

All Day Menu
11:00am – 10:00pm

To Share

Rosemary Infused Garlic Bread 9.5

Three homemade mini loafs, roasted garlic bulb, olive oil, balsamic

Breads and Dips (Gf available) 12

Trio served with Garlic bulb, basil pesto, olive oil and balsamic vinegar

Gyozos 6 @ 9 12 @ 17

Deep fried dumplings, chicken or pork, served with Asian dipping sauce

Cajun Spiced Potato Wedges 12

Sour cream and sweet chilli sauce

Pizza and Sandwiches

(Gf available on an extra charge of 3 dollars)

Margherita (Veg, Df) 22

Cherry tomato, basil pesto, Napoli sauce, roquette

Meat (Df) 23

Chili and garlic base, pork & fennel meat balls, salami, roquette

Jimmy Cooks Club Sandwich 20

Chicken, bacon, egg, tomato, lettuce, mayo

Jimmy Cooks Vegetable Club Sandwich 18

Haloumi, Tomato, lettuce, cucumber, hummus, vegan basil pesto
(Vegan, tofu replaces haloumi)

Entrees

Soup of the day (Veg, Df, Gf available) 13

Seasonal ingredients made daily served with mini loaf, cultured butter

Seafood Chowder 18

Served in a fennel infused cob, whole prawn

Lentil and Spinach Salad (Veg, V) 16

Seasonal roasted root vegetables, beetroot hummus, house dressing

Caesar Salad (Veg available) 16

Baby cos, shaved parmesan, soft-boiled egg, bacon, anchovy, croutons, dressing

Add ons

Smoked Chicken 6

Crumbed Prawns 7

Spiced Tofu or Haloumi 5



Seafood Selection

New Zealand Green Lipped Mussels (*Df, Gf available*) 6 @ 12 12 @ 20
Thai inspired steamed mussels, sesame bun

Seafood Fettuccini 26
Prawn cutlets, squid tentacles, mussels, spinach, fettuccini, chilli, garlic and tomato sauce

Salt and Pepper Calamari (*Gf*) 16
Served seasonal green salad, sago chip, saffron aioli

Fish and Chips (*Gf available*) 24
Fresh local catch, beer battered or pan-fried, fries, house tartar sauce, seasonal salad

Seafood Platter 65 (2) / 35 (1)
Green lipped mussels, crumbed prawns, crab cakes, battered fish, salt and pepper squid, seasonal salad, condiments and garlic bread

Mains

'Jimmy Cooks' Kiwi Burger (*Gf available*) 24
180g Beef burger, tomato mustard mayo, egg, beetroot and bacon, brioche bun, fries

Steak, Egg and Chips (*Gf*) 25
Angus beef striploin, fries, seasonal salad, fried egg, jus

New Zealand Lamb Shank (*Gf*) 26
Traditional winter stew

Braised Beef Short Rib (*Gf*) 24
Whipped potato, red wine jus, pea puree

Sides

Garlic Fries 9
Chilli and Garlic Fries 9
Fries 9
Beer Battered Onion Rings 8

Seasonal Vegetables 9
Edamame Beans 8
Egg 3.5

Mash Potato 8
Side Salad 8

A La Carte Menu
6:00pm – 9:00pm

Entrée

- Six hour braised Beef short rib, potato and blue cheese rosti, plum puree (*Gf*) 16
- Chicken liver parfait, tamarillo chutney, mini brioche loaf (*Gf available*) 15
- Quinoa & Polenta bites, curried cauliflower puree, mango salsa, sago chips (*Veg, Gf, V*) 13
- Seafood Trio (scallop, crumbed prawn, crab cake), wakame salad & condiments 17
- Soup of the day, mini loaf, cultured butter 13

Mains

- Northland Beef Striploin 250g, whipped potato & truffle, broccoli almandine, confit tomato, béarnaise sauce (*Gf*) 32
- Herb Crust Lamb Rack, harissa spice seasonal vegetables, kumara puree, mint jus 32
(*Gf, Df available*)
- Chicken Breast, winter vegetable wedges, mushroom sauce, herb crumb (*Gf*) 29
- Manuka honey glazed duck breast, sweet potato mash, plum caviar, caramelize onion, jus (*Gf*) 33
- Market Fish of the day, Cumin spiced lentils, mild coconut curry sauce, and winter vegetables (*Gf, Df*) 32
- Tandoori Spice Tofu, lentil and coconut curry and poppadum's (*V, Veg, Gf, Df*) 22

Desserts

- White Chocolate melting cake, mandarins, grand marnier syrup, orange soil 15
- Lychee Panna Cotta, raspberry sorbet, lemon poppy seed shortbread 14
- Baileys Brulee, poached pear, ginger crumble, vanilla bean ice cream (*Gf*) 14
- Trio of Sorbet, raspberry, mango and lemon sorbet, coconut cream, ginger soil 14
(*V, Gf available*)
- Sticky Date Pudding, hot caramel sauce, hokey pokie ice cream, honeycomb 15

Cheese

- New Zealand Cheese Board 21
- Served with a selection of crackers, quince paste, grapes and spiced nuts.
30g of each serving of Kapiti and Mainland cheese