

À LA CARTE FROM 5PM - 10PM

ENTRÉE

Artisan Grilled Sourdough (V)

Hummus / River Estate extra virgin olive oil

\$16

Coromandel Mussels – Chorizo – Tomato (DF)

6 each \$14 / 12 each \$28

Infused with Mediterranean flavours – tomatoes – garlic – spicy Chorizo – grilled sourdough

Wine match: Rebel Wine Co Pinot Gris \$12 / B \$51

Chef's Home Cured Meats

\$35

Three Cured Cuts / House pickles / grilled Focaccia (serves 2)

Wine match: The Maker "Fire Eagle" Pinot Noir \$11 / B \$49

Classic Caesar Salad

\$23

Cos lettuce – croutons – bacon – Anchovies – shaved parmesan – poached egg

Add grilled chicken \$7 / Vegetarian option available – no bacon

Wine match: Torea Sauvignon Blanc \$12 / B \$52

Chef's Entrée Special

Check with our team for daily special

MAINS

Slow Braised Short Rib

\$43

Silver Fern beef short rib – cheesy Polenta – pickled red onion – Salsa Verde

Wine match: Grant Burge Benchmark Cabernet Sauvignon \$12 / B \$51

Pancetta Linguini

\$40

Fresh Linguini pasta- Italian style Pancetta – charred tomatoes – Salsa Verde – cream cheese – Parmesan

Wine match: The Maker "Divinity Cross" Pinot Gris \$11 / B \$49

Thai Style Red Tofu-Vegetable Curry (V)(NAG)

\$35

Fragrant Jasmine rice

Wine match: Forrest Flower Collection Rose \$12 / B \$30

Moroccan Spiced Half Roast Chicken (NAG)

\$40

Charred broccolini – sweet chilli potatoes

Paired with: Tiger Lager \$13 / Pint \$18

Chef's Main Special

Check with our team for our daily special

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

FROM THE GRILL

Silver Fern Beef Scotch 300g (NAG)

\$46

Wine match: Grant Burge “Fifth Generation” Shiraz \$ 14 / B65

Hawkes Bay Lamb Rump 250g (NAG)

\$44

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

Parmesan Truffle 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 FROM 5 PM - 10 PM

DESSERT

Green Apple Jetpark Style (NAG)(V)

Apple mousse - apple compote - chocolate crumb - berry compote

\$20

Creme Caramel (V)

Citrus orange syrup

\$18

In-house made Ice Cream & Sorbet (V)

Choose two from our seasonal changing flavours

\$18

Chef's Special Dessert

Check with our team for our daily special

Selection Of New Zealand Cheese (V)

Clevedon Buffalo Walnut Gouda / Meyer Maasdan / Meyer Cumin Gouda / Medjool date / honeycomb / grilled walnut bread

\$26

DIGESTIF

St Remy VSOP	\$10
Hennesey	\$15
Glenfiddich	\$14
Laphroig 10yo	\$16
Benriach 10yo	\$14
Talisker 10yo	\$16
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

HOT DRINKS

Coffee	Reg \$6, Lge \$7
Hot Chocolate	Reg \$6.50, Lge \$7.50