

SALADS

GREEK GF,V,VGO \$18

Feta, cherry tomatoes, kalamata olives, red onion and cucumber with mesclun lettuce and balsamic dressing

SEARED LAMB GF \$26

New Zealand lamb marinated in Moroccan spices on a mixed salad of mesclun, feta, sundried tomatoes, red onions and pine nuts with olive oil, lemon and balsamic reduction

CHICKEN CAESAR GFO \$24

POACHED FREE RANGE EGG AND ANCHOVIES OPTIONAL
Pan fried chicken with crispy bacon, croutons, shaved parmesan and cos lettuce and classic Caesar dressing

PRAWN GF \$25

Quick fire prawns with bamboo shoots, mesclun, red onion, carrots, cucumber, crushed peanuts and fresh lime with a spicy Thai dressing

HOUSE GF,V,VGO \$12

Mixed lettuce with capsicum and tomatoes with honey and mustard vinaigrette

PASTA

GLUTEN FREE PASTA AVAILABLE

CAJUN CHICKEN GFO \$25

Chicken sautéed in a creamy Cajun spiced sauce on penne with cherry tomatoes and shaved parmesan

CARBONARA GFO \$25

Bacon, mushrooms and onions in a white wine and cream sauce with fettuccine and shaved parmesan
Add chicken \$4

VEGETARIAN V,GFO,VGO \$22

Sauteed capsicum, broccoli, sundried tomatoes and onions on penne with pesto, cream and rocket leaves

Can be made Vegan

MUSSEL & BACON FETTUCCHINE GFO \$24

Sautéed mussels and bacon on fettuccine with a spicy chilli and lime sauce

DESSERTS

ICE CREAM SUNDAE GF \$12

Decadent choices of either chocolate, caramel or berry

CHEESECAKE \$13

Served with ice cream

Please ask for today's flavour

WARM CHOCOLATE BROWNIE GF \$13

With vanilla ice cream and berry coulis

WARM BUTTERMILK DOUGHNUT \$10

Filled with your choice of passionfruit, berry or salted caramel with vanilla ice cream

MINI DESSERT PIZZAS \$12

BANANA & CARAMEL

Banana slices, cream cheese and caramel with chocolate and caramel sauce

RASPBERRY & WHITE CHOCOLATE

Raspberries, white chocolate and cream cheese, drizzled with mixed berry coulis and white chocolate sauce

PEACH & PASSIONFRUIT

Peaches and cream cheese on a lemon and passionfruit curd

Our dessert pizzas are topped with vanilla ice cream

WINNIE  BAGOES

FOOD

A FEAST OF FRIENDS

STAY IN THE LOOP!
FIND US ON INSTAGRAM
& FACEBOOK

WINNIEBAGOES.CO.NZ

SHARING PLATES

CHICKEN NIBBLES GF Glazed chicken nibbles with buffalo sauce and aioli	\$16
CHEESE STICKS V Mozzarella sticks coated in crispy bread crumbs with chipotle sauce and kewpie mayonnaise	\$15
JALAPEÑO BITES V Jalapeños and cream cheese in a golden crumb shell	\$15
WINNIES CRISPY CHICKEN Crispy chicken pieces marinated in buttermilk and coated in Winnies herbs and spices, with aioli Like it hot! Add hot sauce \$1	\$20
GARLIC PRAWNS GF Quick fire garlic prawns on a bed of rocket leaves, julienne carrots and cucumber	\$19
RIBS GF Baby back ribs in sticky plum sauce	\$18
WINNIES PLATTER Cheese sticks, jalapeño bites, crispy chicken, chicken nibbles and garlic prawns with dipping sauces	\$70

BREADS

GOURMET FLAT BREAD V,GFO With sundried tomatoes, basil pesto, feta, cashews, pumpkin seeds, sweet chilli sauce, olives and herbs	\$15
FRESH GARLIC BREAD V Loaf of freshly baked bread, served with garlic butter and fresh herbs	\$12
CHILLI PESTO BREAD V Loaf of freshly baked bread, served with garlic butter, pesto and sweet chilli sauce	\$15
BREAD FINGERS V,GFO Flatbread with cheese, garlic and herbs, served with 3 dipping sauces (aioli, pesto, sweet chilli)	\$15
ITALIAN FLAT BREAD V,GFO With olives, herbs, parmesan and pesto	\$12

SIDES

WEDGES GF,V With sour cream and sweet chilli sauce	\$12
FRIES GF,V With garlic aioli and tomato sauce	\$10
ADD GRAVY FOR \$2	

GF = GLUTEN FREE
V = VEGETARIAN
GFO= CAN BE MADE GLUTEN FREE
VGO= CAN BE MADE VEGAN

GOURMET PIZZAS

SMALL \$21 | MEDIUM \$32 | LARGE \$40 | HALF & HALF ADD \$4 (MEDIUM & LARGE ONLY)
GLUTEN FREE BASES AVAILABLE IN MEDIUM SIZE ONLY
EXTRA PROTEIN \$4 | EXTRA VEGETABLES \$2

SWEET SATAY CHICKEN GFO
Chicken on a sweet chilli and peanut satay base with pineapple pieces

TERIYAKI CHICKEN GFO
Teriyaki chicken on a garlic butter base with rocket and red onion, finished with teriyaki reduction, Japanese mayo and julienne carrots

GRAND CHICAGO GFO
Shaved ham, pepperoni, mushrooms and green capsicum on a tomato base with garlic, thyme, red onion and fresh tomato

THE PHILLY
Slow baked beef brisket in a creamy white sauce with mushrooms, red onions and chipotle mayonnaise

BBQ PORK GFO
Pulled pork in a smoked BBQ sauce on a tomato base with red onions and red capsicum

THE FLAT MAC GFO
Prime beef mince on a tomato base topped with gherkins, smoked cheddar and red onions. Drizzed with Winnies Mac Sauce

HONEY BEEF GFO
BBQ & honey marinated beef on a tomato base with bacon and chorizo, finished with horseradish aioli and fresh garlic

CHICKEN, CRANBERRY & BRIE GFO
Smoked chicken and slices of brie on a cranberry base topped with fresh rosemary

CHICKEN CHILLI SHRIMP GFO
Smoked chicken & shrimp on a pesto base, with red capsicum, sweet chilli sauce and fennel

SEAFOOD MARINARA GFO
Smoked fish fillets, mussels and shrimps on a sweet chilli and pesto base with red onions, red and green capsicum, fresh garlic, fennel and aioli

THAI CHICKEN GFO
Thai style chicken with red capsicum, green beans, capsicum, red onion and fresh coriander on a tomato base

HAWAIIAN GFO
Lashings of ham with pineapple pieces on a tomato base

KIWI CRAVING GFO
Roasted lamb marinated with mint, wholegrain mustard, honey and soy sauce on a tomato base with kumara, red onion, green capsicum and fresh rosemary

VEGETALI GFO,VGO,V
Roasted pumpkin and kumara with mushrooms, green beans, broccoli and sundried tomatoes on a tomato base with pesto, feta, red onions, garlic, thyme and aioli

Can be made vegan
FLORENTINA GFO
Smoked chicken on an apricot base with cashew nuts, cream cheese and fresh rosemary

ITALIAN GFO
Pepperoni, mushrooms and feta on a tomato base with anchovies, sundried tomatoes, red onion, kalamata olives, garlic and thyme

JACK'S BBQ CHICKEN
BBQ chicken, caramelised onions, streaky bacon on a white base sauce lavished in Jack Daniels BBQ sauce and chipotle glaze

THE BUTCHER'S GFO
Braised beef, bacon, chorizo and pepperoni on a smoked hickory base with a BBQ bourbon sauce

BLUE BELLE V,GFO
Broccoli and blue cheese on a tomato base with sundried tomatoes, Kalamata olives, fennel and aioli

SALMON CAPER GFO
Smoked salmon with cream cheese on a garlic butter base with capers

PIZZA CREATION
Something unique created by Winnies Master Chef

Ask the team for this month's flavour

STICKY PORK GFO
Asian style sweet and sticky pork belly with green capsicums, onions and fresh chilli on a tomato base

MOROCCAN LAMB GFO
Baked lamb marinated in Moroccan spices and coconut cream on a tomato base with red and green capsicum, red onion, garlic and fresh coriander

CHICKEN OR LAMB SOUVLAKI GFO
Chicken or lamb on a peanut satay base with sundried tomatoes and onions, topped with fresh lettuce, tomato, red onion and yoghurt

SPICY LAMB GFO
Seared lamb marinated in fresh chilli, cajun spices and lemon juice on a tomato base with jalapeños, red capsicum, fresh garlic and red onion

TRADITIONAL PIZZAS

MEDIUM \$26 | LARGE \$32 | HALF & HALF ADD \$4

ALL OF OUR PIZZAS ARE TOPPED WITH MOZZARELLA AND PARMESAN

VEGAN CHEESE IS AVAILABLE

DO YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT? PLEASE ADVISE OUR STAFF

MARGHERITA V,GFO,VGO
On a tomato base with fresh tomato and basil

SICILIAN GFO
Peppered salami, red capsicum, sundried tomatoes, kalamata olives and garlic on a tomato base

CHEESE V
Mozzarella cheese on a creamy white sauce base with fresh garlic

FUNGI V,GFO,VGO
Mushrooms and garlic on a tomato base

PEPPERONI GFO
Peppered salami with garlic and extra tomato base

MARINATED MUSSEL
Lightly marinated mussels with fennel on a white sauce base

THE NEW YORKER GFO
Bacon, sundried tomatoes and cream cheese on a tomato base with garlic and fresh oregano

ROCKET V,GFO,VGO
Cherry tomatoes and rocket leaves on a tomato base with garlic, chilli flakes and shaved parmesan

BBQ BEEF GFO
Honey marinated beef on a tomato base with red onions and BBQ sauce

VEGGIE MAMA V,GFO
Feta and caramelized onions topped with rocket leaves and shaved parmesan

VEGAN MAMA V,GFO
Caramelised onions with vegan cheese, topped with rocket leaves

BE CAREFUL WE DON'T PIT OUR OLIVES!