

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

Smoked kahawai croquettes, avocado, coriander

Hawkes Bay Lamb ribs, garlic-chilli caramel

Roasted butternut pumpkin, goat's cheese, hummus,
rosemary, walnuts, ginger(v)

Sticky braised Angus beef cheeks, beetroot, turnip

Freedom farms pork belly, Granny Smith apple, cellery, jus

Pan fried Akaroa King Salmon almond + red pepper romesco

Sauteed winter greens + curly fries w chipotle aioli

'Epsom Mess' – Rhubarb, crème fraiche, meringue,
pistachio, coconut snow

Whittaker's 72% dark chocolate fondant,
Black Doris plum gelato, crème fraiche