

COCKTAILS

POOLSIDE SOUTHSIDE	20
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
CHILLI 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	

BARENDERS 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

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

NON ALCOHOLIC SPARKLING WINES

NR 2 - CARAMELISED PEAR & KOMBU 59

WHOLE PEARS | KOMBU | GINGER | CARDAMOM | PEPPERCORN | STAR ANISE | BLACK TEA | CLOVE | AGAVE | VANILLA | OLIVE BRINE | VERJUS

NR 5 - LEMON MARMALADE & HIBISCUS 59

HOPS | LEMON VERBENA | LEMONGRASS | HIBISCUS | LEMON MYRTLE | LIQUORICE ROOT | PEPPERMINT | MURRAY RIVER SALT | VERJUS

NR 7 - STEWED CHERRY AND COFFEE 59

SOUR CHERRIES | COLD BREW COFFEE | GARAM MASALA | ALL SPICE | NUTMEG | PINK PEPPERCORN | MURRAY RIVER SALT | VERJUS

SOFT DRINKS

ANTIPODES STILL & SPARKLING WATER 13.5

SOFT DRINKS 6.5

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

BUNDABERG GINGER BEER, FEVER-TREE TONIC 8.5

SMOOTHIES 16.5

FRESH BANANA | ICE CREAM | HONEY | MILK | MANGO | ICE CREAM | MILK

FRESHLY OPENED COCONUT 18.5

ADD A SHOT OF MALIBU OR BACARDI 30

DRINK

POOLSIDE LOUNGE BAR

SPARKLING & CHAMPAGNE

TAITTINGER BRUT PRESTIGE	34	195
PERRIER-JOUËT GRAND BRUT NV, CHAMPAGNE		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 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

DRINK

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

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	27
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)	

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



FOOD

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PUMPKIN TACOS	26
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FRIED PUMPKIN, CRISP CORN TORTILLA, TOMATO CORN SALSA, GUACAMOLE, SLAW, CORIANDER, JALAPENOS, SUNFLOWER SEED MAYO (GF, DF)	
LOBSTER ROLL	36
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LOBSTER COLESLAW, CHILLI SALSA, DILL, LIME (NF)	
CHIPS	15
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ROSEMARY SEASONING, AIOLI, TOMATO SAUCE	
SWEET POTATO WEDGES	15
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SWEET CHILLI, SOUR CREAM	
OYSTERS - HALF DOZEN	32
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MARIE ROSE SAUCE, MIGNONETTE, VINAIGRETTE, LEMON	
SEASONAL FRUIT PLATE	21
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BOWLS

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

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