



*Jimmy  
Cook's*

- K I W I K I T C H E N -

## TO START

<b>Garlic Buttered Ciabatta</b> <i>Drizzled with balsamic reduction</i>	V	\$10
<b>Soup of the Day</b> <i>Served with fresh toasted breads</i>		\$12
<b>Duck Liver Pate</b> <i>Served with redcurrant jelly &amp; toasted breads</i>		\$15
<b>Three Cheese Arancini Balls</b> <i>Served with garlic aioli &amp; a petite salad</i>	V	\$15
<b>Grilled Scallops</b> <i>Served with pea puree, bacon crumb, butter sauce &amp; a petite salad</i>	GF	\$18

## THE COPTHORNE GRILL

<b>Eye Fillet Steak 200g</b>	\$37
<b>Lamb Rump</b>	\$42
<b>Salmon Fillet</b>	\$35
<b>Scotch Fillet Steak 220g</b>	\$35

*All Grills are served with your choice of a **Garden Salad** or **Seasonal Vegetables** plus one **Potato** dish and one **Sauce***

## MAINS

<b>Moroccan Chicken Salad</b> <i>Pan-fried Moroccan spiced chicken breast, served on a bed of seasonal salad, cherry tomatoes, house dressing &amp; crispy noodles</i>	\$25
<b>Green Thai Chicken Curry</b> <i>A traditional curry, made with coconut cream, served with jasmine rice, roti bread</i>	\$25
<b>Angus Beef Burger</b> <i>Served in a brioche bun, with lettuce, tomato, cheese and pickles with fries, tomato sauce &amp; aioli</i>	\$27
<b>Fish n Chips</b> <i>Beer battered Snapper served with fries &amp; a fresh garden salad with tartare sauce &amp; tomato Sauce</i>	\$27
<b>Corn Fritter Stack</b> <i>Filled with halloumi cheese &amp; roasted tomatoes, served on bed of seasonal salad &amp; vinaigrette</i>	GF \$27
<b>Vegan Black Bean Burger</b> <i>Served on sweet potato bun, crispy lettuce, tomato Vegan smoked aioli, with polenta chips or fries</i>	GF \$27

## SIDES

Crispy Fries with Aioli & Tomato sauce	\$5
Garden Fresh Salad	\$5
Vegetables of the Day	\$5
Onion Rings	\$5
Polenta Chips	\$5



## DESSERT

**Duo of Kapiti Ice Cream** **\$15**

*Served with raspberry coulis and roasted oat crumble*

**Add a Shot of Baileys or Kahlua \$19**

**Individual Tiramisu** **\$15**

*Served with chocolate sauce.*

**Chocolate Brownie Crème Brulee** **\$15**

*Served with vanilla shortbread biscuits*

**Individual Pavlova** **\$15**

*Topped with Mango sorbet and mixed berry compote*

*Served with Almond and Hazelnut biscotti*

**Affogato** **\$18**

*Scoop of Kapiti vanilla ice cream, double shot of espresso and your choice of liquor*

*Ask our team about options for  
Liquor Coffee and Ports to finish*

*Thank you for choosing to Dine at*

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- KIWI KITCHEN -

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