

*Cabana*

POOL BAR & BBQ



## WINE

Surfside Sparkling NV	7.5 / 29
Surfside Moscato	7.5 / 29
Redbank Emily Brut Cuvee	8.0 / 32
Villa Sandi Prosecco NV	9.0 / 39
NV Howard Park 'Jete' Sparkling Brut	69
Laurent Perrier 'La Cuvee' Champagne NV	145

Surfside SSB	7.5 / 29
Surfside Rose	7.5 / 29
West Cape Howe "Windy Hill" Sauv Blanc	9.0 / 39
Icarus Chardonnay	8.0 / 36
Swings & Roundabouts Chardonnay	9.5 / 42

Surfside Shiraz	7.5 / 29
Surfside Merlot	7.5 / 29
Icarus Cab Merlot	8.0 / 36
West Cape Howe "Windy Hill" Shiraz	9.0 / 39

## ON TAP

IOBC Lager	6.0 / 11
IOBC Cider	6.0 / 11
Little Creatures Elsie	6.0 / 12
Little Creatures Pale Ale	6.0 / 12
IOBC Pale	6.0 / 11
IOBC Street	5.0 / 9.0
Blue Moon	6.0 / 11.5
James Squire Ginger Beer	7.0 / 14
Hahn Super Dry	6.0 / 11
Magners	6.0 / 11
Feral Hop Hog	6.0 / 11
Heineken	6.0 / 11.5



## SHARE

<b>Rustic Cut Chips</b> garlic aioli <i>v, vgo, gfo</i>	<b>9</b>
<b>Grilled Artisan Bread</b> baba ganoush, dukkah, evoo <i>vg</i>	<b>12</b>
<b>Loaded Crunchy Potatoes</b> pickled onion, bacon, spring onion <i>gfo, vo</i>	<b>13</b>
<b>Arancini of the Week</b> garlic aioli <i>vo</i>	<b>14</b>
<b>S&amp;P Squid</b> lime, sambal aioli <i>gfo</i>	<b>15</b>
<b>Chilli Prawn Tacos</b> green tomato salsa, furikaki (3) <i>gfo</i>	<b>18</b>
<b>Selection of Cured Cold Meats</b> artisan bread	<b>21</b>
<b>Trio of Spanish Sausages</b> artisan bread, mustard, chimichurri	<b>23</b>

## GRILL

<b>Grilled Cauliflower Steak Quinoa &amp; Pumpkin Salad</b> cranberries, aragula, almonds, honey mustard vinaigrette <i>vg, gfo</i>	<b>20</b>
<b>Seed Crusted Rare Tuna Steak</b> medley quinoa salad, sesame citrus dressing <i>gfo</i>	<b>28</b>
<b>Twice Cooked Linley Valley Pork Ribs</b> sticky BBQ sauce, apple slaw	<b>28</b>
<b>Stirling Ranges Beef Picanha</b> broccolini, confit duck fat gourmet potatoes <i>gfo</i>	<b>32</b>
<b>Whole Moroccan Chicken</b> warm couscous salad, grilled lemon, asparagus (serves 2)	<b>45</b>

## SANDWICHES & BURGERS

<b>Classic Club</b> chicken, bacon, cheese, egg, lettuce, tomato, mayonnaise <i>gfo</i>	<b>19</b>
<b>Pretzel Bun Rieben</b> pastrami, sauerkraut, russian dressing	<b>20</b>
<b>Mushroom &amp; Haloumi Burger</b> rocket, charred peppers, baba ganoush <i>v, vgo</i>	<b>20</b>
<b>Pulled Lamb Shoulder Sliders</b> tzatziki, rocket, pickled shallots	<b>21</b>

## SWEET

<b>Gourmet Ice Pops by Delish Ice</b> (rotating) <i>v, vgo</i>	<b>6</b>
<b>Churros with Warm Chocolate Sauce and Berry Coulis</b> <i>v, vgo</i>	<b>14</b>
<b>Platter of Mixed Australian and International Cheeses</b> crackers, fruits & nuts <i>v</i>	<b>28</b>



## COCKTAILS

<b>Eye Candy</b>	<b>16</b>
Vodka, Passoa, passionfruit puree, lime juice & sparkling wine	
<b>It's a Vibe</b>	<b>16</b>
Vodka, Mr Black, fresh espresso, sugar syrup & water	
<b>Date Night</b>	<b>16</b>
Vanilla vodka, strawberry liqueur, guava puree, lime juice & cranberry juice	
<b>Water Melon Sugar High</b>	<b>16</b>
Dry gin, watermelon puree, lime juice & soda	
<b>Eye Eye Captain</b>	<b>16</b>
Spiced rum, dash of bitters, lime & ginger ale	
<b>Jungle Bird</b>	<b>16</b>
Sailor Jerry's Savage Apple, Aperol, pineapple juice, lime juice & sugar syrup	

## MOCKTAILS 8

Virgin Lychee Mojito  
Watermelon Blush  
Apple & Elderflower Spritz

### COCKTAIL HOUR



**\$10 COCKTAILS!!**  
12pm – 1pm and 5pm – 6pm  
Every Saturday & Sunday

### POOLSIDE DAYBED HIRE



**Splash into summer  
and book your poolside retreat**

For full info & reservations  
visit [www.themarinamindarie.com/cabana](http://www.themarinamindarie.com/cabana)