



# On The Rocks

POOL BAR

## MENU

### from the SEA

- Spanish mackerel** ..... \$23  
*battered or grilled, tartar sauce, garden salad, chips*
- Crispy salt and pepper calamari** ..... \$21  
*shallots, bean sprouts, chilli, sesame, aioli*
- Three fish tacos** ..... \$22  
*grilled spanish mackerel, avocado salsa, pickled red onion*
- Tuna poke bowl** ..... \$25  
*tuna, quinoa, avocado, cucumber, wakame, kimchi, sesame dressing*

### from the GARDEN

- Thai beef salad** ..... \$23  
*mesclun, cucumber, carrot, cherry tomatoes, coriander, cashew nuts, thai lime dressing*
- Charred corn cob** ..... \$10  
*chipotle mayonnaise, manchego cheese*
- Garden salad** ..... \$24  
*mesclun lettuce, , rocket, tomato, cucumber, carrot, feta, pepitas, lemon dressing*

### from the LAND

- Beef burger** ..... \$24  
*brioche bun, bacon, beetroot, caramelised onion, chutney, chips*
- Chicken burger** ..... \$24  
*brioche bun, lettuce, caramelised onion, pickled cucumber, mustard mayonnaise, chips*
- Three lamb tacos** ..... \$22  
*slow cooked pulled lamb, avocado salsa, pickled red onion*

### LITTLE people

- Spaghetti and meatballs** ..... \$11  
*napoli sauce, spinach and parmesan*
- Ham and cheese toastie** ..... \$11  
*ham, cheese and chips*
- Fish and chips** ..... \$13  
*battered or grilled, tomato sauce and salad*
- Crispy chicken nibbles** ..... \$11  
*southern style fried chicken and chips*

### SNACKS

- Crispy chicken nibbles** ..... \$15  
*southern style fried chicken, chipotle mayonnaise*
- Nachos** ..... \$18  
*homemade beans, guacamole, sour cream, jalapeños*
- Bucket of prawns** ..... \$29  
*fresh prawns, lemon, aioli*
- Chips or wedges** ..... \$10  
*with tomato sauce or sour cream and sweet chilli sauce*

# On The Rocks



POOL BAR

## BEERS by the bottle

Cascade Light .....	\$6.5
Kosciusko .....	\$9
XXXX Gold .....	\$7
Stone & Wood .....	\$9
Peroni Leggera .....	\$8
Corona • Heineken .....	\$9
Asahi • Peroni Nastro .....	\$9
James Boags .....	\$8
Barrier Reef Pale Ale   Amber Ale .....	\$10
Coopers Dark .....	\$8.5
Hills Apple Cider .....	\$8.5
VB • Carlton Draught • Pure Blonde .....	\$7.5

## WINES by the glass

Redbank Emily Sparkling Brut .....	\$8
Jansz Premium NV .....	\$13
Redbank Sauvignon Blanc .....	\$8
Redbank Chardonnay .....	\$8
Twin Islands NZ Sauvignon Blanc .....	\$12
Triennes Rosé .....	\$12

## MOCKTAILS

<b>Banana bracer</b>	\$9
<i>Banana, pineapple, coconut cream blended with ice</i>	
<b>Lychee-mi</b>	\$9
<i>Lychees, pineapple juice, fresh lime juice blended with ice</i>	
<b>Lime light</b>	\$9
<i>Muddled limes, fresh mint, apple juice shaken with ice and topped with ginger ale</i>	
<b>Pink breeze</b>	\$9
<i>Fresh watermelon muddled with mint, cranberry juice, lemonade</i>	
<b>Tropicooler</b>	\$9
<i>A mix of tropical juices blended with fresh lemon, ice and passionfruit pulp</i>	

## MILKSHAKES \$6

Chocolate • Caramel • Strawberry  
Banana • Vanilla

## SMOOTHIES \$8

Strawberry • Mango • Banana • Mixed berry  
mixed with yoghurt and honey

## SOFT DRINKS \$4

Pepsi • Pepsi Max • Lemonade • Lemon Squash  
Sunkist • Red Lemonade • Ginger Ale • Soda

## JUICES \$5

Pineapple    Orange    Tropical  
Cranberry    Apple    Grapefruit

## COCKTAILS

<b>Tropical water</b>	\$16
<i>Paraiso lychee liqueur, midori, orange, cranberry</i>	
<b>Mojito</b>	\$16
<i>Original, lychee, strawberry, passionfruit or watermelon Bacardi, fresh lime, mint and your choice of tropical fruit, soda water</i>	
<b>Caprioska • Caipirinha</b>	\$16
<i>Vodka/cachaca, fresh lime, brown sugar shaken over ice</i>	
<b>Daiquiri</b>	\$16
<i>Bacardi, mango or strawberry blended with fruit, fresh lime and ice</i>	
<b>Tequila raspberry smash</b>	\$16
<i>Olmeca tequila, raspberry liqueur, fresh lime, mint leaves, sugar syrup</i>	
<b>Elderflower sparkler</b>	\$15
<i>Elderflower liqueur, redbank emily brut, lemon juice</i>	
<b>Pina colada</b>	\$16
<i>Malibu, bacardi, pineapple juice, coconut milk, sugar and cream blended with ice</i>	
<b>Banana espresso</b>	\$16
<i>Frangelico, kahlua, lena banana liqueur &amp; cream</i>	
<b>Tropical blush martini</b>	\$16
<i>Vodka, liqueur 43, passoa &amp; fresh lime, grapefruit juice &amp; a splash of angostura</i>	
<b>Sour apple martini</b>	\$16
<i>Citrus vodka, sour apple schnapps, cointreau, lemon juice, cloudy apple juice</i>	
<b>Toblerone</b>	\$16
<i>Kahlua, baileys and frangelico blended with honey, milk, cream</i>	
<b>Tahiti bikini</b>	\$16
<i>Mt gay rum, malibu, melon liqueur, blue curacao, orange, pineapple</i>	