



DINNER MENU

available 5.30pm - late

ENTRÉE

Bread & dips w/ olive oil &
balsamic, hummus & pesto
14

Seafood chowder jimmy's famous
southland seafood chowder w/
toasted ciabatta
16

Lemon pepper squid w/ dipping
sauce
15

Duck & port pate* w/ toasted
ciabatta
15

1/2 kg mussels* in a coconut
cream, sweet chilli, lemongrass &
coriander broth w/ ciabatta bread
23

Fish tacos pan fried fish cooked
in a tomato, chilli & lime sauce
w/ a red cabbage & coriander slaw
served on soft tortillas
17

Venison salad* seared venison,
maple candied walnut, pear,
blue cheese, cherry tomatoes,
mesclun & rocket
20

DAILY CHANGING SPECIALS BOARD

please ask your waiter for details

these dishes can be made **gluten free,
please let your waiter know*

*Please show respect for our neighbours &
keep noise at a reasonable level when
dining outdoors & when leaving the
premises*

MAIN

Baby back pork ribs* bourbon
marinated w/ beer battered
& salad
28

Fresh blue cod* choose either
beer battered or pan fried w/
salad & fries
small 29
large 37

Mushroom & mascarpone risotto*
mixed mushrooms through arborio
rice finished w/ mascarpone
cream, topped w/ truffle oil &
shaved parmesan
25

Rabbit pappardelle slow cooked
rabbit & shitake ragu tossed
through pappardelle pasta w/
shaved parmesan & truffle oil
29

250g Scotch fillet steak* w/
mushroom jus & your choice of:
mash or fries
salad or veggies
32
add a fried egg 1.5

Wild venison wellington venison
fillet wrapped in puff pastry,
stuffed w/ mushrooms & spinach
served w/ parsnip puree,
broccolini & red wine jus
38

Fish of the day ask your waiter
for today's special
POA

Crispy porchetta* pork fillet
rolled in pork belly stuffed w/
fennel, garlic & rosemary served
w/ potato mash, green beans, red
wine jus & apple sauce
30