

À LA CARTE FROM 5PM - 10PM

ENTRÉE

Chargrilled Ciabatta (V/VG)

Hummus, River Estate Extra Virgin Olive Oil

\$16

Coromandel Mussels

Lemon garlic butter sauce, Ciabatta

Paired with: Good George JetPark Pilsner small \$12 | large \$17

½ dozen \$14 / 1 dozen \$28

Crispy Panko Chicken Salad (Perfect to share)

Coleslaw, charred fresh sweet corn, avocado, Chipotle & sweet chilli dressing

Paired with: Tiger Lager small \$13 | large \$18

\$27

Mediterranean Style Seafood Salad (Perfect to share)

Orzo pasta, olives, lemon-parsley aioli

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc glass \$11 | bottle \$53

\$28

Chef's Entrée Special

Check with our team for daily special

MAINS

Garlic Spiced Crispy Pork Porchetta (NAG)

Summer vegetables, Lyonnaise potato, redwine jus

Wine match: Grant Burge Cabernet Sauvignon glass \$12.5 | bottle \$59

\$43

Portuguese Style Roast Half Chicken

Summer vegetables, fried potatoes, grilled lemon

Wine match: Oblix Pinot Noir glass \$12 | bottle \$55

\$40

Fresh Fettuccini Pasta

Steamed clams, garlic-tomato sauce, aged parmesan

Wine match: Torea Sauvignon Blanc glass \$12.5 | bottle \$57

\$42

Thai Style Red Tofu Vegetable Curry (V/VG/DF/NAG)

Fragrant Jasmine rice

\$38

Chef's Main Special

Check with our team for daily special

FROM THE GRILL

Silver Fern Beef Scotch (300gm) (GF)

Wine match: Grant Burge "Fifth Generation" Shiraz glass \$14 | bottle \$67

\$47

Hawkes Lamb Rump (250gm) (GF)

Wine match: Oblix Pinot Noir glass \$12 | bottle \$55

\$44

Tuna Steak (180gm) (GF)

Wine match: Oblix Chardonnay glass \$12.5 | bottle \$57

\$43

Choose Your Sauce

Creamy Cajun Garlic

Redwine Gravy (GF)

Herb Butter (GF)

Each grill selection is served with seasonal vegetables and kumara-potato roesti

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

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

Sides:

Steak Fries (V/NAG)	\$11	Truffle Fries (V)	\$15
Green Summer Salad (V/DF/NAG)	\$12	Potato and Kumara Roesti (V)	\$9
Sauteed Summer Vegetables (V)	\$12	Fragrant Jasmine Rice (V)	\$9

JetPark Beef Burger

\$29.5

Brioche bun, bacon, lettuce, tomato, creamy mushrooms, fried onion rings, Chipotle mayonnaise, fries
Paired with: Good George JetPark Pilsner small \$12 | large \$17

JetPark Crispy Panko Chicken Burger

\$29.5

Brioche bun, Chipotle mayo, coleslaw, Mediterranean pickles, fries
Paired with: Tiger Lager small \$13 | large \$18

Vegetarian Burger (V)

\$29.5

Brioche bun, vegetable patty, lettuce, tomato, creamy mushrooms, fried onion rings, Chipotle mayonnaise, fries

Wine match: Forrest Flower Rose glass \$12 | bottle \$31

Mediterranean Style Vegetable Pizza (V)

\$25

Roasted vegetables, Feta, fried Artichoke, Mozzarella

Wine match: Rebel Wine Co Pinot Gris glass \$12 | bottle \$57

Chicken and Bacon Pizza

\$28

Korean marinated chicken, bacon, Mozzarella, red onion, capsicum, tomato

Paired with: Tiger Lager small \$13 | large \$18

Fish & Chips

\$30

Tempura battered fish, steak fries, salad, Tartare sauce

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc glass \$11 | bottle \$53