

HAGGER'S

STARTERS

- house cured salmon **GRAVLAX** with wasabi cream 18
hagger's **SNAGGERS** beef & veal sausages with tomato chutney 17
cream of **CELERY SOUP** (chicken stock) 12
pots of **ESCARGOTS** - tarragon, garlic & white wine 18
prime **WAGYU PASTRAMI** with home made fruit chutney 17
vegeterian **RISOTTO** full of vegetables 14 / 22
baby **CALAMARI** on rocket - balsamic dressing 16
pan seared ocean **SCALLOPS** with cauliflower purée 20
OYSTERS come in live and shucked to order 14 / 28

MAIN COURSES

- grilled NZ **HAPUKA** fillet with wilted english spinach 32
LAMB CUTLETS with harissa, sun dried tomato,
fresh thyme & parsnip purée 28
PORK CUTLETS w cardamom, coriander seeds and fresh sage
with poached apple and calvados sauce 24
JOHN DORY fillets with creamed leeks & beurre blanc sauce 30
chargrilled **PRIME EYE FILLET** of **BEEF** with porcini mushroom sauce 38
confit of **DUCK** with kipfler potatoes & orange sauce 28
'cotoletta milanese' traditional crumbed **VEAL** cutlet with coleslaw 26
O'Connor's 200gms **STEAK FRITES** served with French fries 21
- FRENCH FRIES** by the bucket...5
SALAD LEAVES vinaigrette...5
VEGETABLES STEAMED MIXED GREENS...5

PUDDINGS

- traditional Italian home made **TIRAMISU** cake 12
house specialty - lemon **SOUFFLÉ** with vanilla bean ice cream 14
coffee, ice cream & frangelico **AFFOGATO** 12
home made **CHOCOLATE** mousse 12
traditional **CREPE SUZETTE** orange, lemon, Grand Marnier 14

*** **SUNDAY ROAST** every Sunday from 12 noon 28