

## **NO1..... 3 COURSES \$40**

### **TO START**

#### **Flatbread**

Roast pumpkin, feta, thyme and maple syrup

#### **Seafood Chowder**

Jagz own recipe with premium seafood in a thick creamy soup, served with crusty toast

#### **Jagz Crispy Chicken Wings**

With a southwest dipping sauce (gf on req)

### **TO FOLLOW**

#### **Pork Belly Burger**

Slow roasted pork belly, served in a foccacia bun, with apple chutney, crispy crackling, house gravy and fries

#### **Kumara and bacon Salad**

grilled bacon, roast kumara, salad greens, pumpkin seeds, cashew nuts and aioli

#### **Wakanui Beef Cheek Open Pie**

Slowly braised, baby onions, mushrooms and spinach, topped with creamed mash and a puff pastry lid

#### **Fish and Chips**

Monteith's Radler beer battered market fish, steak fries, fresh house salad, mushy peas, lemon (gf on req)

### **TO FINISH**

**Chai Creme Brulee** apricot biscotti

**Fresh Fruit Sorbet Sundae** gluten and dairy free

**Sticky Date Pudding** caramel sauce and vanilla ice cream