

BAR & EATERY

LITTLE JIMMY

MORNING, NOON
AND NIGHT

for the table

Fresh sourdough + Lot 8 extra virgin olive oil

Charcuterie sharing boards

Local artisan cured meats, duck liver parfait, house made pickles

Pork croquettes, garlic aioli, oregano, pickled onion

Hawkes Bay Lamb ribs, garlic-chilli caramel

Charcoal fired cauliflower, coconut curry, pickled cabbage, toasted almonds(v)

Sticky braised Angus beef cheeks, beetroot

Freedom farms pork belly, puy lentils, pumpkin, chorizo, feijoa

Pan fried market fish, celeriac, farro, garden herbs, wakame

Sauteed kalettes + curly fries w chipotle aioli

Lemon cream, vanilla, pumpkin, pistachio, white chocolate

Whittaker's 72% chocolate fondant, dark cherries and coconut snow