

POOLSIDE FAVOURITES

<u>TURKISH BREAD WITH SELECTION OF DIP</u>	<u>24</u>
GRILLED TURKISH BREAD, DIPS	
<u>GUACAMOLE AND SALSA</u>	<u>26</u>
FRIED CORN CHIPS, GUACAMOLE, TOMATO SALSA, SOUR CREAM, JALAPENOS (GF)	
<u>SQUID</u>	<u>24</u>
CRISPY CHILLI AND LIME SQUID, SMOKED GARLIC AIOLI, LEMON (NF) (DF)	
<u>DOUBLE G BURGER</u>	<u>32</u>
BEEF PATTY, SMOKED PULLED BEEF BRISKET, DOUBLE G SAUCE, CUCUMBER PICKLES, TOMATO, LETTUCE, CHEDDAR CHEESE	
<u>FISH AND CHIPS</u>	<u>28</u>
LOCALLY CAUGHT FISH, OLD FASHION BEER BATTER, CHIPS, TARTAR SAUCE, LEMON	
<u>FISH TACOS</u>	<u>23</u>
FRIED LOCAL REEF FISH, LIME CRÈME, PINEAPPLE, TOMATO SALSA, MINT, CORIANDER, SLAW (NF)	
<u>BEEF TACOS</u>	<u>29</u>
MARINATED BEEF FLANK, SHAVED SUGAR LOAF, GARLIC CRÈME AND CHIMICHURRI, JALAPENO, CORIANDER (NF)	
<u>CRISPY CHICKEN BURGER</u>	<u>31</u>
FRIED CHICKEN BREAST, SLAW, LETTUCE, TAMARIND JAM, GUACAMOLE (GF)	
<u>NACHOS NACHOS</u>	<u>29</u>
FRIED CORN CHIPS, GROUND BEEF, CHEESE SAUCE, TOMATO SALSA, GUACAMOLE, SOUR CREAM, JALAPENOS (GF)	
<u>VEG BURGER</u>	<u>29</u>
HOMEMADE VEG PATTY, BEETROOT, PORTOBELLO MUSHROOM, TOMATO, COCONUT YOGURT, PICKLED CUCUMBER, ONION (DF)	

FOOD

<u>PUMPKIN TACOS</u>	<u>26</u>
FRIED PUMPKIN, CRISP CORN TORTILLA, TOMATO CORN SALSA, GUACAMOLE, SLAW, CORIANDER, JALAPENOS, SUNFLOWER SEED MAYO (GF, DF)	
<u>LOBSTER ROLL</u>	<u>36</u>
LOBSTER, COLESLAW, CHILLI SALSA, DILL, LIME (NF)	
<u>CHIPS</u>	<u>15</u>
ROSEMARY SEASONING, AIOLI, TOMATO RELISH	
<u>SWEET POTATO FRIES</u>	<u>15</u>
SWEET CHILLI, SOUR CREAM	
<u>OYSTERS – HALF DOZEN</u>	<u>32</u>
FRESH OYSTERS' BASIL VINAIGRETTE, CHORIZO CRUMB, LEMON (DF)	
<u>SEASONAL FRUIT PLATE</u>	<u>21</u>

BOWLS

<u>CHILLED PRAWNS</u>	<u>52</u>
HALF KILO OF PEELED CHILLED PRAWNS, CLASSIC COCKTAIL SAUCE, LEMON	
<u>COCONUT RICE AND SHRIMP BOWL</u>	<u>33</u>
STEAMED COCONUT RICE, SPICED PRAWN, DICED CUCUMBER, DICED AVOCADO, ROASTED CASHEW NUT, SHALLOTS, FREMENTED CHILLI OIL (GF)	
<u>SPICED CAULIFLOWER AND PUMPKIN SALAD</u>	<u>25</u>
ROASTED CAULIFLOWER AND PUMPKIN, ROCKET LEAVES, FETA CHEESE, MINT LEAVES, CHICK PEAS (GF)	
<u>FENNEL AND QUINOA SALAD</u>	<u>26</u>
SHAVED FENNEL, PANISSE, QUINOA, PICKLE BERRY, ROASTED BEET, PECAN (GF) (DF)	

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



COCKTAILS

<u>BELLINI</u>	20
PROSECCO PEACH PUREE	
<u>POOLSIDE SOUTHSIDE</u>	25
GIN LIME ELDERFLOWER MINT	
<u>LANGFORD LONG ISLAND</u>	29
VODKA GIN MALIBU AMARETTO LEMON GINGER ALE	
<u>POM POM PALOMA</u>	24
TEQUILA APEROL LIME GRAPEFRUIT SODA	
<u>LEMONGRASS LYCHETINI</u>	25
INFUSED VODKA LYCHEE LEMON	
<u>BEACH FIRE MARGARITA</u>	26
TEQUILA TRIPLE SEC MEZCAL LIME	
<u>SPICY COCO</u>	28
1800 COCONUT TEQUILA TRIPLE SEC LIME AGAVE CHILI	
<u>FRESAS CON CREMA</u>	27
MALIBU CHAMBORD RASPBERRY VODKA PINEAPPLE COCONUT CREAM STRAWBERRY	
<u>PATRON ANEJO MARGARITA</u>	45
PATRON ANEJO TRIPLE SEC LIME HONEY SYRUP	
<u>GRILLED PINEAPPLE MAI TAI</u>	26
BACARDI SAILOR JERRY TRIPLE SEC LIME ORGEAT PINEAPPLE	
<u>MIXOLOGIST WEEKLY SPECIAL</u>	29
PLEASE ASK YOUR SERVER	

SPRITZ MENU

<u>HUGO SPRITZ</u>	22
ELDERFLOWER LIQUEUR, PROSECCO SODA, MINT	
<u>BLOOD ORANGE SPRITZ</u>	22
BLOOD ORANGE & BITTERS LIQUEUR, PROSECCO, SODA, ROSEMARY	
<u>PINK GRAPEFRUIT SPRITZ</u>	22
PINK GRAPEFRUIT & LAVENDER LIQUEUR, PROSECCO, SODA	

DRINK

POOLSIDE LOUNGE
BAR •

DRINK

MOCKTAILS – NON ALCOHOLIC COCKTAILS

<u>PINEAPPLE EXPRESS</u>	<u>15</u>
PINEAPPLE JUICE, VANILLA SYRUP, MINT, SODA	
<u>STRAWBERRY LEMONADE</u>	<u>15</u>
MUDDLED STRAWBERRIES, LEMON JUICE, AGAVE, LEMONADE	
<u>LYRE'S CLASSIC MARGARITA</u>	<u>18</u>
LYRE'S AGAVE BLANCO SPIRIT, LYRE'S ORANGE SEC, LIME JUICE	
<u>LYRE'S GIN & TONIC</u>	<u>18</u>
LYRE'S DRY LONDON SPIRIT, LAVENDER SYRUP, TONIC WATER	

SOFT DRINKS

<u>ANTIPODES STILL & SPARKLING WATER</u>	<u>13</u>
<u>SOFT DRINKS</u>	<u>6</u>
COCA COLA, COKE NO SUGAR, DIET COKE, SPRITE, LIFT, CASCADE SODA, TONIC, DRY GINGER ALE	
<u>GINGER BEER</u>	<u>7</u>
<u>BUNDABERG GINGER BEER, FEVER-TREE TONIC</u>	<u>8</u>
<u>SMOOTHIES</u>	<u>16</u>
BANANA - FRESH BANANA, ICE CREAM, HONEY, MILK	
MANGO - MANGO, ICE CREAM, MILK	
<u>FRESHLY OPENED COCONUT</u>	<u>18</u>
DRINKING COCONUT WATER	



SPARKLING & CHAMPAGNE

	G	B
G.H MUMM GRAND CORDON BRUT NV, CHAMPAGNE		189
VEUVE CLICQUOT BRUT NV, CHAMPAGNE		209
PERRIER-JOUËT GRAND BRUT NV, CHAMPAGNE	36	209
BIMBADGEN SPARKLING CUVÉE, HUNTER VALLEY	14	65
MONTALTO PENNON HILL SPARKLING ROSÉ, MORNINGTON PENINSULA		90
LA GIOIOSA PROSECCO ORGANIC DOC, VENETO, IT	15	70

WHITE

PIKORUA SAUVIGNON BLANC, MARLBOROUGH	15	69
SHAW & SMITH SAUVIGNON BLANC, ADELAIDE HILLS		92
Craggy Range Te Muna Road Pinot Gris, Martinborough, NZ	20	95
FORREST HILL CHARDONNAY, GREAT SOUTHERN		85
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, NZ		95
BIMBADGEN HUNTER VALLEY CHARDONNAY,	15	69

ROSÉ

ROGER & RUFUS GRENACHE ROSÉ, BAROSSA VALLEY	15	69
MIRABEAU 'CLASSIC' ROSÉ AOC, PROVENCE, FRANCE	18	85
Craggy Range Gimblett Gravels Rosé, Hawke's Bay		90

RED

DEVILS CORNER PINOT NOIR, TASMANIA	16	75
FORREST HILL SHIRAZ, GREAT SOUTHERN		85

BEER & CIDER

GREAT NORTHERN SUPER CRISP		12
PURE BLONDE		12
CORONA		13
HEINEKEN		13
JAMES SQUIRE ONE FIFTY LASHES PALE ALE		13
STONE & WOOD PACIFIC ALE		14
BALLISTIC REEF LAGER, BALLISTIC REEF ALE		15
BALTER XPA		15
HEINEKEN 0.0		10
JAMES SQUIRE ALCOHOLIC GINGER BEER		15
BULMERS ORIGINAL CIDER		13

DRINK

POOLSIDE LOUNGE
BAR