pool terrace restaurant

Lunch

Starters	
Popcorn chicken	28
tzatziki, cos lettuce, parmesan	
Roast pumpkin v	25
fruit chutney, goats curd, toasted seeds	
Moroccan cauliflower v	25
sweet chilli sauce, toasted seeds	
Salt and pepper squid	25
chipotle aioli, lemon	20
Mushroom and mozzarella arancini v tomato relish	28
Mains	
Prawn & artichoke salad DF, NF	36
baby cos, croutons, jalapeño & dill sauce	
Seared tuna salad GF	36
green beans, potatoes, olives, tomato, boiled egg, basil pesto	
Hamo club sandwich	30
chicken schnitzel, bacon, avocado, tomato, chipotle aioli, chips	26
Beef Massaman curry	36
steamed rice, flat bread Battered barramundi	34
salad, lemon, tartare, chips	54
Pea & zucchini risotto v, GF	36
pea puree, zucchini, macadamia, ricotta	50
Chicken burger	30
avocado, tomato, aioli, chips	
Classic cheeseburger	30
pickled cucumber, onion, lettuce, special sauce, chips	
Sides	
Beer battered chips with aioli, tomato sauce v	16
Chopped salad with snow peas, fennel, apple, tomato, cucumber, vinaigrette V, GF, NF, DF	16
Dessert	
Cheese plate	28
Chef's daily selection, fruit chutney, toasted nuts, lavosh	10
Seasonal fruit salad vg/gf/NF/DF Seasonal fruit	18

V - Vegetarian VG - Vegan GF - Gluten free DF - Dairy free NF - Nut free. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please note a 10% surcharge applies on sundays and 15% on public holidays. A non-refundable 1.25% surcharge (inclusive of any applicable Sunday and Public Holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque. Menu subject to change.

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Dinner

Starters	
Grilled bread whipped butter v	10
Beetroot salad v, GF quinoa, goats cheese, herbs, vinaigrette, pine nuts	25
Fried cauliflower v beetroot hummus, toasted seeds	25
Salt and pepper squid chipotle aioli, lemon	25
Popcorn chicken tzatziki, cos lettuce, parmesan	28
Peanut crusted pork bites slaw, furikake	28
Scallops GF, NF green chermoula, pomegranate, micro herbs	30
Mains	
Pea & zucchini risotto v, GF pea puree, zucchini, macadamia, ricotta	36
Chicken breast GF, NF corn puree, sugarloaf cabbage, fried onions	39
Lamb rump _{GF, NF} ratatouille, jus	46
Porchetta GF, NF mash, asparagus, jus	40
Pumpkin & pork linguine NF pumpkin cream, spiced pork sausage, parmesan, parsley	34
Prawn linguine NF, DF napoli, chilli, garlic, rocket	40
300g scotch fillet GF, NF potato fondant, mustard jus	50
Sides	
Broccolini with white bean puree, buckwheat V, GF, NF, DF	16
Charred corn with garlic & herb butter, manchego V, GF, NF	16
Fried potatoes with sour cream, herbs v	16
Beer battered chips with aioli, tomato sauce v	16
Chopped salad with snow peas, fennel, apple, tomato, cucumber, vinaigrette V, GF, NF, DF	16

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