

POOL MENU

I I am -9pm

Appetisers		Sparkling Wine & Champagne	
Crispy golden sweet potato croquettes with a Beetroot hummus (VG/GF/DF)	\$17	Prosecco	\$15
Creamy pumpkin risotto balls coated in panko crumbs served with passata sauce and sage (V/GF)	\$18	Jansz Premium Brut	\$18
Steamed dumplings filled with seasoned pork served with soy-sesame dipping sauce (DF)	\$18	Pommery Champagne Brut	\$26
Fried chicken bites with Yangnyeom glaze garnished with sesame and spring onions	\$27	White Wine	
Charcuterie Board – Selection of cured meats, grilled sour dough, pickles, and marinated olives (DF)	\$37	Nautilus Sauvignon Blanc	\$16
		Vasse Felix Filius Chardonnay Jim Barry Riesling	\$16 \$15
Salad		Red Wine	ФГЭ
Classic Caesar salad with croutons, boiled egg, bacon powder and parmesan Add on chicken tenderloin \$8 Add on smoked salmon \$10	\$28		C10
		Langmeil Shiraz Bremerton Cabernet Sauvignon	\$18 \$17
		Smith & Hooper Merlot	\$16
M. · · ·		Beer (Bottle)	*
Mains	*25	Heineken	\$11
Club sandwich – Chicken, grilled bacon, fried egg, cos lettuce and tomato served with chips (GFOA)	\$35	Crown Lager	\$16
Wagyu beef burger – Brioche bun, American cheese, tomato relish, and dill pickles served with chips (GFOA)	\$35	Corona	\$11
Beer battered Queensland Barramundi served with tartare sauce, garden salad and chips (DF)	\$38	James Squire 150 lashes	\$11
beer battered Queerisiand barramundriserved with tartare sauce, garden salad and chips (Dr.)	ψου	James Boag Light	\$9
Sides		Still or Sparkling Water	
	ΦID	StrangeLove Still/Sparkling 350ml	\$6
Fries with sea salt flakes and aioli (V/DF)	\$12	StrangeLove Still/Sparkling 750ml	\$10
Mashed potato with butter and sea salt (V/GF)	\$12	Soft Drinks	
Classic garden salad (VG/GF/DF)	\$12	Pepsi Pepsi Max Lemonade Bundaberg Ginger Beer	\$6
Steamed broccolini with macadamia nuts (VG/GF/DF)	\$12	Juice	
Dessert		Freshly squeezed Juice: Apple, Orange, Pineapple, Watermelon, Carrot, Celery, Beetroot or Ginger	\$12
Gelato – Flavour trio, crowned with a waffle cone (V/GF)	\$17	Fruit Juice: Apple, Orange, Pineapple, Cranberry, Tomato	\$7
Seasonal fresh fruit platter (VG/GF/DF)	\$22	Coffee	
Wild harvested Wattle seed chocolate pudding, caramel sauce and popcorn ice-cream (V)	\$27	Cappuccino, Flat White, Latte	\$6
"Meanjin" – Tropical Entremet – Passionfruit, mango and coconut textures (V)	\$27	Espresso	\$5
Australian cheese plate with quince paste, lavosh and crackers (V)	\$35	Long Black	\$6
/ (dota dilai) cheese plate vitur quince paste, lavosit and chackers (v)	Ψυυ	Hot Chocolate, Mocha	\$6
		Tea Selections	
		English Breakfast, Earl Grey, Jasmine Green, Peppermint, Chamomile	\$6
		Milk Options \$0.50 Syrup Options \$0.50	



