

COCKTAILS

POOLSIDE SOUTHSIDE 28

Gin | Elderflower | Mint | Lime | Sugar

LANGFORD LONG ISLAND 31

Vodka | Gin | Malibu | Amaretto | Triple Sec | Lemon | Ginger Ale

POM POM PALOMA 28

Tequila | Aperol | Lime | Grapefruit | Soda | Agave

LEMONGRASS LYCHETINI 28

Lemongrass Infused Vodka | Lychee Liqueur | Lemon

BEACH FIRE MARGARITA 29

Tequila | Mezcal | Triple Sec | Lime | Agave

SPICY COCO 31

Chilli Infused 1800 Coconut Tequila | Triple Sec | Lime | Agave

FRESAS CON CREMA 31

Malibu | Chambord | Raspberry Vodka | Pineapple | Coconut Cream | Strawberry

PATRON ANJEO MARGARITA 51

Patron Anejo | Triple Sec | Lime | Agave

GRILLED PINEAPPLE MAI TAI 30

Bacardi | Sailor Jerry | Triple Sec | Lime | Orgeat | Fresh Pineapple

MIXOLOGIST WEEKLY SPECIAL 26

Please Ask Your Server

DRINK

POOLSIDE LOUNGE BAR

MOCKTAILS - NON ALCOHOLIC COCKTAILS

PINEAPPLE EXPRESS	17.5
Pineapple Juice Mint Soda Agave	
STRAWBERRY LEMONADE	17.5
Strawberries Lemon Juice Agave Lemonade	
LYRE'S CLASSIC MARGARITA	21
Lyre's Agave Blanco Spirit Lyre's Orange Sec Lime Agave	

NON ALCOHOLIC SPARKLING WINES

NR 2 - CARAMELISED PEAR & KOMBU	65
Whole Pears Kombu Ginger Cardamom Peppercorn Star Anise Black Tea Clove Agave Vanilla Olive Brine Verjus	
NR 5 - LEMON MARMALADE & HIBISCUS	65
Hops Lemon Verbena Lemongrass Hibiscus Lemon Myrtle Liquorice Root Peppermint Murray River Salt Verjus	
NR 7 - STEWED CHERRY AND COFFEE	65
Sour Cherries Cold brew Coffee Garam Masala All Spice Nutmeg Pink Peppercorn Murray River Salt Verjus	

SOFT DRINKS

ANTIPODES STILL & SPARKLING WATER	15.5
SOFT DRINKS	7.5
Coca Cola Coke No Sugar Diet Coke Sprite Sprite Lemon Plus Cascade Soda Tonic Dry Ginger Ale	
BUNDABERG GINGER BEER, FEVER-TREE TONIC	9.5
FRESHLY OPENED COCONUT	21
Add a Shot of Bacardi or Malibu	33
BANANA SMOOTHIE	18.5
Fresh Banana Ice Cream Honey Milk Mango	

DRINK

POOLSIDE LOUNGE BAR

CHAMPAGNE

VEUVE CLICQUOT BRUT, FR	38	190
VEUVE CLICQUOT RICH, FR	46	230
MOËT & CHANDON BRUT IMPERIAL, FR		170
MOËT & CHANDON ROSÉ, FR		280

SPARKLING

CHANDON SPARKLING BRUT, VIC	17	85
CHANDON SPARKLING ROSÉ, VIC	17	85

WHITE

CLOUDY BAY SAUVIGNON BLANC, NZ	22	110
CRAGGY RANGE TE MUNA ROAD PINOT GRIS, NZ	23	91
JIM BARRY ASSYRTIKO, SA		102
BIMBADGEN RIDGE HUNTER VALLEY CHARDONNAY, NSW		80

ROSÉ

WHISPERING ANGEL ROSÉ, FR	27	133
CRAGGY RANGE ROSÉ, NZ		93
MINUTY M COTES DE PROVENCE ROSÉ, FR		97

RED

DEVILS CORNER PINOT NOIR, TAS	19	85
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DRINK

POOLSIDE LOUNGE
BAR

SCHOONERS ON TAP

GREAT NORTHERN SUPER CRISP (3.5%)

14

ASHAI LAGER (5%)

18

BEER & CIDER

CORONA (4.5%)

17

BALLISTIC TROPICAL PALE ALE (4.2%)

20

BALLISTIC LAGER (4.2%)

20

BALTER XPA (5%)

20

BROOKVALE GINGER BEER (4%)

20

BULMERS ORIGINAL CIDER (4.7%)

19

CASCADE PREMIUM LIGHT (2.4%)

15

GREEN BEACON WINDJAMMER IPA (6%)

20

PERONI NASTRO AZZURRO (0.0%)

12

SPRITZ MENU

HUGO SPRITZ

25

Elderflower Liqueur | Chandon | Soda | Mint

APEROL SPRITZ

25

Aperol | Prosecco | Soda | Orange

DRINK

POOLSIDE LOUNGE BAR

POOLSIDE FAVOURITES

TURKISH BREAD WITH SELECTION OF DIP	31
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Grilled Turkish Bread, Dips	
GUACAMOLE AND SALSA	35
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Fried Corn Chips, Guacamole, Tomato Salsa, Sour Cream, Jalapenos (GF)	
SQUID (I)	30
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Crispy Squid, Smoked Aioli, Kaffir Lime, Lemon (NF, DF)	
AQUA BEEF BURGER WITH CHIPS	38
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Beef Patty, Burger Sauce, Cucumber Pickles, Tomato, Lettuce, Cheddar Cheese	
FISH AND CHIPS (A)	36
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Locally Caught Fish, Old-Fashioned Beer Batter Chips, Tartar Sauce, Lemon	
FISH TACOS (A)	35
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Fried Local Reef Fish, Lime Creme, Tomato Salsa, Mint, Coriander, Slaw (NF)	
FRIED CHICKEN TENDERS	35
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Sriracha Mayo, Pickled Vegetables	
CRISPY CHICKEN BURGER WITH CHIPS	35
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Fried Chicken Breast, Slaw, Lettuce, Guacamole, Tomato	
NACHOS NACHOS	30
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Fried Corn Chips, Ground Beef, Cheese Sauce, Tomato Salsa, Guacamole, Sour Cream, Jalapenos (GF)	
EARTH BURGER	34
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Vegan Patty, Lettuce, Vegan Cheese, Aioli, Tomato Capsicum Relish (VG, V)	

FOOD

V = VEGETARIAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

POOLSIDE LOUNGE
BAR

FOOD

PLANT BASED TACOS 29

Tomato Corn Salsa, Guacamole, Slaw, Coriander, Jalapenos, Vegan Chipolte (GF,DF)

LOBSTER ROLL (A) 39

Lobster Coleslaw, Dill, Lime (NF, GFO)

CHIPS 17

Aioli, Tomato Sauce

SWEET POTATO WEDGES 17

Sweet Chilli, Sour Cream

SEAFOOD

OYSTERS - HALF DOZEN (A) 49

Marie Rose Sauce, Mignonette, Vinaigrette, Lemon

CHILLED PRAWNS (A) 61

Half Kilo Chilled Prawns, Classic Cocktail Sauce, Lemon

SALAD

PRAWN COCKTAIL SALAD (A) 36

Lettuce, Prawns, Marie Rose Sauce, Avocado, Cucumber, Cherry Tomato (GF, DF)

SPICED CAULIFLOWER AND PUMPKIN SALAD 28

Roasted Cauliflower & Pumpkin, Rocket Leaves, Feta Cheese, Mint Leaves, Chickpeas (GF)

DESSERT

SEASONAL FRUIT PLATE 24

EVEREST ICE CREAM DIXIE CUP 9

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