

Starters & Snacks

- Classic Crisp Garlic Bread** \$10.90
Hot crusty bread with an infusion of garlic butter.
- Cheese & Bacon Cob Loaf** \$13.90
Roasted garlic butter starts the show, then in goes mozzarella cheese and crispy smoked bacon.
- Golden Fries** \$8.90
Served hot and crispy with classic tomato sauce.
- Curly Fries** \$9.90
These are freshly cooked to perfection from local potatoes.
- Kumara Fries** \$10.90
Crispy fried beer battered kumara fries with sour cream to dip.
- Cauli Bites** \$12.90
Golden brown, bite sized and addictive. Our small florets of cauliflower in a parmesan breaded coating with a smooth dip.
- Salt & Pepper Calamari** \$14.90
Golden and delicious served with lemon and tartare sauce for dipping.
- Wicked Onion Rings** \$13.90
A generous portion of onion rings coated in our special batter – a favourite around here. Served with BBQ dipping sauce.
- Loaded Wedges** \$15.90
Crispy golden wedges with cheese, sour cream and bacon.
- Double Loaded Nachos (GF)** \$19.90
Crisp nachos loaded with stringy cheese and grilled, now we load it again with Mexican spiced beef, sour cream, guacamole, jalapeños and salsa.
- Maryland Crab Dip** \$11.90
Jimmy's Grandmother's secret recipe – a seafood explosion, a taste to be discovered. Served with fresh toasted bread and corn chips.
- Jack's Smoked Wings (GF* OPTION)**
6 - \$13.90 12 - \$25.90

We marinate them for hours and then slow smoke with our special blend of woodchip.

Choose one of our five wing flavours:

- ~ Jimmy Jack's Original BBQ (just delicious, sweet and you can't get enough)
- ~ Smooth & Tangy (smooth and moreish with a wee bite)
- ~ Honey Pot (sweet with a bit of heat)
- ~ American Buffalo (warm & wicked with a kick)
- ~ Memphis fire (hot but it won't kill you)

Platters

Specialty platters, Crafted to Share.

- The Starter Platter** \$42.90
Start any table with our combo - garlic bread, onion rings, golden fries, crab dip, bread & corn chips and 6 sticky BBQ wings.

The Rib Shack Platter \$45.90

Get a taste of the best combo ever!

A slab of our succulent slow cooked pork ribs, three slow smoked smooth and tangy wings, our amazing Texas smoked sausage, crab dip, wedges and fries. An amazing meal for one or good to share with someone special.

The Premium Rib Platter \$109.90

Such a big deal around here it comes on two boards

We rack up the ribs, smoked chicken wings, our amazing crab dip, pile of wedges and sour cream, pieces of line caught battered gurnard, crispy onion rings, smoked BBQ chicken thighs, prawn cocktail and a huge Texas smoked sausage.

GREAT TO SHARE THE ULTIMATE DINING EXPERIENCE
CRAFTED TO SHARE

Jimmy JACK'S

RIB SHACK AND CRAFT BAR

HOME OF THE STONEGRILL® Experience

Stones are heated to an optimum temperature of 400°C. The rocks sear food fast, locking in the natural juices and nutrients, enhancing flavour and tenderness. All Stones come with Bearnaise butter

Smoky Stonegrill

Our slow smoked meats are finished off on your own Stonegrill for the ultimate in taste and temperature.

Slow Smoked Scotch Steak \$36.90

A subtle applewood smoked 300gm prime steak, served on the Stone with garden salad and hand-cut double down fries.

Surf & Turf Slow Smoked Scotch Steak \$41.90

A subtle applewood smoked 300gm prime steak, served on the Stone. Surfs up with a cup of our creamy seafood chowder, prawns, our garden salad and hand-cut double down fries.

Smoked Steak & Salad \$36.90

Slow smoked 300gm ribeye steak sizzling on the stone with a premium mixed green garden salad.

Combo/Custom Stonegrill All meat 80gm

The Combo/Custom Stonegrill means you get to choose from:

Prime Rump – Lean Lamb Rump – Lean Pork – Smoked Chicken Thigh.

With your choice of two sides:

Coleslaw – Potato Salad – Garden Salad – Steamed Vegetables – Golden Fries – Hand-cut Fries – Waffle Fries – Curly Fries.

"SURF UP" - add chowder and prawns to any combo for just \$10 additional

The Double Rock \$25.90

Your choice of any TWO meats and two sides.

The Triple Rock \$29.90

Your choice of any THREE meats and two sides.

The Mega Rock \$37.90

Your choice of any FOUR meats and two sides.

(V) - Vegetarian • (GF*) - Gluten Free
(GF* option) - Gluten Free option available, just ask our staff.

*Note: May contain traces of gluten. Prepared in an area with gluten containing products.

Fresh Stonegrill

The Butcher's 250 Block \$28.90

Prime 250gm Angus Rump Steak

Served sizzling to your table on the 400deg Stone with bearnaise butter. Served with our garden salad and hand-cut double down fries.

The Butcher's 500 Block \$39.90

Prime 500gm Angus Rump Steak

Prime Angus Rump steak on the 400deg Stone with bearnaise butter. Served with our garden salad and hand-cut double down fries.

The Butcher's Surf & Turf \$39.90

A 250gm Prime and Angus Rump Steak

Served sizzling on the 400deg Stone with a small cup of chowder, and kebab of prawns ready to grill. Served with our garden salad and hand-cut double down fries.

Stonegrill Experience Steam Pots

Prime Rump Pot \$41.90

Two 80gm prime rump steak pieces with the full American BBQ pot of prawns, sausage, corn & red potatoes. Served with a mixed salad.

Smoked Ribeye Pot \$42.90

150gram smoked ribeye with the full American BBQ pot of prawns, sausage, corn and red potatoes. Served with a mixed salad.

Steak & Mussel Pot \$44.90

300gram smoked ribeye, steamed New Zealand mussels in wine. Served with fries and a mixed salad.

Prime Rump & Lobster Pot \$54.70

250gm prime lean rump with the full premium BBQ pot of prawns, sausage, lobster tail, corn & red potatoes. Served with a mixed salad.

Smoked Ribeye & Lobster Pot \$56.90

300gram smoked ribeye with the full premium BBQ pot of prawns, sausage, lobster tail, corn & red potatoes. Served with a mixed salad.

Specialties

Pride of the Bay Chowder \$18.90

Thick creamy seafood chowder with mussels, prawns, crab, local fish and crusty toasted bread.

Crispy Fish & Chips \$21.90

Two pieces of beer battered local line caught fish with fries, tartare sauce and crisp coleslaw.

Smoked Pesto Chicken Fettuccine \$23.90

Slow-smoked chicken thighs and crispy bacon, tossed in a basil pesto with a classic creamy cheese, herb & white wine sauce, sprinkled with parmesan cheese and parsley.

Tasty Vegetable Pasta \$21.90

A creamy parmesan and spicy tomato sauce with cherry tomatoes, onions, mushrooms, capsicum, broccoli - all mixed with penne pasta with crusty garlic & herb toast on the side.

The Ultimate Seafood Trio \$28.90

Beer battered local fish, crispy calamari, seafood chowder, coleslaw, potato salad with golden fries and tartare sauce.

Steaks

The Prime Steak & Egg Grill (GF* OPTION) \$31.90

250gm Prime char-grilled scotch steak drizzled with your choice of: Mushroom Sauce - Pepper Sauce - Garlic Butter. Served with fries, onion rings and two farm fresh eggs - fried or poached.

Smothered Scotch Steak (GF* OPTION) \$32.90

250gm Prime scotch steak drizzled with your choice of: Mushroom Sauce - Pepper Sauce - Garlic Butter. Served with fries, onion rings and a garden salad.

The Big Surf & Turf (GF* OPTION) \$41.90

250gm Prime scotch steak grilled the way you like it, with your choice of: Mushroom Sauce - Pepper Sauce - Garlic Butter. Plus, pan-fried prawn kebab, a cup of our wicked seafood chowder and fries.

The Custom Smothered Scotch Steak (GF* OPTION) \$35.90

250gm Prime scotch steak smothered with your choice of: Mushroom Sauce - Pepper Sauce - Garlic Butter. Accompanied by fries, onion rings with your choice of one side: Steamed Veggies - Coleslaw - Potato Salad - Prawn Cocktail.

Prime Smoked Steak Sandwich \$23.90

Prime smoked rump steak, grilled to medium, with lettuce, tomato, caramelised onions, relish, BBQ sauce and golden fries.

Salads

Prawn & Avocado Salad \$23.90

A local favourite around here for over 12 years. A mixed leaf salad with plump prawns, local avocado, all in a creamy seafood dressing.

The Classic Chicken Caesar Salad (GF* OPTION) \$20.90

A fresh lettuce salad with chicken, bacon and parmesan, croutons, topped with a lightly poached egg and a classic Caesar dressing.

Smooth Chicken Salad \$21.90

Sliced Chicken thighs slow smoked, tossed through a mix of greens, peppers, chunky potatoes, bacon, cabbage and a creamy dressing.

Smoked Salmon Salad \$24.90

A mixed leaf salad, thin sliced cucumber, topped with feta cheese, kumara crisps and a fresh warm piece of onsite smoked Kiwi salmon, served with a honey and lemon dressing.

Burgers

The Double Beef, Bacon & Cheddar Burger \$23.90

Locally sourced smoked bacon grilled to crispy, double cheese and double prime charcoal cooked NZ beef patties, lettuce, tomato and caramelised onions with BBQ sauce. Served with fries.

The Crafty Kiwi Burger \$20.90

A stunning fresh charcoal cooked prime beef patty, tomato, lettuce, egg, cheese, beetroot, BBQ sauce. Served with fries.

Old Jack's Smoky Burger \$20.90

In-house made smoky beef patty with smoky cheese and our famous coleslaw, plus onion strings all inside a specialty brioche bun served with fries.

The Classic Jimmy \$19.90

A fresh charcoal cooked prime beef patty, lettuce, cheese, tomato, BBQ sauce and onion rings. Served with fries.

The Bunless Double Beef, Bacon & Cheddar Burger \$23.90

Locally sourced smoked bacon grilled to crispy, double cheese and double prime charcoal cooked NZ beef patties, lettuce, tomato and caramelised onions with BBQ sauce. Served with fries and onion rings.

Buffalo Chicken Burger \$19.90

Slow cooked chicken patty in our Buffalo sauce on our specialty bun, with lettuce, tomato, cheese and coleslaw. Served with fries.

Satay Chicken Burger \$20.90

Slow roasted chicken patty with a tangy peanut satay coating on our specialty bun, with cheese, tomato, lettuce and a tangy sauce. Served with fries.

Jack's Garden Burger (V) (GF* OPTION) \$20.90

Grilled corn & vegetable patty with lettuce, tomato, guacamole, garlic & herb mushroom and habanero aioli. Served with Kumara chips.

Crispy Gurnard Burger \$19.90

Crispy battered local fish and creamy slaw in a toasted specialty bun with tartare sauce. Served with crunchy fries.



\$1.00 each for eco-friendly takeaway containers

Sides

Golden Fries	\$8.90	Small Coleslaw	\$6.90
Curly Fries	\$9.90	Large Coleslaw	\$8.90
Waffle Fries	\$9.90	Potato Salad	\$6.90
Onion Rings	\$13.90	Small Side Salad	\$5.90
Fried Egg	\$2.00	Large Side Salad	\$9.90
Prawn Cocktail	\$11.90		
Prawn Skewers	\$9.90		
Steamed Veggies	\$8.90		

Extra Sauces \$1 each

- True Blue (a moreish blue cheese sauce)
- Tartare
- Memphis Fire (hot but it won't kill you)
- Sour Cream
- Jimmy Jack's Original BBQ
- American Buffalo (warm and wicked with a kick)
- Aioli
- Honey Pot (sweet with a bit of heat)
- Smooth & Tangy (smooth and moreish with a wee bite)
- Mayo
- Sweet Chilli
- Ranch

Our Legendary Ribs

Jimmy's Rib Taster \$21.90

A slab of succulent slow cooked pork ribs covered in our secret sauce and served with fries.

The Twisted Rib Taster \$22.90

A slab of succulent slow cooked pork ribs covered in our secret sauce and served with curly fries.

The Custom Rib Taster \$24.90

A slab of succulent slow cooked pork ribs covered in our secret sauce and served with your choice of one of these three: Coleslaw - Potato Salad - Garden Salad.

Smooth Chicken & Ribs \$31.90

A slab of our succulent slow cooked pork ribs, two slow smoked smooth & tangy chicken thighs, with coleslaw, potato salad and fries.

The BIG RIB COMBO \$35.90

A slab of succulent slow cooked pork ribs covered in our secret sauce, served with our amazing crab dip, coleslaw and fries.

Hotlink & Ribs \$34.90

A slab of our succulent ribs served with our famous smoked BBQ Hotlink sausage, plus coleslaw and fries.

THE BIG RIB BOARDS

Our succulent slow cooked pork ribs covered in our secret sauce.	2 Slabs	\$35.90
	3 Slabs	\$48.90

The BIG RIB Challenge \$66.00

Two full racks of ribs, wedges & fries (only served as part of our competition).

THE CHALLENGE, IF YOU CHOOSE TO ACCEPT IT...

Eat the Big Rib Challenge and complete the meal on your own in under 30 minutes and WIN our BIG Rib Challenge T-shirt, and a spot on our Wall of Fame.

EAT AND WIN & JOIN THE WALL OF FAME

(V) - Vegetarian • (GF*) - Gluten Free • (GF* option) - Gluten Free option available, just ask our staff.
*Note: May contain traces of gluten. Prepared in an area with gluten containing products.