

## ALL DAY MENU 10AM - 5 PM

### ENTRÉE

#### **Crispy Panko Chicken Salad** (Perfect to share)

Coleslaw, charred sweet corn, avocado, chipotle, sweet chilli dressing

Paired with: Tiger Lager small 13 | large 18

27

#### **Crispy Salt and Pepper Squid** (Perfect to share)

Mung bean-red onion salad, soy chilli dressing

Paired with: Good George "JetPark House Pilsner" small 12 | large 17

25

#### **Toasted Cream Cheese Mini Bagel** (2 each)

Accompanied with house smoked salmon, fennel and pickled lemon salad

17

### MAINS

#### **JetPark Moroccan Spiced Lamb Burger**

Brioche bun, mint yoghurt, fried onion, lettuce, tomato, Moroccan chipotle mayonnaise

Paired with: Good George "JetPark House Pilsner" small 12 | large 17

28

#### **JetPark Beef Burger**

Brioche bun, bacon, lettuce, tomato, creamy mushrooms, fried onion rings, chipotle mayonnaise, fries

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

28

#### **JetPark Vegetarian Burger (V)**

Brioche bun, vegetarian patty, lettuce, tomato, creamy mushrooms, fried onion rings, chipotle mayonnaise, fries

28

#### **JetPark Chicken Pizza**

Sriracha-spiced roasted chicken, capsicum, red onions, tomatoes, artichoke, garlic and mozzarella cheese

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

27

#### **JetPark Vegetarian Pizza (V)**

Eggplant, artichoke, capsicum, olive, feta, basil pesto

Wine match: The Maker Pinot Gris "Divinity Cross" glass 11 | bottle 53

24

#### **Tempura Battered Fish & Chips**

Steak cut chips, tartare sauce and garden salad

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

29.5

## FROM THE GRILL

### Silver Fern Beef Scotch (280gm) (NAG)

Wine match: The Maker "Fire Eagle" Pinot Noir glass 11 | bottle 53

47

### New Zealand Lamb Rump (250gm) (NAG)

Wine match: Lake Chalice "The Falcon" Merlot glass 13 | bottle 63

44

### Salmon Fillet (180gm) (NAG)

Wine match: Torean Sauvignon Blanc, Marlborough glass \$12.5 | bottle \$57

43

### Choose Your Sauce

Red Wine and Thyme Gravy (DF) (NAG)

Creamy Peppercorn Saffron Sauce (NAG)

Chimichurri Sauce (NAG)

Each grill selection is served with seasonal vegetables and piccolo roasted potatoes.

### Sides:

Loaded fries with bacon, chipotle, smoked cheddar cheese (NAG)

15

Piccolo herb tossed potatoes (VG) (NAG)

9

Pan-fried vegetables with garlic butter (V) (NAG)

9

Garden-style green salad with balsamic glaze (V)

9

Chunky steak fries (V)

7

## DESSERT

### Piña Colada Coconut Panna Cotta (V)

Rum-flambéed pineapple and chunky toasted coconut

17

### Lemon Cheesecake (V)

Ginger crumble and lemon gel

18

### Daily Selection of Ice Cream and Sorbet (NAG)

16

## COFFEE & DIGESTIFS

**Coffee** regular \$6 / large \$7

**Hot Chocolate** regular \$6.5 / large \$7.5