



Garlic Half shell Mussels / 6 each or 12 each

\$12 – \$20

Baked with garlic butter. Wine match: The Maker 'Knighthood' Chardonnay, Gisborne \$11/ B \$49

JetPark Fried Chicken

\$15

Fried chicken / Peri Peri sauce / sesame seed (8 pieces). Paired with: Tiger Lager Glass \$13 / Pint \$20

Tempura Fish Bites

\$16

Served with Tartare sauce. Wine match: Torea, Sauvignon Blanc, Marlborough \$12/ B \$51

Baked Focaccia Bread

\$17

Melted Bocconcini / semi-dried tomatoes / River Estate extra virgin olive oil. Wine match: Mionetto Prestige Prosecco, Italy \$15 / B \$65

Maple Glazed Pork Ribs

\$18

Barbeque & maple glaze.
Paired with: Heineken Glass \$13

Truffle Fries (V)

\$15

Shoestring fries drizzled with truffle oil, sea salt and shaved parmesan. Paired with: Good George Hazy Pale Ale Glass \$13.50 / Pint \$21

