

À LA CARTE FROM 5PM - 10PM

ENTRÉE

Chargrilled Artesian Bread (V)

Sun-dried tomato and sunflower seed butter, river state, olive oil

16

Street Style Manchurian Balls (V) (VG) Entrée or Main (Main served with rice)

E - 18 | M - 30

Potato and vegetable balls with sweet and tangy Asian inspired sauce

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

Thai Marinated Beef Salad (GF)

Thai marinated beef, fresh herbs, summer tomatoes, red onion, mung bean sprouts, toasted peanuts, chilli oil, fried shallots

25

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

Crispy Salt and Pepper Squid (Perfect to share)

25

Mung bean sprouts, summerripe tomatoes, red onion, Asian style sauce

Paired with: Good George "JetPark House Pilsner" small 12 | large 16

Cajun Spiced Garlic Butter Prawns

26.5

3 prawns, sweet chilli, garlic butter, Cajun seasoning, charred pineapple, red pepper salsa, garlic bread

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

Chef's Entrée Special

Check with our team for the daily special

MAINS

Daily Catch of the Day

43

Pan-seared local fish, creamy potato sauce, chorizo, mussels, seasonal vegetables

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

Herb Garlic Roasted Half Chicken (NAG)

40

Baby gem lettuce, Caesar dressing, fried potatoes

Paired with: Heineken small 13 | large 17

Creamy Mussel and Clam Carbonara Linguine

39

Bacon, aged Parmesan, olive oil drizzle

Wine match: Lake Chalice Sauvignon Blanc "The Falcon" glass 13.5 | bottle 67

Linguine Caponata (V)

37

Caponata sauce, aged Parmesan, olive oil drizzle

Wine match: Oblix Chardonnay, Gimblett Gravels glass 13 | bottle 65

Chef's Main Special

Check with our team for the daily special

Sides:

Fries (V) (DF) (NAG)

7

Green Salad (V) (VG) (DF) (NAG)

9

Steamed Vegetables Tossed with Garlic and Olive Oil (V) (VG) (DF) (NAG)

9

Piccolo Potatoes (V) (VG) (DF) (NAG)

9

FROM THE GRILL

Silver Fern Beef Scotch Fillet (280g) (NAG)

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

47

Sumac-Spiced Grilled Lamb Rump (250g) (NAG)

Labneh

Wine match: Grant Burge "Fifth Generation" Shiraz glass 13 | bottle 65

46

Salmon Fillet (180g) (NAG)

Wine match: Forrest Flower Collection Rosé glass 12.5 | bottle (375ml) 31

45

Choose Your Sauce

Salsa Verde (V)

Thyme Red Wine Jus (NAG)

Creamy Garlic Sauce (V)

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

JetPark Moroccan Spiced Lamb Burger

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

Paired with: Tiger Lager small 13 | large 17

29.5

JetPark Barbecue Beef Burger

Brioche bun, bacon, tomato, beetroot, fried onion rings, cheese sauce, fries

Paired with: Good George "JetPark House Pilsner" small 12 | large 16

29.5

JetPark Vegetarian Burger (V)

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

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

29.5

JetPark Chicken Pizza

Barbecue chicken, mozzarella, tomato, red onion

Paired with: Heineken small 13 | large 17

28

JetPark Vegetarian Pizza (V)

Roasted summer tomatoes, goats cheese, artichoke, pesto, rocket

Wine match: The Maker "Monarch" Rosé glass 12 | bottle 58

26

Tempura Battered Fish and Chips

Fish of the day, fries, tartare sauce, salad

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

29.5