

ALL DAY MENU MENU 10AM - 5 PM

ENTRÉE

- Crispy Panko Chicken Salad** (Perfect to share) **\$27**
Coleslaw, charred fresh sweet corn, avocado, Chipotle, sweet chilli dressing
Paired with: Tiger Lager small \$13 | large \$18
- Mediterranean Style Seafood Salad** (Perfect to share) **\$28**
Orzo pasta, olives, lemon-parsley aioli
Wine match: The Maker "Fleur De Lis" Sauvignon Blanc glass \$11 | bottle \$53

FROM THE GRILL

- Silver Fern Beef Scotch (300gm) (NAG)** **\$47**
Wine match: Grant Burge "Fifth Generation" Shiraz glass \$14 | bottle \$67
- Tuna Steak (180gm) (NAG)** **\$43**
Wine match: Oblix Chardonnay glass \$12.5 | bottle \$57

Choose Your Sauce

Creamy Cajun Garlic Redwine Gravy (GF) Herb Butter (GF)
Each grill selection is served with seasonal vegetables and kumara-potato roesti

Sides:

- | | | | |
|-------------------------------|------------|------------------------------|-------------|
| Steak Fries (V/NAG) | \$7 | Truffle Fries (V) | \$15 |
| Green Summer Salad (V/DF/NAG) | \$9 | Potato and Kumara Roesti (V) | \$7 |
| Sauteed Summer Vegetables (V) | \$9 | Fragrant Jasmine Rice (V) | \$7 |

MAINS

- 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** **\$28.5**
Brioche bun, Chipotle mayo, coleslaw, Mediterranean pickles, fries
Paired with: Tiger Lager small \$13 | large \$18
- Vegetarian Burger (V)** **\$29**
Brioche bun, vegetable patty, lettuce, tomato, creamy mushrooms, fried onion rings, Chipotle mayonnaise, fries
- Mediterranean Style Vegetable Pizza (V)** **\$24**
Roasted vegetables, Feta, fried Artichoke, Mozzarella
Wine match: Rebel Wine Co Pinot Gris glass \$12 | bottle \$57

Chicken and Bacon Pizza

Korean marinated chicken, bacon, Mozzarella, red onion, capsicum, tomato
Paired with: Tiger Lager small \$13 | large \$18

\$27

Fish & Chips

Tempura battered fish, steak fries, salad, Tartare sauce
Wine match: The Maker "Fleur De Lis" Sauvignon Blanc glass \$11 | bottle \$53

\$29.5

Panko Crumbed Chicken Sandwich

Toasted Brioche, avocado, cheese, fries
Paired with: Good George JetPark Pilsner small \$12 | large \$17

\$25

DESSERT

Tiramisu (V)

Vanilla sponge, Kahlua, Mascarpone cream, coffee gel

\$17

Rum Vanilla Crème Brulee (V)

Passionfruit Sorbet, summer berries

\$17

In-House Made Ice Cream & Sorbet Popsicles (V)

Brandy basket, flambeed oranges

\$16

COFFEE & DIGESTIF

Coffee regular \$6 / large \$7

Hot Chocolate regular \$6.5 / large \$7.5