Jimmy's RESTAURANT & bar

STARTERS

Warm Marinated Olives V, GF **11**

Soup of the Day 15
With house bread

Prawns with Chorizo in a Sweet and Spicy Sauce GF **23**
Cucumber and radish sesame salad

Honey, Rosemary and Walnut Baked Brie Cheese 23
Fig and pear chutney and bread croutons

Crispy Karaage Chicken DF **24**
Soy, ginger, chilli sauce and pickled veg

Pork and Duck Rillette DF **25**
Pickled red onions, cornichons and whole grain mustard

MAINS

Roasted Cauliflower, Mushroom, Quinoa and Hazelnut Salad V **28**
Roti bread and caramelized onion hummus

Add crispy pork belly 8

Pork Parma Schnitzel DF **34**
Tomato and basil sugo sauce with
buffalo mozzerella, watercress salad and fries

Chef's Special of the Day 38

Smoked Beef Brisket, Bacon and Mushroom Pie 36
Creamy truffle mash and toasted almond broccolini

Slow Braised Otago Lamb Shoulder GF **38**
Sweet potato and butternut squash risotto,
parsley, garlic and lemon

Stewart Island Herb Crusted Blue Cod 42
Creamy mash and seasonal greens served with
tomato shallot dressing

GRILL

Canterbury Sirloin 250g 48

Canterbury Rib Eye 300g 56

Served with a choice of -

Steak cut fries DF

Potato wedges

Crispy paprika potatoes GF, DF

Creamy mash GF

AND

Mushroom and garlic sauce GF

Peppercorn sauce GF

Red wine jus GF, DF

Garlic butter GF

SIDES

Two fried eggs GF, DF **8**
Garlic bread **12**
Pear, parmesan and walnut salad GF **12**
Seasonal vegetables GF **12**
Roasted mushrooms GF **12**
Battered onion rings **12**
Steak cut fries DF **12**
Wedges with sour cream and sweet chilli **12**

(GF) Gluten Free (DF) Dairy Free (V) Vegan | Dinner available daily from 5.30pm - 9.00pm

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LIGHT MAINS

Buttermilk Crispy Chicken Burger 26
Asian slaw, sweet chilli jam, aioli and fries

Bacon and Mushroom Tagliatelle Pasta 28
Carbonara pasta

Fish and Chips DF **34**
Beer battered market fish, tartare sauce, salad and fries

DESSERTS

Apple Tart 16
Candied walnuts and vanilla ice cream

Winter Spiced Crème Brûlée GF **18**
With mulled wine poached pears

Chocolate Salted Caramel Fondant GF **20**
With macadamia nut ice cream

Cheese Platter 24/36
Choice of 2 or 3 cheeses -
Kahurangi Blue, Whitestone Brie and Harvati
with pear chutney, walnuts and crackers

Affogato with Liquer GF **20**

Mango Sorbet GF, DF, V **15**

Vanilla Ice Cream GF **12**
With caramel or chocolate sauce

Bailey's Hot Chocolate 18

KIDS

(under 12 years old)

2 course **16**

Crispy Chicken Burger and Chips DF

Fish and Chips DF
Tomato sauce

Sausages and Mash GF
Gravy

Tagliatelle Bolognese Pasta

Ice Cream Sundae GF
Choice of chocolate or caramel

Profiterole
With ice cream and chocolate

PAVILIONS
HOTEL CHRISTCHURCH

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