

BAR & EATERY



# LITTLE JIMMY



## BRUNCH

House made granola, Raglan coconut  
yoghurt, fresh fruits  
16

French crumpet, blueberry compote,  
cream, fresh berries, lemon, maple syrup  
20

Omelette, bacon, roast portobello  
mushrooms, goat cheese, spinach GF  
23

Sweet waffle, fried egg, Wairarapa smoked  
bacon, maple syrup  
21

Eggs Benedict (choice of mushroom,  
salmon or bacon), quinoa feta  
rosti, poached eggs, hollandaise  
22

Smashed avocado, hashbrowns, heirloom  
tomatoes, fried egg v  
19

Big Jimmy - scrambled eggs, bacon, blood  
sausage, potato hash, sauteed greens, local  
mushroom, sourdough  
24

## SIDES

Wairarapa smoked streaky bacon  
7

Curly fries, chipotle aioli  
10

Sauteed green beans, crispy chickpeas,  
cashew, lemon + rosemary GF/DF  
12

Leaf salad, pickled beetroot, sprouts,  
vinaigrette v  
10

Apple & carrot slaw, lemon sesame  
dressing v

## LUNCH

Wild Wheat sourdough, Lot 8 EVO  
5

BLAT, smoked bacon, crisp lettuce,  
Curious Cropper's tomatoes, crushed  
avocado, brioche bun  
18

Pork croquettes (3), garlic aioli, oregano,  
pickled onion  
18

Charcoal fired cauliflower, coconut curry,  
pickled cabbage, toasted almonds GF/DF/V  
17

West Coast trevally, coconut, lime, chili DF  
19

Hawke's Bay lamb ribs, peanuts, chili +  
garlic caramel, lime (3) DF  
25

Pan Fried Chicken Schnitzel, caper butter,  
garden herb dressing  
30

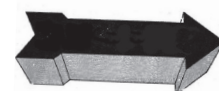
Pan fried market fish, celeriac, farro,  
garden herbs, wakame  
34

Mahy Farms grass fed beef burger,  
mustard, gruyere, pancetta, curly fries  
25

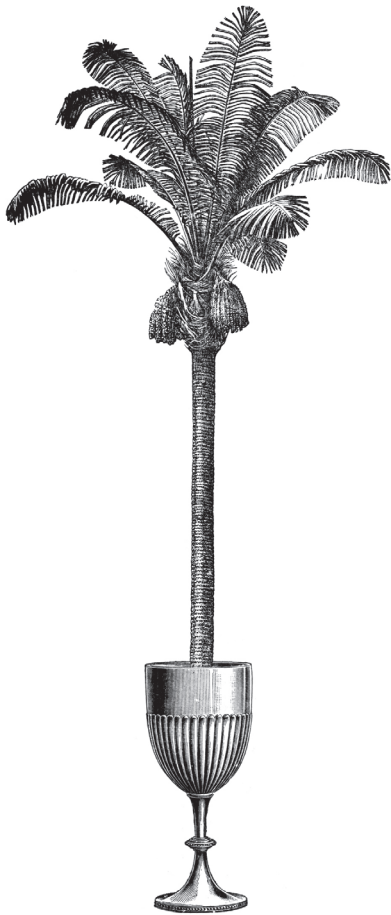
Warm roasted chicken salad, thyme,  
kumara, green beans, pancetta, feta,  
rocket GF  
25

THE  
EMPIRE  
B L D G S .

EP S O M



TURN OVER FOR PIZZA, DRINKS &  
DESSERTS



LITTLE JIMMY  
 PROVIDES YOU  
 WITH  
 NEW ZEALAND  
 FOOD & DRINK  
 FROM SMALLER  
 KIWI PRODUCERS

## PIZZA

Kapiti bocconcini, basil, Curious  
 Cropper's cherry tomatoes v  
**26**

Freedom Farms smoked ham hock,  
 Portobello flat mushrooms, gruyere  
**28**

Roasted Parkvale portobello mushrooms,  
 pesto, goat's cheese, seeds v  
**28**

Creole Chicken, pickled jalapenos, karikaas  
 gouda, cashew nuts  
**29**

## DAYTIME DRINKS

Berry Smoothie, coconut, yoghurt  
**9**

Bloody Jimmy, Matakana Moonshine  
 vodka, spiced heirloom tomato juice,  
 bacon salad garnish  
**18**

Mimosa, orange juice & bubbles  
**18**

CHEERS!

## SWEET TREATS

Whittaker's 72% chocolate cheesecake,  
 macerated strawberries, kiwifruit sorbet  
**18**

Lemon Cream, vanilla, purple kumara,  
 pistachio, white chocolate  
**17**

Chocolate coated meringue,  
 coconut cream, crystalized  
 ginger, roasted pear sorbet GF/DF  
**16**

Upper Moutere Little River brie, Mercer  
 vintage Waikato gouda, Barry's Bay  
 peninsula blue  
**15 (50 GM) 42 (150 GM)**

Affogato  
**10**

w Sovrano Coffee Liqueur or Lewis Road  
 Creamery Chocolate Cream liqueur  
**18**



BRUNCH & LUNCH ARE ON THE OTHER SIDE OF  
 THIS MENU