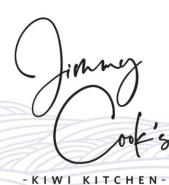
DINNER MENU





ENTRÉE

SEAFOOD CHOWDER 29 Our famous creamy chowder loaded with seafood, served with our chef's kiwi fry bread

CHEF'S SOUP OF THE DAY 18.5 served with Blanchfield's bakery toasted sour dough (GFO, V)

LOCALS GARLIC BREAD 15 Blanchfield's bakery ciabatta with house made Westgold garlic butter (V, Vegan on request) JIMMY'S SWEET BBQ CHICKEN SKEWERS 26 Chicken thigh in a sweet honey soy marinade, with pickled cucumber, sesame seeds, chili's (GF, DF)

> BBQ CORN RIBS 22 Corn cobs in a homemade spice mix chargrilled with a vegan basil pesto mayo (Vegan, GF)

DOZEN GREEN LIPPED MUSSLES 32 In a coconut cream sauce served with Blanchfield's bakery Focaccia (GFO)

MAINS

FISH AND CHIPS 38 Your choice of tempura battered or panfried Westfleet fish of the day, served with fries, side garden salad and tartare sauce (DF, GFO)

RIGATONI PASTA 37

Rigatoni pasta in a creamy tomato basil sauce with chickpeas and spinach finished with parmesan cheese (V)

PORTERHOUSE STEAK 45

SURF N TURF 60

250 gm Porterhouse steak with potato herb croquettes, seasonal greens served with a creamy mushroom gravy. Add some prawns to this meal for our surf n turf option (GFO, DFO)

WINTER VEGE STEW 37

Mushrooms, carrots, chickpeas & lentil stew, served with creamy mash potato (Vegan, GF)

CHICKEN, LEEK & BACON PIE 38

Chicken, bacon & leek pie served with mash potato and seasonal greens with a side of jus

SLOW ROASTED PORK BELLY 41

Served with pumpkin purée, herb potato croquettes, seasonal greens and crisp cabbage with creamy jus (GFO)

JIMMYS SALAD22Add chicken 32Add Beef35Fresh seasonal green salad tossed with dried fruits, nuts and seeds and a
house made vingerette (Vegan, GF)add begins of the second s

DESSERTS

CHOCOLATE FONDANT 18 served with vanilla ice cream & crème anglaise

APPLE AND PEACH TART 18

Apple and peach tart in a flaky pastry served with vanilla ice cream and a side of cream anglaise (DFO)

GINGERBREAD SPONGE 18 Gingerbread sponge cake served with warm caramel sauce, plant base ice cream (Vegan)

BANOFFEE PIE 18

Gluten free biscuit base filled with caramel, banana, Chantilly cream and dressed with caramelized banana (GF)

EEN LIPPED MUSSLES 32

Lamb Shoulder Signature Dish

Single 45

5 **Share** 98

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

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

> SIDES 10 each

Garden Salad Kumara Fries Potato Fries Mash Potato with gravy Seasonal roast veges Seasonal steamed veges