

ALL DAY MENU FROM 10AM - 10PM

MAINS

JetPark Burger

Brioche bun / lettuce/ tomato / chipotle mayo / cheese / bacon barbeque sauce
Choose: Angus beef patty or Grilled chicken thigh
Paired with: Good George Hazy Pale Ale \$15

\$27

Monte Cristo Sandwich

Smoked chicken/ smoked ham / Swiss cheese / mustard / mayonnaise / brioche bread dipped
in egg batter and panfried / fries
Paired with: Good George Hazy Pale Ale \$15

\$24

Classic Ceaser Salad (Entrée or main)

Romaine lettuce / crunchy croutons / bacon / shaved parmesan / poached egg
Add grilled chicken \$7
Wine match: Mud House Sauvignon Blanc, Marlborough \$12/ B \$50

E-\$22 / M-\$28

Jet Set Summer Salad (Entrée or main)

Asparagus / saffron potatoes / pomegranate/ charred red onion & capsicum / green beans,
shaved almonds / cider – raspberry walnut vinaigrette Add grilled chicken \$7
Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$48

E-\$22 / M-\$28

Tender Pork Ribs

Slow cooked barbequed & maple glazed pork ribs / watercress-red onion - apple salad
Paired with: Tiger Lager Glass \$13 / Pint \$17

\$26

Flying Fish Club sandwich

Grilled chicken / bacon / fried egg / cheese / lettuce/ tomato / mayo / fries
Paired with: Good George Hazy Pale Ale \$15

\$27

All Day Kiwi Breakfast

Two eggs cooked to your liking / poached / fried / scrambled / bacon / sausages/ tomato/
mushrooms/ hashbrown / sourdough bread

\$28

Fish And Chips

Battered fish / chips / green salad / tartare sauce
Wine match: Mud House Sauvignon Blanc, Marlborough \$12/ B \$50

\$27

PIZZA

Roasted seasonal vegetables / bocconcini / tomato / mozzarella (v)
Wine match: The Maker 'Divinity Cross' Pinot Gris, Gisborne \$11/ B \$48

\$24

Ham/ chicken/ bacon / salami pizza / tomato / mozzarella / barbeque sauce
Paired with: Heineken Glass \$13 / Pint \$17

\$26

ALL DAY MENU FROM 10AM - 10PM

FROM THE GRILL

Beef Scotch Fillet (300gm) (GF)

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$15/ B \$65

\$43

Lamb Rump (GF)

Hawkes Bay Lamb

Wine match: Devils Staircase Pinot Noir, Central Otago \$13/ B \$65

\$43

Beef Sirloin (GF)

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$15/ B \$65

\$42

Choose Your Sauce

Garlic butter (V) Mushroom Ragout (GF) Red wine jus (GF)

Each item from the grill is served with our famous potato gratin and seasonal vegetables

SIDES

Truffle Fries (V)	\$15	Steak Fries (V)	\$11
Green Garden Salad (GF-V)	\$11	Seasonal Vegetables (GF-V)	\$11
Potato Gratin (V)	\$11	Stir Fried Mushrooms / Green Beans	\$11
Cesar Salad (V)	\$13		

DESSERT

Coconut Tres Leches Cake

With mango sorbet

\$18

Torched Lemon Meringue Tart

Cream fraiche / passionfruit sauce

\$18