

## 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

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

### 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

<b>Green Apple Jetpark Style (NAG)(V)</b>	<b>\$20</b>
Apple mousse – apple compote – chocolate crumb – berry compote	
<b>Creme Caramel (V)</b>	<b>\$18</b>
Citrus orange syrup	
<b>In-house made Ice Cream &amp; Sorbet (V)</b>	<b>\$18</b>
Choose two from our seasonal changing flavours	
<b>Chef's Special Dessert</b>	
Check with our team for our daily special	
<b>Selection Of New Zealand Cheese (V)</b>	<b>\$26</b>
Clevedon Buffalo Walnut Gouda / Meyer Maasdam / Meyer Cumin Gouda / Medjool date / honeycomb / grilled walnut bread	

### DIGESTIF

St Remy VSOP	<b>\$10</b>
Hennesey	<b>\$15</b>
Glenfiddich	<b>\$14</b>
Laphroig 10yo	<b>\$16</b>
Benriach 10yo	<b>\$14</b>
Talisker 10yo	<b>\$16</b>
Taylors Fine Tawny Port Glass	<b>\$15</b>
Taylors First Estate Reserve Tawny Glass	<b>\$16</b>
Deen De Bortoli Botrytis Semillion 375ml Glass	<b>\$16</b>
Deen De Bortoli Botrytis Semillion 375ml Bottle	<b>\$59</b>

### HOT DRINKS

Coffee	<b>Reg \$6, Lge \$7</b>
Hot Chocolate	<b>Reg \$6.50, Lge \$7.50</b>