



POOLSIDE

ANDREW (BOY) CHARLTON

BREAKFAST

TOAST sourdough or mixed grain or gf 6
SOUR CHERRY FRUIT LOAF 6.5
WITH Pepe Saya cultured butter and Drunken Sailor
strawberry rose jam (or) blood orange marmalade

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

BRIOCHE FRENCH TOAST toasted coconut ice
cream, raspberries, pistachio, roasted hazelnut, lime
& yuzu curd 17

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

BLOSSOM BOWL açai, strawberries, dried
cranberries, coconut flakes, banana & peanut butter
served with Farmer Jo paleo granola (df, v, gf) 18

AVOCADO ON GRAIN TOAST basil, pepitas,
sesame seeds, lemon, chilli flakes 18

BAKED SHAKSHUKA EGGS mint labneh, roast
cherry tomatoes, sheep's milk fetta, black sesame,
flatbread 21

NOURISH BOWL avocado, broccoli, spinach, basil,
fetta, cucumber, chickpeas, sesame, quinoa tabouli,
haloumi, beetroot coyo (gf) 20
ADD poached egg 2

POACHED EGGS & BROWN RICE crispy enoki,
sage burnt butter, natural yoghurt, toasted paprika
crumbs, kale slaw, edamame, umami salt 20

FREE RANGE EGGS
poached, scrambled or fried 13

ADD roast tomato, avocado, fresh ricotta, fetta,
sautéed mushrooms, wilted spinach 4
ADD bacon, chorizo 6
ADD smoked salmon 7

CRISPY BACON & EGG ROLL tomato relish 12
ADD avocado 2

LUNCH

CRUMBED OLIVES, yoghurt, salsa verde	10
HAND-TIED BURRATA, vincotto, flatbread	16
CHILLI SALT SQUID, cucumber, fennel, dill, mint, lime aioli (gf)	21
CRISPY PRAWN TACOS (3), red cabbage, carrot, avocado, jalapeño tequila mayo, flour tortilla	22
SOFT SHELL CRAB SLIDERS (2), sriracha mayo	16
BEER BATTERED FISH & CHIPS, tartare	24
CRISPY SKIN BARRAMUNDI, fennel, apple, cucumber, red radish, lemon dressing	28
ROASTED DUCK BREAST, puy lentils, freekah, hazelnut, dried cranberries, parsley, sheep's milk fetta, spanish onion, pomegranate molasses	25
SEEDED CHICKEN SCHNITZEL, yoghurt slaw.	24
WAGYU BEEF BURGER smoked bacon, jack cheese, dill pickle, milk bun, herb fries	25
NOURISH BOWL avocado, broccoli, spinach, basil, fetta, cucumber, chickpeas, sesame, quinoa tabouli, haloumi, beetroot coyo (gf)	20
GREEN TEA SOBA NOODLES shredded carrot, avocado, red radish, pineapple, mint, basil, crunchy coconut, turmeric cashews, pepitas, ginger sesame coconut dressing (df, v)	22
ADD lemon poached chicken	6
ADD miso sesame salmon	8
ADD poached egg	2

ALL DAY BREAKFAST

BRIOCHE FRENCH TOAST toasted coconut ice cream, raspberries, pistachio, roasted hazelnut, lime & yuzu curd	17
AVOCADO ON GRAIN TOAST basil, pepitas, sesame seeds, lemon, chilli flakes	18
BAKED SHAKSHUKA EGGS mint labneh, roast cherry tomatoes, sheep's milk fetta, black sesame, flatbread	21
POACHED EGGS & BROWN RICE crispy enoki, sage burnt butter, natural yoghurt, toasted paprika crumbs, kale slaw, edamame, umami salt	20

WINE

Poolside Pimms IL Jug 30
Our summer favourite of Pimms with fresh strawberries, pomegranate, lemon, cucumber & mint topped with yuzu lemonade

Aperol Spritz 14.5
The perfect aperitivo

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

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

Poolside Blush 18
Pink gin, violet blossom tonic, grapefruit bitters

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

BEER

Sydney Beer Co Lager 9

Grifter Pale Ale 9.5

Hillbilly Apple Cider 9.5

WINE glass / bottle

SPARKLING

Cloak & Dagger Prosecco 2019
King Valley VIC 9 / 45

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

WHITE

Logan Chardonnay 2018
Orange NSW 9.5 / 46

Mr Hyde Bliss Riesling 2019
Clare Valley SA 51

Tar & Roses Pinot Grigio 2020
Strathbogie Ranges VIC 9.5 / 46

Logan Clementine Pinot Gris 2020
Orange NSW 47

ROSÉ

Pierre et Papa Rosé 2017
Languedoc FR 9 / 44

Torpez 'Made in Saint T' Rosé 2018
Saint Tropez FR 52

Woong Tree Rosé 2017
Central Otago NZ 58

RED

Weemala Pinot Noir 2019
Orange NSW 46

Love & Valour Shiraz 2019
Mudgee NSW 44

Hither & Yon Tempranillo 2018
McLaren Vale SA 47

Cloak & Dagger Sangiovese 2018
King Valley VIC 48

DRINKS

CAMPOS COFFEE

Espresso	3.5
Regular	4
Double shot, decaf	4.5
Large	5
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	5
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Breakfast blend - *Classic smooth & hearty little black*

Dragonwell - *Single origin jing leaf style green tea*

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
Soy
Oat

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*

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

CAP1 mineral water 4.5

Cucumber or ginger lemongrass

CAP1 soft drink 4.5

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

CAP1 sparkling fruit soda 4.5

Blood orange, pink grapefruit or yuzu lemon

Virgin Mary 9