

À LA CARTE FROM 5PM - 10PM

ENTRÉE

Chargrilled Ciabatta (V/VG)

Hummus, River Estate Extra Virgin Olive Oil

\$15

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

\$36

Chef's Main Special

Check with our team for daily special

FROM THE GRILL

Silver Fern Beef Scotch (300gm) (NAG)

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

\$47

Hawkes Lamb Rump (250gm) (NAG)

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

\$44

Tuna Steak (180gm) (NAG)

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



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
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 Wine match: Forrest Flower Rose glass \$12 bottle \$31			
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			\$27
Korean marinated chicken, bacon, Mozzarella, red onion, capsicum, tomato Paired with: Tiger Lager small \$13 large \$18			
Fish & Chips			\$29.5
Tempura battered fish, steak fries, salad, Tartare sauce Wine match: The Maker "Fleur De Lis" Sauvignon Blanc glass \$11 bottle \$53			