

ALL DAY MENU

10:00AM - 5.00PM

MAINS

Classic Caesar Salad

\$23

Cos lettuce - croutons - bacon - Anchovies - shaved parmesan - poached egg
Add grilled chicken for \$7 /Vegetarian option available - no bacon
Wine match: Torea Sauvignon Blanc \$12 / B \$52

JetPark Burger

\$29.50

Brioche bun - crispy bacon - lettuce - tomato- creamy mushrooms - fried onion rings -
Chipotle mayo- fries
Choose From: Angus beef patty - chicken thigh - vegetable patty (V)
Paired with: Good George Hazy Pale Ale \$13.5 / Pint \$19.50

Vegetarian Pizza (V)

\$25

Barbequed mushrooms - red onion - capsicum - Buffalo Mozzarella
Wine match: The Maker "Fleur De Lis" Sauvignon Blanc \$11 / B \$49

Meat Lovers Pizza

\$28

Ham - chicken - bacon - salami - Mozzarella cheese - barbeque sauce
Paired with: Heineken \$13 / Pint \$18

Fish And Chips

\$30

Tempura battered fish - chips - green salad - tartare sauce
Wine match: The Maker "Fleur De Lis" Sauvignon Blanc \$11 / B \$49

Monte Cristo Sandwich

\$28

Smoked chicken- ham - Swiss cheese- mustard - mayo - fries - brioche bread dipped in egg
batter - panfried
Paired with: Tiger Lager \$13 / Pint \$18

All Day Kiwi Breakfast

\$31

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

FROM THE GRILL

Beef Scotch Fillet (300gm) (GF)

\$46

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

Lamb Rump (GF)

\$44

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

Choose Your Sauce

Creamy peppercorn sauce - Redwine wine jus - Truffle herb butter
Each grill selection is served with seasonal vegetables - Gruyere potato gratin

SIDES

ParmesanTruffle Fries (V)	\$15	Charred Broccolini – Garlic Butter	\$14
Green Salad (NAG-V)	\$12	Creamy Parmesan Polenta	\$13
Fragrant Jasmine Rice	\$10		
Steak Fries	\$13		

DESSERT

Creme Caramel (V) Citrus orange syrup	\$18
Green Apple Jetpark Style (V) (NAG) Apple mousse – apple compote – chocolate crumb – berry compote	\$20
In-house Made Ice Cream & Sorbet (V) Choose two seasonal flavours	\$18