, charred corn, cherry tomato, red onion, slaw, mesclun, crumbled feta, with homemade garlic vinaigrette

### STUFFED CHICKEN 38 (GF)

Chicken breast wrapped in Thomson Butchery Bacon and stuffed with sundried tomatoes and cream cheese. Served alongside a roast potato salad

### FISH AND CHIPS 35 (DF, GFO)

Fish of the day from Westfleet seafood's, tempura battered and served with chips, salad and tartare sauce

### VEGAN PARMIGIANA 37 (V, VEG)

Vegan Chicken schnitzel topped with house made tomato sauce and vegan cheese served with salad

### JIMMYS SALAD 20 (V, VEG)

Fresh Mesclun salad tossed with nuts, cherry tomatoes, cucumber, apple, and grapes with a house made vingerette

### Add chicken 30

### Add Beef 32

## TO SHARE

### Lamb Shoulder 99 Signature Dish

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

Served with golden potatoes, sides 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

### PANNA COTTA 16 (GF)

Classic vanilla bean panna cotta with passionfruit curd, whipped cream and fruit garnish

### TRIO OF SORBET 16 (VEG, GF)

Ask our staff for today's flavours

### BOMBE ALASKA 16 (GFO)

Blanchfields chocolate brownie topped with raspberry and white chocolate ice-cream then covered in a blow torch meringue

### DECONSTRUCTED EATON MESS 16

With Meringue, cardamom & white chocolate cremoux, Chantilly cream, berry compote & fruit garnish

### SUPER SUNDAE 16 (GFO)

Caramel and banana over vanilla ice-cream, with milk chocolate and fruit garnishes and served with waffle

### FRESH FRUIT 16 (V, GF)

A bowl of fresh cut seasonal fruits, perfect for summer



## New Zealand Local Suppliers & Affiliates

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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**