

À LA CARTE FROM 5PM - 10PM

ENTRÉE

Chargrilled Ciabatta (V)

Sundried tomato butter, olive oil

15

Coromandel Mussels

Basil, tomato, garlic, velouté sauce, grilled bread

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

½ dozen 14 / 1 dozen 28

Blue Cheese Kumara Croquette (V)

Pistachio, mint yoghurt, lemon pickle

Wine match: The Maker Chardonnay "Knighthood" glass 11 | bottle 53

17

Warm Home Smoked Salmon Salad (NAG) (Perfect to share)

Pickled lemon, honey butter sriracha glaze, fennel, roasted piccolo potatoes

Wine match: Forrest Flower Collection Rosé glass 12 | bottle (375ml) 31

29

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

Chef's Entrée Special

Check with our team for the daily special

MAINS

Crispy Skin Snapper (NAG)

Basil-tomato risotto, Parmigiano, parsley oil

Wine match: Oblix Chardonnay, Hawkes Bay glass 12.5 | bottle 57

43

Beef Brisket Wagyu 4 Hour Cooked (NAG)

Pomme purée, sautéed seasonal vegetables, red wine gravy

Wine match: Grant Burge "Fifth Generation" Shiraz, Barossa glass 14 | bottle 67

43

Tandoori Flamed Half Chicken (NAG)

Red onion salsa, mint yoghurt, minted buttered potatoes

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

40

Pappardelle Mediterranean Pasta (V)

Creamy tossed Pappardelle, Mediterranean style vegetables, aged Parmigiano

Wine match: The Maker "Monarch" Rose, Gisborne glass 12.5 | bottle 58

36

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

Thai style red tofu curry, fragrant Jasmine rice

Wine match: The RebelCo, Pinot Gris, Hawke's Bay glass 12 | bottle 57

36

Chef's Main Special

Check with our team for the daily special

FROM THE GRILL

Silver Fern Beef Scotch (280gm) (NAG) 47

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

New Zealand Lamb Rump (250gm) (NAG) 44

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

Salmon Fillet (180gm) (NAG) 43

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

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.

JetPark Moroccan Spiced Lamb Burger 28

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

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

JetPark Beef Burger 28

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

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

JetPark Vegetarian Burger (V) 28

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

JetPark Chicken Pizza 27

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

JetPark Vegetarian Pizza (V) 24

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

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

Tempura Battered Fish & Chips 29.5

Steak cut chips, tartare sauce and garden salad

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

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