

# DINNER MENU

AVAILABLE FROM 4PM – 8.30PM

Jimmy  
Cook's

- KIWI KITCHEN -

## 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 MUSSELS 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

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)

### SURF N TURF 60

### 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)

### JIMMY'S SALAD 22

Fresh seasonal green salad tossed with dried fruits, nuts and seeds and a house made vingerette (Vegan, GF)

### Add chicken 32

### Add Beef 35

### Lamb Shoulder Signature Dish

Single 45      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

## 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)