

Jimmy's RESTAURANT & bar

available 6pm to 9:30pm daily

STARTERS & ENTREES

Garlic Bread (v) 7.00

Our own house baked bread spread liberally with garlic butter

Soup of the Day 12.00

Freshly prepared and served with our own house baked bread

Chicken Liver Pate 16.50

Served with beetroot relish and lightly toasted house baked bread and crackers

Seafood Chowder 19.50

Selection of fresh seafood in a creamy sauce with prawns, calamari and mussels served with house garlic bread

Grilled Halloumi (v)(gf) 19.50

Chilli spiced halloumi on dukkah coated kumara, chopped tomato and capers, micro green's and a sweet balsamic vinegar

Crispy Calamari 19.50

Tossed in salt & pepper flour, mixed with crispy vegetables, deep fried and served with a charred lemon and chilli dressing

Seared Tiger Prawns (gf) 22.50

Pan fried in garlic butter and served on an avocado puree with rocket leaves and mango salsa

LIGHT MAINS

Caesar Salad 19.50

Traditional salad with bacon, anchovies, croutons and shaved parmesan cheese topped with a poached egg and caesar dressing

Add Chicken 23.50

Creamy Bacon Carbonara Light 19.50 Main 25.50

Kiwi favourite with mushrooms and crispy bacon tossed in butter, onions, cream and parmesan cheese, then stirred through spaghetti pasta and accompanied with a fresh garden salad

Warm Lamb Salad (gf) 27.50

Grilled dukkah coated lamb fillet resting on roast kumara, red beets and onion. Garnished with gourmet leaves and

MAIN MEALS

Chef's Special of the Day 25.00

(Changes daily)

Vegetarian Risotto (v)(gf) 24.50

With roast butternut pumpkin, roasted garlic, rocket leaves and shavings of parmesan

Add 4 Prawns 34.50

Canterbury Chicken (gf) 33.50

Herb rubbed breast with baked roma tomato sitting on mash and greens and finished with a chorizo crumb and peppered tomato vinegarette

Southland Blue Cod 34.00

Blue cod fillets grilled, then baked sitting on potato mash and greens with a shrimp and tomato sauce topped with a tomato salsa

Akaroa Salmon Fillet (gf) 34.50

With a horseradish crust, resting on crushed herb gourmet potatoes with pak choi and finished with a tomato and black pepper dressing

Duo of Pork (gf) 34.00

Pork loin and pork belly slow roasted in apple cider with Moroccan inspired jus and served on potato gratin and bok choi, topped with crackling

Venison Denver Baby Rump (gf) 35.00

Served medium-rare with sweet potato fondant, wilted watercress, and a blueberry and redcurrant jus

Classic Kiwi Lamb with a Twist (gf) 39.50

Glazed rack of lamb, grilled soya and chilli lamb rump sitting on a baby pea and mint potato cake served with a shot of roasted lamb soup

GRILL SELECTION

served with your choice of potato and sauce

Canterbury Eye Fillet wrapped in bacon 200gm (gf) 39.00

Angus on Bone Ribeye 400gm (gf) 42.00

Wakanui 21 day aged Sirloin 350gm (gf) 49.00



Potatoes

Golden fries with tomato and aioli sauces (gf)(v)

Potato wedges with sour cream (v)

Creamed potato mash (gf)(v)

Duck fat roasted agria potatoes with rosemary

Sauces

Blue cheese ranch

Mushroom and garlic

Brandy & green peppercorn

Syrah jus (gf)

Roasted garlic butter (gf)



Sides

Green salad with balsamic dressing (gf)(v) 6.00

Fresh steamed seasonal vegetables (gf)(v) 6.00

Cauliflower cheese 6.00

Battered onion rings 6.00

Golden fries with tomato and aioli sauces (gf)(v) 6.00

Wedges 8.00

Pavilions Hotel
42 Papanui Road
BOOKINGS ESSENTIAL
PHONE 0800 805 555

DESSERTS

Ice Cream Sundae 10.50
Berry, Caramel or Chocolate

Chef's Dessert of the Day 14.00 (Changes daily)

Sticky Date Pudding 14.00
Served warm, coated with caramel and presented with traditional custard, ice-cream and cream

Death by Chocolate 14.50
Chocolate hazelnut brownie, Kapiti chocolate ice cream, white chocolate mousse with strawberry compote and chocolate sauce

Affogato 14.50
Ice cream, espresso coffee and your choice of liqueur

Crème Brûlée (gf) 14.50
Vanilla bean brûlée with compote of seasonal fruit, and finished with vanilla ice cream

Cheese Plate
Served with grapes, walnuts, pear and fig chutney and crackers. Kapiti Kikorangi Blue, Whitestone Havarti and Whitestone Brie

Choose 2 18.00
Choose 3 23.00

snack menu

available 24 hours

Garlic Bread (v) 7.00
Our own house baked bread spread liberally with garlic butter

Basket of Fries 9.50
With tomato and aioli sauces or kiwi gravy with a spicy twist

Soup of the Day 12.00
Freshly prepared and served with our own house baked bread

Wedges (v) 13.50
With sour cream and chilli sauce

Spaghetti Bolognese 16.50
Tasty beef mince in a rich Italian style tomato and red wine sauce

Charlie's Lamb and Kumara Pie 16.50
Served with fries and a garden salad

B.L.A.T 16.50
Bacon, lettuce, avocado puree and tomato served on toasted house bread and accompanied with fries

Akaroa Smoked Salmon Salad (v) 21.00
On top of crisp garden leaves with a mango chilli and lime dressing

Cheese Plate
Served with grapes, walnuts, pear and fig chutney and crackers. Kapiti Kikorangi Blue, Whitestone Havarti and Whitestone Brie

Choose 2 18.00
Choose 3 23.00

Toasted Sandwich
With your choice of three fillings: ham, cheese, pineapple, tomato, red onion or bacon

1 x Sandwich 9.50
2 x Sandwiches 16.50
(can be served untoasted)

Ice Cream Sundae 10.50
Berry, Caramel or Chocolate

Jimmy's courtyard & bar menu

available 3pm to 9:30pm daily

Basket of Fries 9.50
With tomato and aioli sauces or kiwi gravy with a spicy twist

Chicken Liver Pate 16.50
Served with beetroot relish and lightly toasted house baked bread and crackers

Calamari Salad 21.00
Tempura battered salt and pepper calamari, served with salad greens and dressed with lime chilli mango dressing

Wedges (v) 13.50
With sour cream and chilli sauce

Ryun Deluxe Burger 21.00
Prime beef mince patty with bacon, cheese, tomato, beetroot, dijon mustard and mayonnaise. Served with fries and tomato sauce

Fish & Chips 26.00
Chatham Island cod in Speights beer batter with fries and our homemade tartare sauce

HOT BEVERAGES

Short Black, Long Black, Cappuccino, Latte, Flat White, Moccachino, Hot Chocolate, Selection of Teas Syrup, Soya & Almond Milk

