



POOLSIDE

ANDREW (BOY) CHARLTON

BREAKFAST

TOAST 6
 SOURDOUGH, RYE, GRAIN, GLUTEN-FREE

SOUR CHERRY FRUIT LOAF 6.5
 CHARCOAL & BLACK QUINOA GF LOAF 7.5
 VEGAN CRUMPETS 8

WITH Pepe Saya cultured butter and Drunken Sailor
 strawberry rose jam (or) blood orange marmalade (or)
 vegemite, nutella, honey, peanut butter

BANANA BREAD 6
 MANGO & COCONUT BREAD 6.5
 ADD fresh berries, ricotta & lemon curd 5

FRENCH TOAST WITH SUMMER BERRIES
 toasted coconut ice cream, raspberry gel, pistachio
 crumb & lemon curd 17

BLUSH BIRCHER MUESLI WITH ALMOND MILK
 raspberries, kiwi, strawberries, coconut, pistachio &
 roasted hazelnuts 14

AÇAI BERRY BUTTERMILK PANNACOTTA
 Farmer Jo paleo granola, dried cranberries, fresh fruit,
 nuts, honey (gf) 16

TROPICAL FRUIT SALAD
 ocean blue probiotic coconut yoghurt, mint (df, v, gf) 13

SMOOTHIE BOWLS 17
 served with Farmer Jo paleo granola (df, v, gf)

BLOSSOM BOWL
 açai, strawberries, blueberries, dried cranberries, coconut
 flakes, banana & passionfruit

PEACHY CREAMY
 dragonfruit, banana, pineapple, mango, peanut butter,
 coconut flakes, pepitas, chia seeds

NOURISH BOWL
 avocado, broccoli, basil, cucumber, fetta, chickpeas,
 red miso hummus, quinoa falafel, sesame, haloumi,
 beetroot coyo (gf) 20
 ADD poached egg 1.5

SMASHED AVOCADO
 sheep's milk curd, baby radish, beetroot ricotta, pistachio
 za'atar on grain toast (gf*) 18

ROASTED BUTTERNUT PUMPKIN
 burrata, rosemary, thyme, sage, candied almonds,
 coconut, grain toast with radicchio, grapes, vincotto (gf*)
 19

POACHED EGGS & BROWN RICE
 crispy enoki, sage burnt butter, natural yoghurt, toasted
 paprika crumbs, fried shallots, umami salt (gf*) 20

CHORIZO SOBRASADA & FRIED EGGS
 sourdough toast, crispy bacon lardons, wood smoked
 bacon jam, hassleback potato, creme fraîche (gf*) 21

BAKED SHAKSHUKA EGGS
 green goddess sauce, kale, black sesame, flatbread (gf*)
 21

FRIED BUTTERMILK CHICKEN CRUMPET
 whipped maple butter, green apple, creme fraîche 18

CRISPY BACON & EGG ROLL
 with smokey tomato relish 11
 ADD avocado 2

FREE RANGE EGGS
 poached, scrambled or fried 13

SIDES
 roast tomato, avocado, fresh ricotta, fetta, sautéed
 mushrooms, wilted spinach 4
 bacon, chorizo, smoked salmon 5

df - dairy free; v - vegan; gf - gluten free gf* - gluten free option available (*please request*)
 We kindly request no changes to the menu. No split bills.

LUNCH

Crumbed olives, yoghurt, salsa verde	10
Hand-tied burrata, rockmelon, prosciutto, grissini+	19
Pork terrine, capers, parsley, spiced cranberry & port jam+.	18
Crispy zucchini flowers, lemon, ricotta, parmesan, mint	16
Chilli salt squid, cucumber, fennel, dill, mint, lime aioli+.	19
Soft shell crab sliders (3), charcoal bun, sriracha mayo	24
Crispy fish tacos (2), red cabbage, carrot, avocado, jalapeño tequila mayo, soft flour tortilla	16
Tostada - tuna ceviche, fennel, avocado, finger lime caviar, coriander, chilli+. per piece	8

TO SHARE

Seafood antipasti - soft shell crab, crispy prawn tacos, sashimi tuna, chilli salt squid, lime aioli & fried capers	40
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Burrata fettuccine, heirloom tomato, purple basil, chilli, pangrattato	22
Crispy skinned Humpty Doo barramundi, edamame, broccolini, red miso butter, baby carrot+	30
Beer battered fish & chips, tartare	24

Nourish - avocado, broccoli, basil, cucumber, chickpeas, fetta, red miso hummus, sesame, quinoa falafel, haloumi, beetroot coyo+.	20
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Poke - sashimi tuna, brown rice, quinoa, radish, cucumber, edamame, seaweed salad, lotus flower, red miso mayo+.	25
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Golden - roasted butternut pumpkin, charred corn, shredded carrot, target beetroot, avocado, truss tomato, black barley, freekeh, crunchy coconut, turmeric cashews, raisins, pepitas+.	22
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Caesar -baby cos, bacon lardons, crumbed soft boiled egg, Ortiz anchovies, pecorino, anchovy dressing, blue corn tortillas	18
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ADD

Lemon poached chicken	6
Miso sesame salmon	8
Sashimi tuna.	8
Quinoa falafel.	4

Wagyu beef, smoked bacon, jack cheese, dill pickle	25
Crispy buttermilk chicken, shredded lettuce, chipotle mayo	22
Quinoa falafel, haloumi, avocado, smokey tomato relish, charcoal bun	21
<i>served with herb fries</i>	

Rocket, parmesan, balsamico+	8
Chips, thyme, salt, aioli +	7
Carrot, beetroot & parsnip fries, jalapeño tequila mayo+.	10

WINE

Poolside Punch IL Jug 30
Our new summer favourite of Lillet Rosé & St Germain elderflower liqueur with fresh strawberries, pomegranate, lemon, cucumber & mint topped with yuzu lemonade

Aperol Spritz 14.5
The perfect aperitivo

Bloody Mary 18
Made with Poor Toms gin & topped with cherry tomatoes, lots of cracked pepper & Maldon sea salt for extra kick

So Frenchy Frosé 14.5
Rosé & St Germain blended with fresh strawberries & ice

Bellini 13
Peach liqueur with a summer time twist of fresh mango

Mimosa 14
Prosecco, fresh orange juice & a shot of gin for an extra added wake up call

From Bali with Love 18
Lemongrass & ginger muddled with Twenty Third Street Distillery vodka, fresh lime, honey, apple juice

Poolside Blush 18
Chase Distillery pink grapefruit & pomelo gin, violet blossom tonic, grapefruit bitters

Salty Dog 17
Chase Distillery marmalade vodka, blood orange soda & pink salt

Dragon Lady 17
Frozen margarita with Espolón Blanco tequila handcrafted from 100% pure blue agave blended with dragonfruit & passionfruit

Loco Coco 10
Fresh young coconut spiked with Malibu rum

Espresso Martini 18
Mr Black cold pressed coffee liqueur, Absolut vodka, double shot of Campos espresso, shaken over ice

WINE *glass / bottle / magnum*

SPARKLING

La Zona Prosecco NV
 King Valley VIC 9 / 45

42 Degrees South Premier Cuvée Sparkling NV
 Coal River Valley TAS 49

Logan 'M' Cuvée NV
 Orange NSW 63

Veuve Clicquot Brut NV
 Reims Champagne FR 109

Champagne Collet NV
 Ay Champagne FR 20 / 97

WHITE

Logan Sauvignon Blanc 2017
 Orange NSW 9.5 / 46

Weemala Riesling 2017
 Central Ranges NSW 43

Tar & Roses Pinot Grigio 2018
 Strathbogie Ranges VIC 9.5 / 46

Logan Clementine Pinot Gris 2018
 Orange NSW 47

42 Degrees South Chardonnay 2018
 Coal River Valley VIC 9.5 / 46

ROSÉ

Pierre et Papa Rosé 2017
 Languedoc FR 44

Hither & Yon Rosato 2018
 McLaren Vale SA 10 / 47

Torpez 'Made in Saint T' Rosé 2019
 Saint Tropez FR 52

Wooing Tree Rosé 2017
 Central Otago NZ 58

Aix Rosé 2018
 Provence FR 14 / 63 / 120

RED

Lobethal Road Pinot Noir 2016
 Adelaide Hills SA 48

Longline Grenache Shiraz Mouverde 2017
 McLaren Vale SA 9.5 / 46

Hither & Yon Tempranillo 2018
 McLaren Vale SA 47

Cloak & Dagger Sangiovese 2018
 King Valley VIC 48

DRINKS

CAMPOS COFFEE

Espresso	3.3
Regular	3.8
Double shot, decaf	4.3
Large	4.8
Affogato	6.5
Iced coffee, iced chocolate	6.5
Poolside latte - macadamia, coconut & espresso	5

HOT CHOCOLATE

Regular	4
Salted caramel	4.5

THE RABBIT HOLE ORGANIC TEA

Loose leaf selection	4.5
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Breakfast blend - *Classic smooth & hearty little black*

Dragonwell - *Single origin jing leaf style green tea*

Red delicious - *Honeybush, goji berries, apple**

Refresh-A-Mint - *Zesty pineapple & mint mix**

Grey rabbit - *Black tea & organic calendula petals*

**caffeine free*

WELLNESS LATTE 5.5

Rabbit Hole chai
Matcha white chocolate
Golden turmeric
Ocean blue

MILKLAB ADD 70c

Almond
Coconut
Soy

All our hot drinks are available with your choice of non-dairy MILKLAB barista milk

SMOOTHIES 9.5

Poolside Passion - *Dragonfruit, mango, pineapple, strawberries & coconut water*

Green Guru - *Banana, avocado, mango, baby spinach, raw greens & coconut water*

Summer Sunrise - *Mango, raspberry, banana & coconut water*

Detox - *Apple, lemon, spinach, kale, mint, raw greens & coconut water*

Galaxy - *Açaí, mixed berries, mango, banana & coconut milk*

Coco Nuts - *Banana, peanut butter, dates, pink salt, raw cacao protein & almond milk*

Blue Majik - *Blue spirulina, butterfly pea, coconut, banana, grapes & coconut milk*

Young coconut 6

MILKSHAKES 8

Vanilla salted pretzel

Flakeshake - *malt & cornflakes*

Taste of paradise - *chocolate & coconut*

COLD DRINKS

Purezza sparkling water (*per person unlimited*) 5

CAPi mineral water 4.5

Cucumber or ginger lemongrass

CAPi soft drink 4.5

Dry tonic, lemonade, spiced cola or flamin' ginger beer

CAPi sparkling fruit soda 4.5

Blood orange, pink grapefruit or yuzu lemon

The Artisan Drinks Co 5

Violet blossom tonic

Bod Kombucha 7

Lemon ginger or watermelon mint

Virgin Mary 9