poolhouse
BAR & KITCHEN

lunch menu
12 pm - 5 pm

to share

Our local baker's Focaccia | Garlic butter $8

Salt & Pepper Squid (I) | Aioli and pineapple and chilli salsa $21

Halloumi Bruschetta | Pico de gallo, charred zucchini and avocado $19

Karaage Chicken (VO) | Chipotle mayo and Jalapenos salsa $21

Crocodile & Lemon Myrtle Spring Rolls (3) | Spicy bush tomato chutney $17

Natural Oysters (6) (A) | Mignonette and finger lime $38

Baja Fish Tacos (2) (A) | Local catch, chipotle mayo, Corn rib and pineapple slaw $25

pizzas

Gluten Friendly Base available +$5

Crocodile Pizza | Lemon myrtle and rocket pesto $28

Pepperoni Pizza | Hot honey $27

Margherita Pizza | Tomato and basil $26

Hawaiian Pizza | Ham and charred pineapple $27

pastas

Homemade Crab & Prawn Pasta(M) | Butter, garlic, chilli and parsley $38

Homemade Smoky and Creamy Red Pepper & Walnut Pasta | Fermented chilli and pecorino $28

Homemade Beef Cheek Ragù Pasta | Burrata and dried chilli oil $34

add-on pizza $2

Parmesan | Mushroom | Capsicum | Chicken | Rocket

mains

Wild-caught Barramundi (A) | Smoky cauliflower, shaved fennel, citrus and fresh herbs $42

Spiced Charred Cauliflower | Mojo verde, sultanas and currants pico de gallo $27

Chicken Parmigiana, Chips and Salad $32

Catch of The Day (A) | Served with chips and salad – choose battered or grilled $33

Double Smashed Burger (VO) | Beef, cheese, BBQ onion, secret sauce, brioche bun and chips $35

from the grill

All steaks are complimented with a smashed potato in tallow, roasted mushroom, grilled tomato and red wine jus. For a fuller experience, feel free to select a side dish, a topper or an extra sauce

300g Wagyu Rump Oakey Grain Fed 350+ MB 6+ $45

300g Sirloin Steak Kilcoy Blue Diamond $48

sauces $5

Red Wine Jus

Green Pepper Sauce

Chipotle Butter

Béarnaise

Mushroom Sauce

sides $10

Fries | Saltbush Seasoning

Steamed Seasonal Vegetables | Garlic Butter

Watermelon & Tomato Feta Salad | Pickled Jalapeños and Mint

Garden Salad | Vinaigrette

Sweet Potato Fries | Ranch Dressing

Paris Mash | Rich and creamy mashed potato

Steam Rice | Premium white rice

jazz up your plate, top up your steak, your burger or your parmi!

Crispy Onion Ring (6) $3 | Garlic Prawn (6) $6 | Bacon (1) $3 | Egg (1) $3

salads

Poké Bowl | Choice of tuna (I) or tofu popcorn $29

Caesar Salad | Baby cos, soft egg, caesar dressing, tomato, parmesan and croutons $20

Add grilled chicken $5 | Add crispy bacon $3 | Add chicken schnitzel $5

sweets $16

Caramelised Banana Split | Dulce de leche and peanut praline

Churros Sundae | Salted caramel ice cream and dark chocolate sauce

Cheesecake of the day | Cream and berry compote

Granny Apple Pie | Custard and vanilla ice cream

for little ones

Slow Braised Beef and Tomato Pasta $14

Mini Beef Burger & Chips $14

Chicken Tenders & Chips $14

Fresh Fruit Salad $10

Ice Cream Cup with Sprinkles $6

(A) Australian (I) Imported (M) Mixed (VO) Vegetarian Option
Plant-Forward Gluten Friendly

poolhouse
BAR & KITCHEN

dinner menu
5 pm - 9 pm

to share

Our local baker's Focaccia | Garlic butter $8

Salt & Pepper Squid (I) | Aioli and pineapple and chilli salsa $21

Halloumi Bruschetta | Pico de gallo, charred zucchini and avocado $19

Karaage Chicken (VO) | Chipotle mayo and Jalapenos salsa $21

Crocodile & Lemon Myrtle Spring Rolls (3) | Spicy bush tomato chutney $17

Natural or Kilpatrick Pacific Oysters (6) (A) | Mignonette and finger lime $38

Baja Fish Tacos (2) (A) | Local catch, chipotle mayo, Corn rib and pineapple slaw $25

Roasted Split King Prawns (2) (A) | Coriander, chilli and nori butter, fresh herbs and capers $25

pizzas

Gluten Friendly Base available +$5

Crocodile Pizza | Lemon myrtle and rocket pesto $28

Pepperoni Pizza | Hot honey $27

Margherita Pizza | Tomato and basil $26

Hawaiian Pizza | Ham and charred pineapple $27

pastas

Homemade Crab & Prawn Pasta (M) | Butter, garlic, chilli and parsley $38

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Homemade Beef Cheek Ragù Pasta | Burrata and dried chilli oil $34

add-on pizza $2

Parmesan | Mushroom | Capsicum | Chicken | Rocket

(A) Australian (I) Imported (M) Mixed (VO) Vegetarian Option
Plant-Forward Gluten Friendly

mains

Wild-caught Barramundi (A) | Smoky cauliflower, shaved fennel, citrus and fresh herbs $42

Crispy Baby Barramundi (A) | Sweet and sour sauce, steamed rice $48

Spiced Charred Cauliflower | Mojo verde, sultanas and currants pico de gallo $27

Lamb Rump| Muhammara, Pickled zucchini and potato $49

Chicken Parmigiana, Chips and Salad $32

Catch of The Day (A) | Served with chips and salad – choose battered or grilled $33

Double Smashed Burger (VO) | Beef, cheese, BBQ onion, secret sauce, brioche bun and chips $35

from the grill

All steaks are complimented with a smashed potato in tallow, roasted mushroom, grilled tomato and red wine jus. For a fuller experience, feel free to select a side dish, a topper or an extra sauce

300g Wagyu Rump Oakey Grain Fed 350+ MB 6+ $45

300g Sirloin Steak Kilcoy Blue Diamond $48

300g Scotch Fillet Omugi 100 days grain fed MSA | $62

450g Rib on the Bone Qld Pasture-fed HGP free | Red wine jus $68

sauces $5

Red Wine Jus

Green Pepper Sauce

Chipotle Butter

Béarnaise

Mushroom Sauce

sides $10

Fries | Saltbush Seasoning

Steamed Seasonal Vegetables | Garlic Butter

Watermelon & Tomato Feta Salad | Pickled Jalapeños and Mint

Garden Salad | Vinaigrette

Sweet Potato Fries | Ranch Dressing

Paris Mash | Rich and creamy mashed potato

Steam Rice | Premium white rice

jazz up your plate, top up your steak, your burger or your parmi!

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Churros Sundae | Salted caramel ice cream and dark chocolate sauce

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for little ones

Slow Braised Beef and Tomato Pasta $14

Mini Beef Burger & Chips $14

Chicken Tenders & Chips $14

Fresh Fruit Salad $10

Ice Cream Cup with Sprinkles $6

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beverage menu

draught beers

	Schooner	Pint
XXXX Gold	12	14
Hahn 3.5	12	14
Hahn Super Dry	13	16
Heineken	14	17
James Squire Ginger Beer	14	17
James Squire Lemon Squash	14	17
Kirin Ichiban	14	17
Stone & Wood Pacific Ale	15	18

signature cocktails $25

Crocodile Snap
Darwin Signature Gin, St. Germain Elderflower Liqueur, pineapple juice, lime juice, sugar syrup

Cucumber Fizz
Gin, elderflower, Dom Benedictine, lime, cucumber, soda

Darwin Mule
Darwin Co Vodka, smashed lime, ginger beer

Hazelnut Martini
Vodka, Willy's Coffee Liqueur, Frangelico, sugar syrup

Mindil Sunset
Rum, local mango, lime juice, sugar syrup, grenadine

NT Breeze Mojito
Poolhouse rum mix, citrus, mint, soda

Peachy Old Fashioned
Bourbon, peach schnapps, orange bitters, simple syrup

Poolhouse Margarita
Tequila, triple sec, watermelon, coriander, lime, agave

Poolside Cabana
Vodka, blended mango, pineapple, lychee, raspberry

bottle beers & ciders

James Boag's Light....10
XXXX Gold....10
Iron Jack....10
Tooheys Extra Dry....12
Tooheys New....12
James Boag's Premium....12
Little Creatures Pale Ale....13
James Squire Orchard Crush Apple....13
James Squire Ginger Beer....14
Heineken....14
5 Seeds Crisp Apple....14
Guinness....16

timeless cocktails $20

Aperol Spritz
Aperol, prosecco, soda

Cosmopolitan
Vodka, Cointreau, cranberry juice, sugar syrup

Dark and Stormy
Rum, lime, Angostura bitters, ginger beer

Espresso Martini
Vodka, Kahlua, espresso, sugar syrup

Negroni
Gin, Campari, sweet vermouth

Southside
Gin, citrus, mint, simple syrup

Paloma
Tequila, lime, grapefruit, soda

Pimm's Classic
Pimm's, seasonal fruits, ginger ale

Piña Colada
Rum, pineapple, coconut cream, citrus

local beers

Beaver Boofhead Lager....14
Beaver Consultant Pale Ale....14
Beaver Territory Mid....12
Beaver Lulu Lemonade....14
Oh! Ginger Beer....14
Cowboy Pear Cider....14

non- alcoholic

Soft Drinks
Coca-Cola, Coca-Cola No Sugar, Sprite, Fanta, Lemon Lime Bitters, Ginger Beer
Post Mix....5
Bottled....6

Cold-Pressed Juices (Bottled)....12
Daily Greens (Green Apple, celery, pear, spinach, lemon, ginger & functional botanicals)

Gingered Apple (Apple, ginger & lemon)

Watermelon and Lime (Watermelon, strawberry, apple & lime)

Sublime Pine (Pineapple, apple, pear & mint)

Valencia Oranges (100% Australian Valencia oranges)

Love Beets (Beetroot, apple, carrot, ginger & lemon)

Milkshakes
Strawberry, Chocolate, Vanilla, Caramel....15

Iced Tea
Flavours vary. Kindly check with our team for current selections....8

Bottled Water
Waterbox 500ml....6
Mt Franklin Sparkling 330ml....6
San Pellegrino Sparkling Water 750ml....15
Acqua Panna Mineral Water 750ml....15

Beer
Heineken 0.0....9

	Small	Large
Coffee Espresso, Long Black, Piccolo, Macchiato, Flat White, Cappuccino, Latte, Mocha	6	7
Hot Chocolate	6	7
Iced Chocolate / Iced Latte		7
Iced Coffee		12
Tea English Breakfast, Earl Grey, Pure Peppermint, Chamomile, Rose with French Vanilla, Italian Almond, Green Tea.		6
***Alternative Milk** Soy / Almond / Oat / Lactose Free		1
***Additional Syrup** Vanilla / Hazelnut / Caramel		0.5

mocktails $15

Passionfruit Spritz
Passionfruit pulp, lemon juice, sugar syrup, soda water

Shirley Temple
Lemonade, grenadine, maraschino cherry

Tropical Sunrise
Orange juice, pineapple juice, grenadine, fresh orange slice

Virgin Piña Colada
Pineapple juice, coconut cream

Watermelon Cooler
Fresh watermelon juice, lime juice, mint, soda water

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wine list

Champagne

	Glass	Bottle
Moet and Chandon *France*		150
Pol Roger Brut Reserve NV *France*		160

Sparkling

Mionetto Prosecco *Veneto, Italy*	15	65
Dunes and Greene Sparkling & Moscato *South Australia*	15	65
Jansz Premium Cuvee *Tasmania*	18	80

White Varietals

	150ml	250ml	Bottle
RockBare Riesling *Clare Valley, SA*	14	23	60
Dandelion Garden Riesling *Eden Valley, SA*	16	26	70
Tar and Roses Pinot Grigio *Strathbogie Ranges, VIC*	14	23	60
The Lane Series Pinot Gris *Adelaide Hills, SA*	15	24	65
Fiore Pink Moscato *South East Australia*	14	23	60

House Wines

	150ml	250ml	Bottle
Bancroft Shiraz Cabernet *NSW, Australia*	11	18	45
Bancroft Sauvignon Blanc *NSW, Australia*	11	18	45
Bancroft Brut *NSW, Australia*	11	18	45

Sauvignon Blanc

Wicks Estate *Adelaide Hills, SA*	14	23	60
Storm Bay *Tasmania*	15	24	65
Twin Islands *New Zealand*	16	26	70
Shaw and Smith *Adelaide Hills, SA*	17	28	75

Chardonnay

Madfish *Margaret River, WA*	14	23	60
Big Buffalo *Monterey, California*	15	24	65

Rosé

Bremerton Racy *Langhorne Creek, SA*	15	24	65
Triennes *France*	17	28	75

Shiraz

	150ml	250ml	Bottle
Rymill Dark Horse *Coonawarra, SA*	15	24	65
Yalumba Samuels Collection *Barossa Valley, SA*	15	24	65
Zontes Chocolate Factory *McLaren Vale, SA*	15	24	65
Penfolds Max's *Barossa Valley, SA*	16	26	70
Kalleske Moppa *Barossa Valley, SA*	16	26	70
Langmeil Longmile *Barossa Valley, SA*	17	28	75

Cabernet Sauvignon

Jim Barry Cover Drive *Clare Valley, SA*	15	24	65
Longview Devil's Elbow *Adelaide Hills, SA*	15	24	65
Robert Oatley Signature *Margaret River, WA*	16	26	75
Reschke Vitilus *Coonawarra, SA*	16	26	75
Black Angus *Heathcote, VIC*			95

Pinot Noir

	150ml	250ml	Bottle
Yering Elevations *Yarra Valley, VIC*	14	23	60
Heirloom *Adelaide Hills, SA*	16	26	70
42 Degrees South *Tasmania*	16	26	70
Felton Road Bannockburn *Central Otago, NZ*			160

Red Varietals

Hancock Tempranillo *McLaren Vale, SA*	15	24	65
Smith and Hopper Merlot *Wrattonbully, SA*	15	24	65
Hentley Farm Villain & Vixen GSM *Barossa Valley, SA*	15	24	65
Wirra Wirra Church Block Cabernet Shiraz Merlot *McLaren Vale, SA*	16	26	75
Yangarra Circle Grenache *McLaren Vale, SA*	16	26	75
Henschke ' Keyneton Euphonium' Shiraz Cabernet *Barossa Valley, SA*			110

**Vintages are subject to change due to availability*