

WEEKEND MENU

FRI - SUN 5.00PM TO 10.00

ENTRÉE

Artisan Grilled Sourdough (V)

Hummus / River Estate extra virgin olive oil

\$16

Coromandel Mussels (DF)

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

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

6 each \$14 / 12 each \$28

Soup Of The Day

Grilled sourdough

\$18

Classic Caesar Salad

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

Add grilled chicken \$7

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

\$23

MAINS

Pancetta Linguini

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

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

\$40

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

Fragrant Jasmine rice

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

\$35

Chef's Main Special

Check with our team for our daily special

JetPark Burger

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

\$29.50

Vegetarian Pizza (V)

Barbequed mushrooms - red onion - capsicum - Buffalo Mozzarella

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

\$25

Meat Lovers Pizza

Ham - chicken - bacon - salami - mozzarella cheese - barbeque sauce

Paired with: Heineken \$13 / Pint \$18

\$28

Fish And Chips

Tempura battered fish - chips - green salad - tartare sauce

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

\$30

V - vegetarian | VG - vegan | DF - dairy free | NAG - no added gluten (may contain traces of gluten)

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

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

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)

\$18

Citrus orange syrup

Selection of New Zealand Cheeses (V)

\$26

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

Green Apple Jetpark Style (V) (NAG)

\$20

Apple mousse – apple compote – chocolate crumb – berry compote

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