

Entrees

Seafood Chowder

Jagz own recipe of seafood in a thick creamy chowder, served with toasted bread and garlic butter 18.90

The Jagz Loaf

Toasted cobb loaf served with whipped garlic butter, onion relish and our home-made dip of the day 13.90

Antipasto Platter

Selection of meats, pickles, salmon, spreads, olives, cheeses, toasted breads (gf/df) 26.90

Salt and Pepper Squid

Crispy salt and pepper squid with petit salad and Chili Thai dressing 15.90

Light Meals

Salmon Stack

Hot smoked salmon layered with kumara rosti, baby spinach, chargrilled red peppers, mushroom and finished with citrus hollandaise 20.90 add avocado or poached egg 23.90

Cannelloni

Jagz specialty – creamy chicken, Spanish onion, red pepper and a hint of sweet chili wrapped in fresh pasta with summer salad and aioli 23.90 Add fries 26.90

Jagz Fried Chicken

Jagz Fried Chicken with creamy mash, gravy and Jagz slaw (gf/df) 29.90

The Windsor Burger

Your Wait-Person will inform you of the burger of the day (gf/df/v) POA

Thai Seafood Salad

Prawns, crab meat, roasted salted peanuts, cherry tomato, fresh mint and coriander tossed through summer salad greens finished with light Thai dressing and crisp noodles 22.90 (gf/df)

Jagz Kumara Bacon Salad

Grilled bacon tossed with roast Kumara, salad greens, pumpkin seeds and cashew nuts finished with aioli 24.90 or add chicken (gf/df) 27.90

Main Meals

Southern Man Steak

250G Prime Hereford Ribeye, cooked to your liking served with fries, eggs, mushrooms and roasted tomato and your choice of garlic butter or pepper sauce 36.90 **(gf/df)**

Market Fish of the Day:

Your Wait-Person will inform you the fish of the day POA

Tuscan Chicken Breast

Pan-fried Chicken Breast served on grilled polenta batons, fresh summer greens and finished with sundried tomato sauce 32.90 **(g/f)**

Sticky Chinese Pork Ribs

Rack of baby back ribs served with our home-made slaw and beer battered fries 29.90

Windsor Salmon and Prawns

Herb crusted oven baked salmon fillet resting on roast summer medley salad finished with lemon brown butter sauce, garlic prawns and fresh lemon 36.90

Greek lamb Salad

Trust The Chef

Today's Chefs Creation POA

DESSERTS

Raspberry and White Chocolate Cheese Cake (gf)

Homemade cheesecake served with cream, vanilla ice cream and berry coulis

Blood Orange and Almond Cake (gf/df)

Homemade blood orange and almond cake served with creamy anglaise

Sticky Date

Homemade sticky date pudding served with warmed butterscotch sauce and finished with vanilla ice cream and cream

Apple Pie

Homemade old fashion apple pie with anglaise, crumble, ice cream and cream

Mocca Crème Brulèe

Rich creamy brulee served with vanilla ice cream

Ice Cream Sundae

Traditional ice cream sundae your choice of berry, chocolate or caramel

Cheese Board

Selection of 3 cheeses, crackers and relishes, delightful with our Barrosa Tawny Port serves 2 people \$20.00 price excludes port **(night only)**

gluten free (gf) dairy free (df)

ALL DESSERTS \$13.50 (EXCLUDES CHEESE BOARD)