

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

Bartenders Choice

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

MOCKTAILS – NON ALCOHOLIC COCKTAILS

<u>PINEAPPLE EXPRESS</u>	15.5
PINEAPPLE JUICE MINT SODA AGAVE	
<u>STRAWBERRY LEMONADE</u>	15.5
MUDDLED STRAWBERRIES LEMON JUICE AGAVE LEMONADE	
<u>LYRE' S CLASSIC MARGARITA</u>	18.5
LYRE' S AGAVE BLANCO SPIRIT LYRE' S ORANGE SEC LIME AGAVE	

NON alcoholic Sparkling Wines

<u>NR 2 – CARAMELISED PEAR & KOMBU</u>	59
WHOLE PEARS, KOMBU, GINGER, CARDAMOM, PEPPERCORN, STAR ANISE, BLACK TEA, CLOVE, AGAVE, VANILLA, OLIVER BRINE, VERJUS	
<u>Nr 5 – LEMON MARMELADE & HIBISCUS</u>	59
HOPS, LEMON VERBENA, LEMONGRASS, HIBISCUS, LEMON MYRTLE, LIQUORICE ROOT, PEPPERMINT, MURRAY RIVER SALT, VERJUS	
<u>Nr 7 – STEWED CHERRY AND COFFEE</u>	59
SOUR CHERRIES, COLD BREW COFFEE, GARAM MASALA, ALL SPICE, NUTMEG, PINK PEPPERCORN, MURRAY RIVER SALT, VERJUS	

SOFT DRINKS

<u>ANTIPODES STILL & SPARKLING WATER</u>	13.5
<u>SOFT DRINKS</u>	6.5
COCA COLA COKE NO SUGAR DIET COKE SPRITE Sprite Lemon Plus CASCADE SODA TONIC DRY GINGER ALE	
<u>BUNDABERG GINGER BEER, FEVER-TREE TONIC</u>	8.5
<u>SMOOTHIES</u>	16.5
BANANA - FRESH BANANA ICE CREAM HONEY MILK MANGO - MANGO, ICE CREAM MILK	
<u>FRESHLY OPENED COCONUT</u>	18.5
<u>ADD A SHOT OF</u>	
<u>MALIBU OR BACARDI</u>	30

DRINK

POOLSIDE LOUNGE
BAR •

SPARKLING & CHAMPAGNE

NV G.H MUMM GRAND CORDON CHAMPAGNE		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

DRINK

WHITE

PIKORUA SAUVIGNON BLANC, MARLBOROUGH	15.5	71
Craggy Range Te Muna Road Pinot Gris	20.5	98
JIM BARRY ASSYRTIKO		92
BIMBADGEN RIDGE 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
TAYLORS SHIRAZ, CLARE VALLEY		75

POOLSIDE LOUNGE
BAR

BEER & CIDER

GREAT NORTHERN SUPER CRISP (3.5%)	12.5
CORONA (4.5%)	13.5
BALLISTIC TROPICAL PALE ALE(4.2%)	15.5
BALLISTIC LAGER (4.2%)	15.5
BALTER XPA (5%)	15.5
BROOKVALE GINGER BEER (4%)	17
BULMERS ORIGINAL CIDER (4.7%)	15.5
CASCADE PREMIUM LIGHT (2.4%)	14
GREEN BEACON WINDJAMMER IPA (6%)	15.5
PERONI NASTRO AZZURRO (0.0%)	11

DRINK

POOLSIDE LOUNGE
BAR •

FOOD

POOLSIDE FAVOURITES

TURKISH BREAD WITH SELECTION OF DIP 24

GRILLED TURKISH BREAD, DIPS

GUACAMOLE AND SALSA 26

FRIED CORN CHIPS, GUACAMOLE, TOMATO SALSA, SOUR CREAM, JALAPENOS (GF)

SQUID 24

CRISPY CHILLI AND LIME SQUID, SMOKED GARLIC AIOLI, LEMON (NF) (DF)

AQUA BEEF BURGER WITH CHIPS 32

BEEF PATTY, BURGER SAUCE, CUCUMBER PICKLES, TOMATO, LETTUCE, CHEDDAR CHEESE

FISH AND CHIPS 28

LOCALLY CAUGHT FISH, OLD FASHION BEER BATTER, CHIPS, TARTAR SAUCE, LEMON

FISH TACOS 23

FRIED LOCAL REEF FISH, LIME CRÈME, TOMATO SALSA, MINT, CORIANDER, SLAW (NF)

BEEF TACOS 29

MARINATED BEEF FLANK, SLAW, GARLIC CRÈME AND CHIMICHURRI, JALAPENO, CORIANDER (NF)

CRISPY CHICKEN BURGER WITH CHIPS 31

FRIED CHICKEN BREAST, SLAW, LETTUCE, TAMARIND JAM, GUACAMOLE

NACHOS NACHOS 29

FRIED CORN CHIPS, GROUND BEEF, CHEESE SAUCE, TOMATO SALSA, GUACAMOLE, SOUR CREAM, JALAPENOS (GF)

VEG BURGER WITH CHIPS 29

VEGAN PATTY, BEETROOT, PORTOBELLO MUSHROOM, TOMATO, COCONUT YOGURT, PICKLED CUCUMBER, ONION (DF, VE)



FOOD

PUMPKIN TACOS 26
FRIED PUMPKIN, CRISP CORN TORTILLA, TOMATO CORN SALSA, GUACAMOLE, SLAW, CORIANDER,
JALAPENOS, SUNFLOWER SEED MAYO (GF, DF)

LOBSTER ROLL 36
LOBSTER, COLESLAW, CHILLI SALSA, DILL, LIME (NF)

CHIPS 15
ROSEMARY SEASONING, AIOLI, TOMATO SAUCE

SWEET POTATO WEDGES 15
SWEET CHILLI, SOUR CREAM

OYSTERS – HALF DOZEN 32
MARIE ROSE SAUCE, MIGNONETTE, VINAIGRETTE, LEMON

SEASONAL FRUIT PLATE 21

BOWLS

CHILLED PRAWNS 52
HALF KILO OF PEELED CHILLED PRAWNS, CLASSIC COCKTAIL SAUCE, LEMON

COCONUT RICE AND SHRIMP BOWL 33
STEAMED COCONUT RICE, SPICED PRAWN, DICED CUCUMBER, DICED AVOCADO, ROASTED CASHEW NUT,
SHALLOTS, FERMENTED CHILLI OIL (GF)

SPICED CAULIFLOWER AND PUMPKIN SALAD 25
ROASTED CAULIFLOWER AND PUMPKIN, ROCKET LEAVES, FETA CHEESE, MINT LEAVES, CHICK PEAS (GF)

FENNEL AND QUINOA SALAD 26
SHAVED FENNEL, PANISSE, QUINOA, PICKLE BERRY, ROASTED BEET, PECAN (GF) (DF)

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



Please note a 10% surcharge on Sunday & 15% surcharge on public holidays applies on all menu | Menu Price included 10% GST