

Light Meals

Fries \$12.00 House seasoned fries with aioli	Beef Nachos \$23.00 Corn chips topped with mixed bean, tomato, capsicum & red onion with beef mince, melted cheese & served with guacamole, sour cream & sweet chilli sauce on the side GF <i>Gluten-free available</i>
Seasoned Wedges \$16.00 Served with sour cream & sweet chilli sauce	
Loaded Wedges \$22.00 Topped with bacon, jalapenos, red onions, cheese & served with sour cream & sweet chilli sauce	
Snack Basket \$22.00 Chicken nuggets, samosas, spring rolls, onion rings & fries, aioli & sweet chilli sauce	
Vegetarian Nachos vg \$21.00 Corn chips topped with mixed bean, tomato, capsicum & red onion with melted cheese, served with guacamole, sour cream & sweet chilli sauce on the side GF <i>Gluten-free available</i>	

Burgers

All burgers made with brioche bun and served with fries

Beef Burger.....**\$26.50**
Beef pattie, lettuce, tomato, cheese & homemade burger sauce

Chicken Burger**\$26.50**
Crumbed chicken tenderloin, lettuce, tomato, cheese, aioli & homemade pineapple & capsicum chutney (*contains nuts*)

Vege Burger vg.....**\$26.50**
Black Bean & Chickpea Pattie, lettuce, tomato with mango chutney
GF *Gluten-free available* VN *Vegan option available*

Kids Menu

Chicken Pesto Fettucine.....**\$14.00**
Roasted chicken cooked in a creamy pesto sauce finished with parmesan cheese
GF *Gluten-free available*

Chicken Nuggets & Fries.....**\$13.00**
Housemade Mini Pizza & Fries....**\$15.00**

Italian style pizza sauce, ham & cheese
GF *Gluten-free pizza available*

Burger & Fries**\$13.50**
Beef pattie, cheese, lettuce & mayonnaise

Sweet Treats

View our Dessert and Slice Cabinet for Sweet Treats



Pizza

House made 12 inch base with Italian style pizza sauce GF base \$4.00 | DF

Cheese \$4.00 | Half & Half \$4.00

Hawaiian.....**\$26.50**
Ham, pineapple & mozzarella

Chicken**\$26.50**

Chicken, mushroom, red onion, mozzarella & pesto sauce (*contains nuts*)

Pepperoni.....**\$26.50**

Pepperoni, mozzarella & smokey bbq sauce

Vegetarian VG**\$26.50**

Mushroom, roasted capsicum, red onion, cream cheese, mozzarella & pesto sauce (*contains nuts*)

VN *Vegan option available*

Gourmet Pizza

House made 12 inch base with Italian style pizza sauce GF base
\$4.00 | DF Cheese \$4.00

Meat Lovers.....**\$31.00**
Smoked chicken, bacon, pepperoni, chorizo, mozzarella & smokey bbq sauce

Pulled Beef Brisket.....**\$31.00**

Slow cooked beef brisket, red onion, smokey corn salsa, mozzarella & smokey bbq sauce

Chilli Garlic Marinated Prawns.....**\$31.00**

Chilli garlic marinated prawns, spinach, cream cheese, mozzarella with fresh herb oil and lemon wedge

Vegan **Vegetarian** **Dairy-free** **Gluten-free.** *Ingredients are gluten-free but may come in contact with gluten during preparation and cooking. Please view our Gluten Free and Vegan Menu.*

Beverages

Coffee	SML	LRG	Tea
Short Black	\$5.00		Pot for one \$5.50
Long Black	\$5.00		Pot for two \$7.50
Macchiato	\$5.00		
Americano	\$6.00	\$6.50	Special Blend English Breakfast
Cappucion	\$6.00	\$6.50	Earl Grey Special
Flat White	\$6.00	\$6.50	Japanese Lime Green Tea
Latte	\$6.00	\$6.50	Nepal Masala Chai
Mochaccino	\$6.00	\$6.50	Stone Fruit Peach and Apricot
Chai Latte	\$6.00	\$6.50	Echinacea Peppermint Organic
Hot Chocolate	\$6.00		
Kids Fluffy	\$4.00		
Takeaway Cup \$.050 Soy / almond / oat / cream \$1.00 Decaf \$1.00			

Cold Drinks

Milk Shakes	\$7.50	Iced Drinks	\$9.00 –
– Vanilla		Chocolate – Coffee	
–Banana		Smoothies \$9.00	
–Strawberry		– Mango – Berry	
–Chocolate			

Wine	Cider	\$12.00
House Wine	Beer	
	Corona	\$11.50
	Speights	\$11.50
	Heineken	\$11.50
Prosecco		
	Brew Moon	\$13.50
Deutz Marlborough Cuvée		

Please note alcohol may only be consumed within our Café or on the deck areas surrounding the Café – alcohol is not permitted in the pools. Alcohol is served in acrylic glassware and proof of age may be required.