## S W E E T T R E A T S

## White chocolate cheesecake

chocolate soil, passionfruit sorbet GFO 20

## **Epsom mess**

fresh strawberries, cream french meringues, mint GFO
18

## **Chocolate truffle tart**

orange, hazelnut, mascarpone **22** 

## Sticky date pudding

butterscotch, vanilla icecream **20** 

## Espresso martini affogato

vodka, vanilla ice cream, coffee liqueur **24** 

Affogato 12



LIQUID DESSERTS

#### **Nevis Bluff**

Late Harvest Pinot Gris
16 / 75

#### Lake Hayes

Noble Sauvignon Blanc
15 / 70

## Mazuran's

Old Tawny Port **20** 

## SUPPORTING THE LITTLE GUY

# PROUDLY SUPPORTS THE SMALLER NZ PRODUCERS

Here are a selection of just some of the fantastic smaller kiwi businesses that we use to provide you with our great selection of NZ food and drink.

You won't find any large dominant players here, just a great range of smaller kiwi businesses trying to make their mark. They make some damn good stuff and we are proud to support them.

It may cost a little more to do so but we think keeping it kiwi is important. So thank you for supporting us and indirectly, supporting these awesome kiwi producers.

























EAT

E M P I R

PH 623 3213

Please note there is a 2% surcharge for all credit card and paywave transactions



Our sharing menu is a short list of uncomplicated dishes where fresh ingredients rather than cuisine style are the heroes.

The same goes for the drinks too, focusing on a selected range of great Kiwi only drops.

What's more is that we support the little guy by using New Zealand products sourced from smaller kiwi businesses trying to make their mark.

CHEF'S CHOICE MENU
IF YOU CAN'T DECIDE?
LEAVE THE DECISIONS TO US
5 COURSE CHEFS CHOICE MENU
78PP



## West Coast trevally

coconut, lime, chilli DFO, GFO

## **Coal-fired cauliflower**

coconut curry, pickled cabbage, almonds, GFO, DFO, VE

## **Pork croquettes**

"Liberty Beer" pickled mustard, cider apple, chevril **25** 

#### **Mushroom risotto**

local mushrooms, truffle mascarpone, parmesan, Olive Black EVO, GFO, V

## Smoked fish pate

dill, warm sourdough

### LJs lamb ribs

garlic chilli caramel, peanuts, chrispy shallots GFO, DFO 33

## Alpine venison tartare

confit egg yolk, beet wafer, horipito, GFO, DFO 28

#### Local artisanal meats

cured meats, cold cuts, sourdough, pickles 39



#### SOURDOUGH PIZZA

(CHARCOAL FIRED)

#### Tomato Mozzerella

pesto, basil, Curious Croppers cherry tomatoes, v

#### Pepperoni

black olives, roasted garlic 33

## **Proscuitto**

mushrooms, parmesan, rocket **35** 

#### Tandoori chicken

jalepenos, cashew, red onion, rocket
33

## Garlic & thyme mushroom

pesto, goat's cheese, seeds, v 29

## Pumpkin gnocchi

vegan riccota, basil, local tomatoes, almonds, VE, GFO, DFO 35

#### Market fish

wilted greens, smoked tomato beurre blanc, Mumbai potato, GFO 41

## Wagyu beef short rib

carrot, baby onions, hazelnut dukkah, DFO, GFO
43

## Freedom Farms pork belly

celeriac puree, corn salsa, beetroot jam, pickled radish, GFO

## lamb rump

potato & thyme gratin, peas, onion, jus, GFO, DFO

46

Pure Nature beef burger mustard, gruyere, pancetta, curly fries 28

## Pasture raised ribeye

MR, local mushrooms, cippolini, gremolata, bone marrow jus, DFO, GFO
48

#### Chicken schnitzel

caper mayo, roasted cauliflower puree, grilled lemon **37** 

#### Caesar Salad,

baby cos, anchovies, parmesan, soft egg, sourdough crisps.

Choice of prosciutto, seasonal greens or chicken breast + \$10

28

## SIDES

## **Curly fries**

chipotle aioli *VE* 

#### Roasted kumara

maple orange glaze, garlic,

GFO, V

14

## Apple & carrot slaw

lemon sesame dressing,

VE, GFO, DFO

12

## Seasonal greens

cashew cheese, crispy chickpeas, rosemary oil, GFO, VE, DFO **15** 

## Baby kale salad

cranberries, apple, shallot, seeds, DFO, V, GFO

V=VEGETARIAN, VE=VEGAN, GFO=GLUTEN
FREE OPTIONAL, DFO=DAIRYFREE OPTIONAL,
IF YOU HAVE AN ALLERGY, PLEASE ADVISE
ONE OF OUR FRIENDLY STAFF

LITTLE JIMMY PROUDLY SUPPORTS NEW ZEALAND MADE / GROWN PRODUCTS