



# JAG WINE

WINES | GOURMET | BISTRO BAR

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## *SALAD (Promotional items)*

Baked Portobello with blue cheese and fresh mixed green salad with balsamic reduction - \$17

Apple Celery Salad - parmesan crisps, sweet potato chips, lemon pomegranate dressing - \$16

Caesar Salad - romaine lettuce, homemade dressing, bacon bits, croutons and topped with poached egg - \$15

Seafood Salad - fresh mixed greens, squid, clams, mussels, prawns, crab cake in warm white wine lemon dressing- \$23

## *SOUP (Promotional items)*

Carrot ginger soup with homemade focaccia bread - \$6

Mushroom soup with homemade focaccia bread - \$6

Onion soup with homemade focaccia bread - \$6

Soup of the Day (ask our friendly staff)

## *PLATTER TO SHARE (Promotional items)*

Cheese Platter (blue cheese, smoked cheese, young gouda, and brie served with raisins, crackers, walnuts, bread, carrot and celery sticks) - \$34

Sausage Platter (pork sausage, chicken sausage and spicy Italian sausage) - \$22

Parma Ham Platter with baguette - \$28

Prices are subject to service charge & prevailing government taxes

## *TAPAS (Promotional items)*

Homemade fresh blue crab cake with garlic aioli - \$14

Homemade tandoori chicken leg with mint yoghurt - \$12

JAG's Chicken Wings - \$13

Lamb meat balls with brandy black pepper sauce and croutons - \$14

Steak Bits with brandy black pepper sauce - \$14

Fresh prawns sautéed with garlic, olive oil and chili - \$18

Grilled Baby Octopus with honey black pepper sauce - \$14

Avocado and Chicken Parmigiana with tomato sauce and mozzarella cheese - \$18

Spicy Chicken Bites - \$12

Roasted Leg of Lamb with black pepper and mint sauce - \$15

Escargot with herb butter mashed and crostini - \$12

Crispy Pastry wrapped duck confit topped with pickled onions - \$15

BBQ Pork Ribs - \$14

Spinach Falafel with yoghurt & mint sauce (V) - \$11

Deep Fried Cauliflower (V) - \$10

Tapas of the Day (ask our friendly staff)

## *MAINS*

Crusted Snapper, corn fricassee, white wine cream and tomato confit - \$26

Crispy Grilled Chicken, chicken sausage, potato of the day, daily vegetables - \$22

Roasted Iberico Tenderloin w/ apple sauce, potato of the day, daily vegetables - \$32

Slow Braised Wagyu Beef Cheek, potato of the day and daily vegetables - \$34

Grilled Sirloin Steak, potato of the day, daily vegetables in black pepper sauce - \$30

Braised Lamb Shank with mashed potato and daily vegetables - \$28

Angus Beef Burger with melted cheese, tomato and fries - \$23

French Duck Confit, potato of the day, daily vegetables in port wine sauce - \$26

Roasted Leg of Lamb, daily vegetables and potato of the day - \$30

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## *Chef's Recommendations*

- ✓ Foie gras with raspberry coulis, toast and salad - \$22
- ✓ Homemade Gourmet Chicken Burger with gouda cheese, tomato and fries - \$23
- ✓ Must Try! Fresh Prawns Stew w/ Chanterelle and Shitake mushroom, baguette -\$24
- ✓ Fillet Cod in caramelized miso with Mediterranean couscous - \$38
- ✓ Grilled Rack of Lamb, potato of the day and daily vegetables -\$38
- ✓ Grilled Tenderloin, potato of the day, daily vegetables in black pepper sauce-\$34
- ✓ 500 grams Grilled Whole Rack of Lamb with potato of the day & daily vegetables - \$76
- ✓ 500 grams Grilled Angus Tenderloin with potato of the day and daily vegetables - \$85
- ✓ Fresh Oysters (seasonal)

## *PASTA*

(level of spiciness can be adjusted)

Spaghetti Aglio Olio (V) - \$18

(Mushroom, garlic, chili, basil and parmesan cheese)

Spaghetti Bacon and Prawns Aglio Olio Style - \$23

(All-time favourite pasta with streaky bacon, prawns, garlic, chili, olive oil  
and parmesan cheese)

Seafood Marinara - \$23

(Clams, mussels, prawns, squid in tomato sauce and parmesan cheese)

Spaghetti Carbonara - \$22

(All-time favourite creamy pasta with bacon, chicken ham and parmesan cheese)

Spaghetti Vongole (Dry or Soupy) - \$23

(Spaghetti with fresh clams, white wine, garlic, chili & fresh basil and  
parmesan cheese)

Penne Vodka Chicken Pasta - \$22

(Penne pasta tossed in Romano sauce, vodka & grilled chicken and parmesan cheese)

Penne Beef Ragout - \$23

(Garlic, chili, tomato sauce, slow cooked beef short ribs and parmesan cheese)

Duck Confit Spaghetti -\$23

(All-time favourite pasta with duck confit in tomato sauce and parmesan cheese)

Homemade Purple Potato Gnocchi (V) - \$25

(Marsala wine, mushroom, baby corn in blue cheese sauce and parmesan cheese)

Leek and Mushroom Pasta (V)- \$23

(All-time favourite pasta with leek and mushroom in light cream base)

## *PIZZA*

Margherita Pizza, tomato base, mozzarella and basil (V) - \$18

Four Cheese Pizza, tomato, mozzarella, blue cheese, parmesan & ricotta (V) - \$23

Salami Pizza, tomato sauce, mozzarella and salami slices - \$24

Hawaiian Pizza, tomato sauce, ham and pineapple - \$24

Seafood Pesto, homemade pesto, prawn and crab meat - \$26

Meat lovers Pizza, sausages, ham, bacon & beef in tomato sauce & mozzarella - \$26

Tandoori Chicken Pizza, tandoori sauce, tandoori chicken & mozzarella - \$2

Parma Ham Pizza, parma ham, buffalo mozzarella - \$28

Lamb Keema, minced lamb thick curry, tomato sauce, parmesan cheese & mozzarella - \$24

Spinach and Cashew nut paste, parmesan cheese & mozzarella (V) - \$24

Grilled Vegetables Pizza, trio capsicum, mushroom, tomato, parmesan & mozzarella (V) -\$26

## *BAR SNACKS & SIDES*

Parmesan Truffle Fries - \$13

Cheesy Garlic Toast - \$8

Potato Wedges -\$8

Onion Rings - \$8

Baguette Basket - \$6

Corn Fricassee - \$5

Mixed Vegetables - \$6

## *DESSERTS*

Brulee of the Day - \$7

Walnut Brownie with ice cream - \$8

Apple Crumble - \$10

Vanilla Panna Cotta - \$8

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