

SWEET TREATS

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

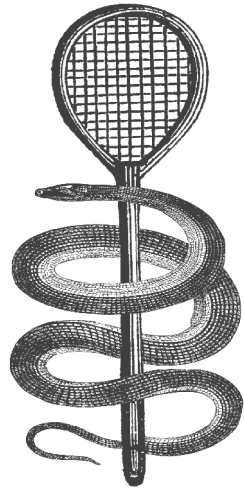
butterscotch, vanilla icecream
20

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

LITTLE JIMMY USES NZ PRODUCTS AND
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

THE
EMPIRE
B L D G S .
EPSOM

PH 623 3213

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

LOCAL GOODNESS

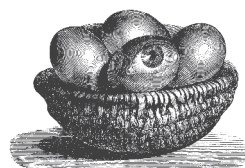


Our sharing menu is a short list of uncomplicated dishes where fresh ingredients rather than cuisine style are the heroes.

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 PLATES TO SHARE
78PP
MINIMUM 2 PEOPLE



SMALLER PLATES

West Coast trevally
coconut, lime, chilli *DFO, GFO*
22

Coal-fired cauliflower
coconut curry, pickled
cabbage, almonds, *GFO, DFO, VE*
22

Pork croquettes
"Liberty Beer" pickled
mustard, cider apple, chevril
25

Mushroom risotto
local mushrooms, truffle
mascarpone, parmesan,
Olive Black EVO, *GFO, V*
27

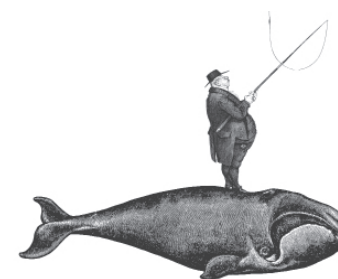
Smoked fish pate
dill, warm sourdough
23

LJs lamb ribs
garlic chilli caramel,
peanuts, crispy shallots *DFO*
33

Alpine venison tartare
confit egg yolk, beet
wafer, horipito, *GFO, DFO*
28

Stuffed eggplant
Beetroot tahini, lentil,
toasted almonds,
feta, herb oil *GFO, DFO, V*
26

Local artisanal meats
cured meats, cold cuts,
sourdough, pickles
39



SOURDOUGH PIZZA

(CHARCOAL FIRED)

Tomato Mozzarella
pesto, basil, Curious Croppers
cherry tomatoes, *v*
29

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

LARGER PLATES

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*
39

lamb rump
potato & thyme gratin,
peas, onion, jus, *GFO*,
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 *v*
12

Roasted kumara
maple orange glaze, garlic,
GFO, V, DFO
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*
12

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