

## 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

DRINK

## 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

POOLSIDE LOUNGE  
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

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 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 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 29

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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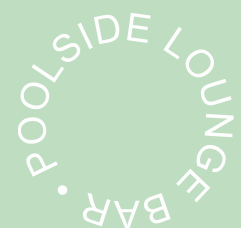
# FOOD

<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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