

ALL DAY MENU MENU

MON - THU 10:00AM - 10:00PM

FRI - SUN 10:00AM - 5.00PM

MAINS

JetPark Burger

Brioche bun / lettuce/ tomato / chipotle mayo / cheese / bacon barbeque sauce / fries

Choose: Angus beef patty or Grilled chicken thigh

Paired with: Good George Hazy Pale Ale Glass \$13.5 / Pint \$21

\$27

Monte Cristo Sandwich

Smoked chicken/ smoked ham / Swiss cheese / mustard / mayonnaise / brioche bread dipped in egg batter and panfried / fries

Paired with: Good George Hazy Pale Ale Glass \$13.5 / Pint \$21

\$24

Classic Ceaser Salad (Entrée or main)

E-\$22 / M-\$28

Romaine lettuce / crunchy croutons / bacon / shaved parmesan / poached egg / anchovies

Add grilled chicken \$7

Wine match: Torea Sauvignon Blanc, Marlborough \$12 / B \$51

Jet Set Summer Salad (Entrée or main)

E-\$22 / M-\$28

Asparagus / saffron potatoes / pomegranate/ charred red onion & capsicum / green beans, shaved almonds / cider – raspberry walnut vinaigrette Add grilled chicken \$7

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$49

Tender Pork Ribs

\$26

Slow cooked barbequed & maple glazed pork ribs / watercress-red onion – apple salad

Paired with: Tiger Lager Glass \$13 / Pint \$20

Flying Fish Club sandwich

\$27

Grilled chicken / bacon / fried egg / cheese / lettuce/ tomato / mayo / fries

Paired with: Good George Hazy Pale Ale Glass \$13.5 / Pint \$20

All Day Kiwi Breakfast

\$28

Two eggs cooked to your liking / poached / fried / scrambled / bacon / sausages/ tomato/ mushrooms/ hashbrown / sourdough bread

Fish And Chips

\$27

Battered fish / chips / green salad / tartare sauce

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc \$11 / B \$49

PIZZA

Roasted seasonal vegetables / bocconcini / tomato / mozzarella (v)

Wine match: The Maker 'Divinity Cross' Pinot Gris, Gisborne \$11/ B \$49

\$24

Ham/ chicken/ bacon / salami pizza / tomato / mozzarella / barbeque sauce

Paired with: Heineken Glass \$13 / Pint \$20

\$26

V - vegetarian | VG - vegan | DF - dairy free | LG - low gluten | GF - gluten friendly (may contain traces of gluten)

If you have allergies or special requests, please speak to one of our friendly staff

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FROM THE GRILL

Beef Scotch Fillet (300gm) (GF)

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$14/ B \$65

\$43

Lamb Rump (GF)

Hawkes Bay Lamb

Wine match: Oblix Pinot Noir, Marlborough, \$12 / B \$51

\$43

Beef Sirloin (GF)

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$14/ B \$65

\$42

Choose Your Sauce

Garlic butter (V)

Mushroom Ragout (GF)

Red wine jus (GF)

Each item from the grill is served with our famous potato gratin and seasonal vegetables

SIDES

Truffle Fries (V)

\$15

Steak Fries (V)

\$11

Green Garden Salad (GF-V)

\$11

Seasonal Vegetables (GF-V)

\$11

Potato Gratin (V)

\$11

Stir Fried Mushrooms / Green Beans

\$11

Ceasar Salad (V)

\$13

DESSERT

Coconut Tres Leches Cake

With mango sorbet

\$18

Torched Lemon Meringue Tart

Cream fraiche / passionfruit sauce

\$18

Taylors Fine Tawny Port Glass

\$15

Taylors First Estate Reserve Tawny Glass

\$16

Deen De Bortoli Botrytis Semillion 375ml Glass

\$16

Deen De Bortoli Botrytis Semillion 375ml Bottle

\$59

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