

DINNER MENU WINTER 2018

Flatbread warmed and topped with caramelised onion and cheese \$12

Mini Rosemary Loaf served with garlic butter, olive oil and balsamic \$14

Seafood Chowder Jagz own recipe with premium seafood in a thick creamy soup served with crunchy toast 18 large 22

Soup of the Day Home made chefs choice soup served crunchy toast 12

Jagz Crispy Chicken Tenderloins with a southwest sauce \$16

Pork Belly Bites crispy pork belly bites, blue cheese dip \$16

Crispy Potato Skins topped with melted cheese, bacon, sour cream, sweet chilli sauce \$16

Salt and Pepper Prawns with house made tartare sauce and lemon \$19

Jagz Fried Chicken Platter Whole Chicken cut into pieces, with steak fries and dips \$28

After work Platter includes fish bites, mini hot dogs, samosas, spring rolls, fries, aioli, sweet chilli and tomato sauce \$28

SALADS BURGERS AND PIZZA

Kumara and Bacon Salad grilled bacon, roast kumara, salad greens, pumpkin seeds, cashew nuts and aioli 25

Pear and Blue Cheese Salad crispy fresh pear with blue cheese, candied walnuts, salad greens and house vinaigrette 22 **OR ADD** crispy pork belly bits and crackling 26

Pork Belly Burger slow roasted pork belly, toasted bun, apple chutney, crispy crackling, house-made gravy and steak fries 24

Jagz Fried Chicken Burger Our famous fried chicken with swiss cheese, red cabbage slaw, toasted bun, steak fries and southwest sauce \$24

Beef, Bacon n Cheese Burger 200g prime beef patty, bacon rashers, swiss cheese, caramelised onions, spiced tomato sauce, toasted bun, steak fries \$24

Chilli Chicken Pizza Jagz fried chicken with jalapenos, cream cheese on a tomato sauce base topped with double cheese \$22

Mushroom and Spinach Pizza roasted mushroom on a tomato sauce base topped with double cheese and baby spinach \$22

Pulled Pork Pizza succulent pulled pork with braised onions on a bbq sauce base topped with double cheese \$22

Mains and Sides

Prime New York Strip 400g sirloin steak cooked to your liking, duck fat roasty's, onion strings and Jagz slaw \$39

Jagz Fried Chicken our famous fragrant spiced chicken thighs with garlic mash, pickled red cabbage, house gravy \$29

Canterbury Lamb oven roasted lamb rump, (served pink) with herb gratin, cumin carrots, seasonal greens, rosemary jus \$34

Pork Ribeye 250g pork ribeye, roast medley of vegetables, grain mustard creamed potato, Monteith's crushed apple cider sauce \$31

Wakanui Beef Cheek slowly braised beef cheek, creamy mash, mushrooms, braised shallots, crispy bacon bits, seasonal greens and a rich red wine gravy \$28

Sticky Pork Ribs sticky rack of pork ribs with house made smokey bbq sauce and fries \$38

Fish and Chips Monteith's Radler beer battered fish of the day, steak fries, fresh salad, house-made tartare sauce, lemon wedge \$28

Thai Vegetable Curry a rich house made red curry with chunky vegetables, coconut cream, coriander, mint, steamed jasmine rice \$25 add prawns or chicken \$6

Prawn, Salmon and Pea Pasta succulent prawns and hot smoked salmon tossed with peas and spaghetti, cooked in a light cream and topped with lemon crème fraiche \$26

Roast Pumpkin, Walnut and Spinach Pasta roasted pumpkin tossed with walnuts, spinach, tossed with spaghetti finished with olive oil and parmesan shavings \$25

SIDE DISHES

Fries with aioli and tomato sauce 7 2 x Fried Eggs 4 4 x Bacon Rashers 7

Duck Fat Potatoes 9 Herb Potato Gratin 7 Seasonal Greens 8 Jagz Pickled Slaw 8

House Salad 8 Grilled Chicken 6 Gravy \$2 Pepper Sauce 4

Extra Sauces Tomato, Aioli, Sweet Chilli, Tartare, Southwest 50cents