

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 Liqueur 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 Oregat Fresh Pineapple	
MIXOLOGIST WEEKLY SPECIAL	24
Please Ask Your Server	

DRINK

POOLSIDE LOUNGE
BAR

MOCKTAILS - NON ALCOHOLIC COCKTAILS

PINEAPPLE EXPRESS 15.5

Pineapple Juice | Mint | Soda | Agave

STRAWBERRY LEMONADE 15.5

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 | Spite | Sprite Lemon Plus | Cascade Soda | Tonic | Dry
Ginger Ale

BUNDABERG GINGER BEER, FEVER-TREE TONIC 8.5

FRESHLY OPENED COCONUT 18.5

Add a Shot of Bacardi or Malibu 30

BANANA SMOOTHIE 16.5

Fresh Banana | Ice Cream | Honey | Milk | Mango | Milk

DRINK

POOLSIDE LOUNGE
BAR

CHAMPAGNE

VEUVE CLIQUOT BRUT, FR	35	215
VEUVE CLIQUOT RICH, FR	42	255
MOET CHANDON BRUT IMPERIAL, FR		189
MOET CHANDON ROSÉ, FR		255

SPARKLING

CHANDON SPARKLING BRUT, VIC	16	96
CHANDON SPARKLING ROSÉ, VIC	16	96

WHITE

CLOUDY BAY SAUVIGNON BLANC, NZ	20	98
Craggy Range Te Muna Road Pinot Gris, NZ	20.5	82
JIM BARRY ASSYRTIKO, SA		92
BIMBADGEN RIDGE HUNTER VALLEY CHARDONNAY, NSW		71

ROSÉ

WHISPERING ANGEL ROSÉ, FR	24	120
Craggy Range ROSÉ, NZ		93
MINUTY M COTES DE PROVENCE ROSÉ, FR		88

RED

DEVILS CORNER PINOT NOIR, TAS	16.5	77
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DRINK

POOLSIDE LOUNGE
BAR

SCHOONERS ON TAP

GREAT NORTHERN SUPER CRISP (3.5%)

12.5

ASHAI LAGER (5%)

16.5

BEER & CIDER

CORONA (4.5%)

15.5

BALLISTIC TROPICAL PALE ALE (4.2%)

18

BALLISTIC LAGER (4.2%)

18

BALTER XPA (5%)

18

BROOKVALE GINGER BEER (4%)

18

BULMERS ORIGINAL CIDER (4.7%)

17

CASCADE PREMIUM LIGHT (2.4%)

14

GREEN BEACON WINDJAMMER IPA (6%)

18

PERONI NASTRO AZZURRO (0.0%)

11.5

SPRITZ MENU

HUGO SPRITZ

22.5

Elderflower Liqueur | Chandon | Soda | Mint

APEROL SPRITZ

20.5

Aperol | Prosecco | Soda | Orange

DRINK

POOLSIDE LOUNGE
BAR

POOLSIDE FAVOURITES

FOOD

TURKISH BREAD WITH SELECTION OF DIP	29
Grilled Turkish Bread, Dips	
GUACAMOLE AND SALSA	32
Fried Corn Chips, Guacamole, Tomato Salsa, Sour Cream, Jalapenos (GF)	
SQUID	27
Crispy Squid, Smoked Aioli, Kaffir Lime, Lemon (NF, DF)	
AQUA BEEF BURGER WITH CHIPS	35
Beef Patty, Burger Sauce, Cucumber Pickles, Tomato, Lettuce, Cheddar Cheese	
FISH AND CHIPS	33
Locally Caught Fish, Old-Fashioned Beer Batter Chips, Tartar Sauce, Lemon	
FISH TACOS	30
Fried Local Reef Fish, Lime Creme, Tomato Salsa, Mint, Coriander, Slaw (NF)	
FRIED CHICKEN TENDERS	32
Sriracha Mayo, Pickled Vegetables	
CRISPY CHICKEN BURGER WITH CHIPS	31
Fried Chicken Breast, Slaw, Lettuce, Guacamole, Tomato	
NACHOS NACHOS	27
Fried Corn Chips, Ground Beef, Cheese Sauce, Tomato Salsa, Guacamole, Sour Cream, Jalapenos (GF)	
EARTH BURGER	31
Vegan Patty, Lettuce, Vegan Cheese, Aioli, Tomato Capsicum Relish (VG, V)	

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

POOLSIDE LOUNGE
BAR

FOOD

PLANT BASED TACOS 26

Tomato Corn Salsa, Guacamole, Slaw, Coriander, Jalapenos, Vegan Chipolte (GF,DF)

LOBSTER ROLL 36

Lobster Coleslaw, Dill, Lime (NF, GFO)

CHIPS 16

Aioli, Tomato Sauce

SWEET POTATO WEDGES 16

Sweet Chilli, Sour Cream

SEAFOOD

OYSTERS - HALF DOZEN 45

Marie Rose Sauce, Mignonette, Vinaigrette, Lemon

CHILLED PRAWNS 55

Half Kilo Chilled Prawns, Classic Cocktail Sauce, Lemon

SALAD

PRAWN COCKTAIL SALAD 33

Lettuce, Prawns, Marie Rose Sauce, Avocado, Cucumber, Cherry Tomato (GF, DF)

SPICED CAULIFLOWER AND PUMPKIN SALAD 25

Roasted Cauliflower & Pumpkin, Rocket Leaves, Feta Cheese, Mint Leaves, Chickpeas (GF)

DESSERT

SEASONAL FRUIT PLATE 22

EVEREST ICE CREAM DIXIE CUP 8

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BAR