

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, Blackball Black Garlic
And West Gold 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 in a waffle basket

FRESH FRUIT 16 (V, GF)

A bowl of fresh cut seasonal fruits, perfect for summer



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**