

COCKTAILS

POOLSIDE SOUTHSIDE	26
GIN ELDERFLOWER MINT LIME SUGAR	
LANGFORD LONG ISLAND	30
VODKA GIN MALIBU AMARETTO TRIPLE SEC LEMON GINGER ALE	
POM POM PALOMA	25
TEQUILA APEROL LIME GRAPEFRUIT SODA AGAVE	
LEMONGRASS LYCHETINI	27
LEMONGRASS INFUSED VODKA LYCHEE LIQ LEMON	
BEACH FIRE MARGARITA	26
TEQUILA MEZCAL TRIPLE SEC LIME AGAVE	
SPICY COCO	29
CHILI INFUSED 1800 COCONUT TEQUILA TRIPLE SEC LIME AGAVE	
FRESAS CON CREMA	28
MALIBU CHAMBORD RASPBERRY VODKA PINEAPPLE COCONUT CREAM STRAWBERRY	
PATRON ANJEO MARGARITA	46.5
PATRON ANEJO TRIPLE SEC LIME AGAVE	
GRILLED PINEAPPLE MAI TAI	27
BACARDI SAILOR JERRY TRIPLE SEC LIME ORGEAT FRESH PINEAPPLE	
MIXOLOGIST WEEKLY SPECIAL	30
PLEASE ASK YOUR SERVER	

MOST POPULAR COCKTAIL OF 2023

MR. ZUZU	30
VODKA LIMONCELLO LEMON JUICE AGAVE SYRUP MINT	

SPRITZ MENU

HUGO SPRITZ	22.5
ELDERFLOWER LIQUEUR PROSECCO SODA, MINT	
BLOOD ORANGE SPRITZ	22.5
BLOOD ORANGE & BITTERS LIQUEUR PROSECCO SODA	

DRINK

POOLSIDE LOUNGE
BAR •

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MOCKTAILS – NON ALCOHOLIC COCKTAILS

PINEAPPLE EXPRESS 15.5

PINEAPPLE JUICE | MINT | SODA | AGAVE

STRAWBERRY LEMONADE 15.5

MUDDLED STRAWBERRIES | LEMON JUICE | AGAVE | LEMONADE

LYRE ' S CLASSIC MARGARITA 18.5

LYRE ' S AGAVE BLANCO SPIRIT | LYRE ' S ORANGE SEC | LIME
AGAVE

SOFT DRINKS

ANTIPODES STILL & SPARKLING WATER 13.5

SOFT DRINKS 6.5

COCA COLA | COKE NO SUGAR | DIET COKE | SPRITE | LIFT CASCADE SODA | TONIC | DRY GINGER ALE

BUNDABERG GINGER BEER, FEVER-TREE TONIC 8.5

SMOOTHIES 16.5

BANANA - FRESH BANANA | ICE CREAM | HONEY | MILK

MANGO - MANGO, | ICE CREAM | MILK

FRESHLY OPENED COCONUT 18.5

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BAR

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SPARKLING & CHAMPAGNE

NV G.H MUMM GRAND CORDON CHAMPAGN		195
PERRIER-JOUËT GRAND BRUT NV, CHAMPAGNE	37	215
BIMBADGEN SPARKLING CUVÉE, HUNTER VALLEY	14.5	67
LA GIOIOSA PROSECCO ORGANIC DOC, VENETO	15.5	72

WHITE

PIKORUA SAUVIGNON BLANC, MARLBOROUGH	15.5	71
Craggy Range Te Muna Road Pinot Gris	20.5	98
JIM BARRY ASSYRTIKO		92
BIMBADGEN HUNTER VALLEY CHARDONNAY		71

ROSÉ

ROGER & RUFUS GRENACHE ROSÉ, BAROSSA	15.5	71
MIRABEAU 'CLASSIC' ROSÉ AOC, PROVENCE	18.5	88
Craggy Range Rosé Hawke's Bay		93

RED

DEVILS CORNER PINOT NOIR, TASMANIA	16.5	77
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BEER & CIDER

GREAT NORTHERN SUPER CRISP (3.5%)		12.5
CORONA (4.5%)		13.5
PERONI NASTRO AZZURRO LAGER (5%)		13.5
BALTER XPA (5%)		15.5
4 PINES PACIFIC ALE (3.5%)		15
BROOKVALE GINGER BEER (4%)		17
BULMERS ORIGINAL CIDER (4.7%)		15.5
CASCADE PREMIUM LIGHT (2.4%)		14
PERONI NASTRO AZZURRO (0.0%)		11

DRINK

POOLSIDE LOUNGE BAR

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FOOD

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>AQUA BEEF BURGER</u>	<u>32</u>
BEEF PATTY, BURGER 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, TOMATO SALSA, MINT, CORIANDER, SLAW (NF)	
<u>BEEF TACOS</u>	<u>29</u>
MARINATED BEEF FLANK, SLAW, GARLIC CRÈME AND CHIMICHURRI, JALAPENO, CORIANDER (NF)	
<u>CRISPY CHICKEN BURGER</u>	<u>31</u>
FRIED CHICKEN BREAST, SLAW, LETTUCE, TAMARIND JAM, GUACAMOLE	
<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>
VEGAN PATTY, BEETROOT, PORTOBELLO MUSHROOM, TOMATO, COCONUT YOGURT, PICKLED CUCUMBER, ONION (DF, VE)	

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



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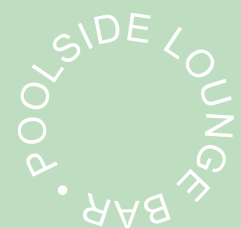
FOOD

<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 SAUCE	
<u>SWEET POTATO WEDGES</u>	<u>15</u>
SWEET CHILLI, SOUR CREAM	
<u>OYSTERS – HALF DOZEN</u>	<u>32</u>
MARIE ROSE SAUCE, MIGNONETTE, VINAIGRETTE, LEMON	
<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, FERMENTED 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)	

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