



JAG WINE

WINES | GOURMET | BISTRO BAR

SALAD

Apple Celery salad with parmesan crups, sweet potato chips, lemon pomegranate dressing-\$18.00

Oriental Salad with sesame dressing, bacon bits and salmon confit - \$18.00

SOUP

Carrot ginger soup with homemade focaccia bread - \$7.00

ANTIPASTI

Cheese Platter (blue cheese, smoked cheese, young gouda, and brie served with dry apricots, raisins, crackers, walnuts and bread) - \$28.00

Sausage Platter (pork sausage, chicken sausage and spicy Italian sausage) -
\$25.00

TAPAS

Homemade crab cake with garlic aioli and basil oil - \$16.00

Homemade tandoori chicken leg with mint yoghurt - \$14.00

JAG's Chicken Wings - \$12.00

Lamb meat balls with brandy black pepper sauce and crutons - \$15.00

Steak Bits with blue cheese sauce - \$ 12.00

Gambas Al Ajillo sautéed tiger prawns in sweet and spicy sauce- \$14.00

BAR SNACKS

Truffle Fries - \$12.00

Potato Wedges - \$8.00

Cheese Garlic Toast - \$ 10.00

Onion Rings - \$8.00

Baked $\frac{1}{2}$ Shell Scallop - \$12.00

MAINS

Crusted Snapper, corn frecase, white wine cream and tomato confit - \$28.00

Crispy Grilled Chicken, mashed potato, daily vegetables in red wine sauce - \$22.00

Grilled Rack of Lamb with roasted potato, daily vegetable and lambjus mint -\$30.00

Slow Braised Wagyu Beef Cheek with mashed potato and root vegetables - \$34.00

Homemade Balsamic Pork Ribs with boiled potatoes and braised cabbage - \$27.00

Grilled Tenderloin with mashed potato,daily vegetable in black pepper sauce-\$32.00

Braised Lamb Shank with mashed potato, root vegetable and glazed pears - \$32.00

Angus Beef Burger with melted cheese, tomato, sautéed onion and fries - \$22.00

PASTA

Alio Olio with Bacon and Prawns - \$25.00

Seafood Marinara - \$25.00

Spaghetti Carbonara - \$20.00

Spaghetti Vongole - \$20.00

Penne Vodka Chicken Pasta - \$23.00

PIZZA

Margherita Pizza - \$18.00

Four Cheese Pizza - \$22.00

Salami Pizza - \$ 20.00

Bacon and Mushroom Pizza- \$20.00

Hawaiian Pizza - \$20.00

DESSERT OF THE DAY

(Please ask the staff ☺)