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*Cabana*

POOL BAR & BBQ

**MENU**

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## Bottled Beer

Carlton Midstrength	<b>\$6</b>
Peroni Leggera	<b>\$7</b>
Carlton Dry	<b>\$7</b>
Pure Blonde	<b>\$7</b>
Budweiser	<b>\$8.5</b>
Matso's Mango Beer	<b>\$8.5</b>
Peroni Nastro Azzurro	<b>\$8.5</b>
Corona	<b>\$9</b>
Stella Artois	<b>\$9</b>
Matso's Ginger Beer	<b>\$11</b>

## Bottled Cider

Strongbow Crisp	<b>\$7.5</b>
Strongbow Classic	<b>\$7.5</b>
Strongbow Sweet	<b>\$7.5</b>
Strongbow Lower Carb	<b>\$7.5</b>
Bulmers Apple	<b>\$9</b>

## Soft Drink & Juice

Selection of Juices	<b>\$3.5 / \$6.5</b>
Coke, Coke No Sugar, Sprite, Fanta, Dry Ginger Ale & Tonic Water	<b>\$3.5 / \$6.5</b>
Vestal Sparkling Water 750ml	<b>\$5.5</b>

## Sparkling / Champagne

	GLS	BTL
Surfside Sparkling NV	<b>\$7.5</b>	<b>\$29</b>
Surfside Sparkling Moscato	<b>\$7.5</b>	<b>\$29</b>
Redbank Emily	<b>\$8</b>	<b>\$32</b>
Villa Sandi Prosecco	<b>\$8.5</b>	<b>\$39</b>
Chandon	<b>\$12</b>	<b>\$58</b>
Laurent Perrier		<b>\$150</b>
Pol Roger Reserve		<b>\$180</b>

## White Wine

	GLS	BTL
Surfside SSB	<b>\$7.5</b>	<b>\$29</b>
Folklore SBS	<b>\$8</b>	<b>\$36</b>
Icarus Chardonnay -	<b>\$8</b>	<b>\$36</b>
Twin Islands Sauv Blanc	<b>\$8</b>	<b>\$36</b>
Vinaceous Riesling -	<b>\$8.5</b>	<b>\$39</b>
Bleasdale Pinot Gris	<b>\$9</b>	<b>\$42</b>

## Rosé

	GLS	BTL
Surfside Rose	<b>\$7.5</b>	<b>\$29</b>
Skuttlebutt Rose	<b>\$8.5</b>	<b>\$39</b>
Bouchard Ain Fils Rose	<b>\$9</b>	<b>\$42</b>

## Red Wine

	GLS	BTL
Surfside Merlot	<b>\$7.5</b>	<b>\$29</b>
Surfside Shiraz	<b>\$7.5</b>	<b>\$29</b>
Folklore Shiraz	<b>\$8</b>	<b>\$36</b>
Icarus Cab Merlot	<b>\$8</b>	<b>\$36</b>
Squealing Pig Tempranillo	<b>\$8.5</b>	<b>\$39</b>
Little Yering Pinot Noir	<b>\$9</b>	<b>\$42</b>
Wirra Wirra Church Block	<b>\$10.5</b>	<b>\$50</b>
Vasse Felix Cab Sauv	<b>\$11</b>	<b>\$55</b>

## Cabana Cocktails

<b>MARINA MARGARITA</b>	<b>\$15.00</b>
El Jimador tequila, triple sec, lime juice	
<b>PINEAPPLE MOJITO</b>	<b>\$16.00</b>
Kraken, pineapple, mint, topped with soda	
<b>ELDERFLOWER SOUR</b>	<b>\$15.00</b>
Elderflower liqueur, Ketel One vodka, fresh squeezed lemon juice	
<b>PORNSTAR MARTINI</b>	<b>\$15.00</b>
Vanilla vodka, Passoa, lime juice topped with sparkling wine	
<b>ESPRESSO MARTINI</b>	<b>\$16.00</b>
Ketel One vodka, Kahlua, shot of Espresso, sugar syrup	
<b>GEISHA GIRL</b>	<b>\$16.00</b>
Vanilla vodka, strawberry liqueur, guava puree & cranberry juice	
<b>GIN GIMLET</b>	<b>\$15.00</b>
Tanqueray gin, rosemary syrup & grapefruit juice	
<b>DAILY DAQUIRI</b>	<b>\$15.00</b>
Bacardi rum with strawberry, watermelon or mango liqueur	
<b>WHITE SANGRIA (JUG)</b>	<b>\$30.00</b>
Ketel One vodka, Pavan, white wine & apple juice topped with soda & lemonade with fresh seasonal fruit	
<b>HANGOVER CURE 'BLOODY MARY &amp; SLIDER COMBO'</b>	<b>\$20.00</b>
Ketel One, lime juice, tomato juice with a dash of tobacco & Worcestershire sauce	

## *Small plates*

### **GRILLED TURKISH BREAD**

hummus, guacamole, dukkha (v) (vegan)

12

### **THAI MARINATED MIXED OLIVES**

(v) (vegan) (gf)

10

### **CHORIZO**

wild flower honey (gf)

12

### **TEMPURA PRAWNS**

wasabi mayonnaise, grilled lime

18

### **SZECHUAN PEPPER CARAMEL PORK BELLY PIECES**

pineapple salsa (gf)

16

### **THREE CHEESE QUESADILLA**

jalapenos, spring onion, chipotle mayonnaise (v)

14

### **JERK CHICKEN AND AVOCADO TOSTADAS**

parmesan, coriander (gf)

16

### **LIME AND PEPPER FRIED SQUID**

aioli

15

### **SELECTION OF SUSHI**

soy

15

### **DUO OF SLIDERS**

chefs selection

15

### **JERK CHICKEN**

cos lettuce, smoked cheddar, chargrilled corn, tomato, corn chips, ranch dressing (gf)

15

### **SEASONAL ROASTED VEGETABLES**

quinoa, pumpkin seeds, goji berries, passionfruit vinaigrette (v) (vegan) (gf)

15

## Larger

from the grill, designed to share

### 300G JERK CHICKEN BREAST

ranch dressing (gf)

22

### HARISSA MARINATED LAMB CUTLETS

grilled lime (gf)

30

### 250GM BEEF PORTERHOUSE

jus (gf)

30

### 250GM PORK CUTLET

jus (GF)

24

## Sides

### RUSTIC CHIPS

aioli (v)

10

### SWEET POTATO

beetroot and parsnip chips, ranch dressing (v) (gf)

12

### SEASONAL SALAD

passionfruit vinaigrette (v) (vegan) (gf)

8

### BROCCOLINI

japanese soy dressing (v) (vegan) (gf)

10

### CORN ON THE COB

paprika butter (v) (gf)

7

## *To Finish*

### **SELECTION OF ICE-CREAM**

brandy snap basket

10

### **TROPICAL FRUIT SALAD**

sorbet (gf)

12

### **MINI DOUGHNUTS**

coconut ice cream, banana, salted caramel

14

### **SELECTION OF AUSTRALIAN AND INTERNATIONAL CHEESE**

quince paste, seasonal fruit, nuts, lavosh and crisp breads

20

(v)- vegetarian, vegan= vegan, gf= gluten free