

MERCURE MENUS 2026



MERCURE

RESORT

GOLD COAST

BREAKFAST

CONTINENTAL BREAKFAST

\$27.00 per person

Freshly sliced seasonal fruit platter
Freshly baked Danish pastries, croissants & house baked muffins with a selection of preserves, honey & spreads
Greek & fruit yoghurts, poached fruits & Bircher muesli
Selection of chilled fruit juices
Served with bean to cup coffee machine & a selection of Dilmah exceptional teas

BUFFET BREAKFAST

\$39.00 per person

Freshly sliced seasonal fruit platter
Freshly baked Danish pastries, croissants & house baked muffins with a selection of preserves, honey & spreads
Greek & fruit yoghurts, poached fruits & Bircher muesli
Scrambled eggs
Grilled bacon
Chipolata sausages
Roasted tomatoes
Sauteed home style potatoes
Buttered mushrooms
Selection of chilled fruit juices
Served with bean to cup coffee machine & a selection of Dilmah exceptional teas



BREAKFAST

EXPRESS NETWORKING BREAKFAST

Select 2 items \$24.00 per person

Ham & cheese croissant

Bacon & egg sliders with BBQ sauce

Mini quiche lorraine GFP

Smashed avocado served on sweet potato rosti with crumbled fetta & chilli flakes GFP V

Zucchini & haloumi fritters with chilli jam V

Seasonal fruit salad cups with passionfruit coulis GFP DFP V VE

Coconut yoghurt, granola & fresh berry jars GFP DPF V VE

Freshly baked Danish pastries V

Crispy cinnamon toast, sugar dusted & served with strawberry coulis V

Warm banana bread with honey & whipped butter GFP V

Bagel with blueberry cream cheese smear V

Served with:

Selection of chilled fruit juices

Served with bean to cup coffee machine & a selection of Dilmah exceptional teas

PLATED BREAKFAST

\$39.00 per person

Set on the table:

Freshly sliced seasonal fruit platter, Selection of chilled fruit juice

Freshly baked Danish pastries & croissants with a selection of preserves, honey & spreads

Please select one of the following plated menu to be served individually:

Dirty Eggs Benny - poached eggs on potato rosti, thick cut bacon & blistered vine tomato with avocado hollandaise

Smashed Avo - smashed avo on sourdough toast, creamy ricotta, citrus enoki mushrooms & blistered tomato V

Huevos Rancheros - corn tortilla with refried black beans, fried egg, pico de gallo, guacamole & coriander GFP DFP V

Breakfast Hash - Moroccan spiced potato with crispy kale, roasted capsicum & onion, topped with a fried egg & cheese kransky GFP

Served with bean to cup coffee machine & a selection of Dilmah exceptional teas



MORNING + AFTERNOON TEA \$16.00 per person, per break

SAVOURY

Fiery Mexican mozzarella sticks with tomato salsa V
 Beef and Burgundy mini pies with spiced tomato chutney
 Malaysian chicken curry samosa with tzatziki
 Sweet potato croquettes with garden herb aioli GFP DFP V VE
 Semi dried tomato bocconcini arancini GF
 Steam vegetable bun with ponzu citrus sauce V VE DFP
 Ricotta & spinach pastizzi with tomato relish V
 Beef curry puffs with mango chilli relish
 Moroccan spiced cauliflower popcorn, coconut mint raita dipping sauce
 GFP DFP V VE

SWEET

Lemon coconut slice with fresh berries V
 Warm cinnamon apple cro-nought V
 Cinnamon churros with caramel sauce V VE DFP
 Mini lamingtons GFP DFP
 Mini crepes with lemon curd GFP V
 Mini carrot cake V
 Assorted profiteroles V
 Warm banana bread with honey & whipped butter GFP V



WHOLEFOODS

Guacamole shots with crispy tortillas V, VE, DFP, GF
 Vegetables crudites served with hummus V, VE, DFP, GFP
 Vegetable frittata - V, GF
 Baked scorched corn, pumpkin & red pepper fritter - V, VE, GFP
 Assorted wholefoods protein balls GFP V
 Chocolate chia pudding with fresh berries V DFP GFP VE
 Fruit skewers V, VE, DFP, GFP
 Date & pecan slice V, VE, DFP, GFP
 Fruit salad with coconut yoghurt V, GFP, DFP
 Carrot, cacao, fruit, nut & seed bar - V, VE

THEMED BREAKS

\$22.00 per person

Choice of 2 food items served with tea & coffee

COASTAL

Homemade strawberry lemonade, sweet and refreshing, made with fresh strawberries V VE

Mini smoked salmon & cream cheese Blinis

Bite sized pancakes topped with cream cheese, smoked salmon, a sprig of dill and a squeeze of lemon

Mini king prawn cocktail GFP DFP

Fresh prawns tossed in Rose Marie sauce on a bed of chiffonade iceberg

Open croissant sandwich V

Freshly baked croissant topped with rocket, avocado and crumbled fetta

Avocado hummus and crudites GFP DFP V VE

Smooth hummus with fresh crunchy crudites

Madeleines V

A petite bite sized French sponge cake, dipped in white chocolate

Coconut panna cotta GFP DFP V VE

Delicious, creamy and dairy-free panna cotta, topped with fresh mango and lime zest

Chai spiced banana bread V

Fresh-baked banana bread infused with cardamom, cinnamon and ginger

Roasted strawberry crostini V

Crunchy crostini topped with sweet roasted strawberries and whipped cream cheese, drizzled with honey

COUNTRY

Pitcher of blackberry iced tea, the rich flavour of Earl Grey tea with fresh blackberries, lime and herbs VE V

Stone-baked cobb loaf with pomegranate pistachio fetta dip V

Freshly baked cobb loaf served with a whipped fetta dip, topped with pomegranate arils and crushed pistachios

Charcuterie Cups

Fun individually filled cups with aged prosciutto, King Island smoked cheddar, Byron Bay bocconcini, sweet & spicy pickles, mixed olives, sundried tomato and lavosh

Mini quiches

Assorted petite quiches, Lorraine, Florentine and Roast pumpkin and feta

Chicken and mushroom filo

Golden filo pastry filled with creamy chicken and mushrooms

Grandma's Lemon Loaf V

Delicate zesty loaf, drizzled with a tangy lemon glaze icing

Pumpkin scones V

Freshly baked homemade pumpkin scones with rhubarb jam

Blueberry cheesecake cookies V

Soft and chewy blueberry cheesecake cookies with a swirled, molten cheesecake filling

Apple tea cake GFP DFP V

A definite sense of comforting nostalgia is associated with an apple tea cake, a light, delicate cake, filled with apples

LUNCH MENUS

\$42.00 per person

All lunch menus served with tea, coffee & soft drinks

MONDAY

Freshly baked bread rolls V VE

Garden salad GFP DFP V VE

Broccoli & crisp vegetable salad with Nam Jim dressing GFP DFP V VE

Mongolian beef stirfry with gailan DFP GFP

Chicken breast with a Thai green curry sauce, shiitake mushrooms, shallots & bean shoots GFP DFP

Coconut lime steamed rice GFP DFP V VE

Seasonal sliced fruit platter GFP DFP V VE

TUESDAY

Freshly baked bread rolls V VE

Garden salad GFP DFP V VE

Mediterranean cucumber, tomato & pearl cous cous salad with a garlic lemon dressing DFP V VE

Harris spiced pork sirloin with a side of mint coconut yoghurt GFP DFP

Portuguese chicken pieces with caramelised vegetables GFP DFP

Lemon & garlic Greek roasted chat potatoes GFP DFP V VE

Seasonal sliced fruit platter GFP DFP V VE

WEDNESDAY

Freshly baked bread rolls V VE

Garden salad GFP DFP V VE

Roast pumpkin and balsamic onion salad with Persian fetta GFP V

Mustard rubbed slow-cooked beef sirloin with caramelised carrots GFP DFP

Baked barramundi with chimichurri & green beans GFP DFP

Herb-roasted chat potatoes with crispy kale, roasted red peppers & caramelised onion GFP DFP V VE

Seasonal sliced fruit platter GFP DFP V VE





LUNCH MENUS

All lunch menus served with tea, coffee & soft drinks

THURSDAY

Freshly baked bread rolls V VE

Garden salad GFP DFP V VE

Italian pasta salad, bocconcini, capsicum, olives, cherry tomatoes and basil V

Chicken breast with a spinach and sundried tomato cream sauce GFP DFP

Beef tortellini, rustic tomato sauce, sauteed mushrooms, capsicum and parmesan crumble

Baked Mediterranean vegetables GFP DFP V VE

Seasonal sliced fruit platter GFP DFP V VE

FRIDAY

Fattoush salad, zesty lemon sumac dressing GFP DFP V VE

Za'atar chicken, garlic roasted lentils and tomatoes GFP DFP

Beef Shwarma - warm pitta bread, shredded lettuce, diced tomatoes, sliced cucumber, sumac onions and tahini GFP, DFP

Garlic fried rice GFP DFP V VE

Seasonal sliced fruit platter GFP DFP V VE

LUNCH MENUS

All lunch menus served with tea, coffee & soft drinks

SATURDAY

Freshly baked bread rolls V VE

Garden salad GFP DFP V VE

Mexican sweet potato, black bean, pico de gallo with a creamy avocado dressing GFP DFP V VE

Cajun spiced slow-cooked beef brisket with a tomato salsa GFP DFP

Chicken fajita - warm tortilla, shredded lettuce, pico de gallo, cheese, sour cream, & guacamole GFP DFP

Coriander, lime, & tomato rice GFP DFP V VE

Seasonal sliced fruit platter GFP DFP V VE

SUNDAY

Freshly baked bread rolls V VE

Garden salad GFP DFP V VE

Rice noodle & crisp vegetable salad with coriander vinaigrette GFP DFP V VE

Chilli ginger miso glazed salmon with garlic bok choy GFP DFP

Szechuan spiced lamb with onion & capsicum GFP DFP

Steamed jasmine rice, with green peas GFP DFP V VE

Seasonal sliced fruit platter GFP DFP V VE



CANAPÉS

CANAPÉ PACKAGES

		per person
1/2 hour	2 hot + 2 cold selections	\$29.00
1 hour	3 hot + 2 cold selections	\$39.00
2 hours	3 hot + 3 cold selections	\$49.00
3 hours	2 hot + 2 cold + 2 substantial	\$59.00

HOT BITES

Mushroom mozzarella arancini with truffle-infused aioli V GFP

Chicken, lemongrass and coriander skewers with Thai dipping sauce

Potato spun vegetable ball, coconut mint yoghurt DFP VE

Chicken coriander & mint spring rolls, Nam Jim dipping sauce

Sweet potato cashew taquito with tomato salsa GFP DFP V VE

Siu Mai mushroom & vegetable, soy dipping sauce VE V

Japanese karaage prawns with bang bang sauce

Moroccan fried cauliflower, lemon garlic coconut yoghurt GFP DFP V VE

Sticky pork belly bits pineapple kaffir lime salsa GFP DFP

Mac and cheese croquette with truffle aioli V

Peking duck wonton with ponzu dipping sauce

Spicy lamb filo with roasted red pepper pesto



COLD BITES

Ratatouille & hummus tartlets VE V

Watermelon tajin skewers with fresh lime juice, mint & crumbled feta GFP V

Mini heirloom tomato bruschetta balsamic reduction V

Cajun beef & mango salsa served in a mini taco shell

Miso-glazed salmon bites with pickled cucumber & wasabi kewpie mayo GFP DFP

San Choi bow lettuce cups, pork mince rice noodles spices GFP DFP

Prawn cocktail shot GFP DFP

Vietnamese vegetable and mint rice paper rolls GFP DFP V VE

Assorted sushi rolls with pickled ginger, wasabi, soy GFP DFP V VE



SUBSTANTIAL CANAPÉS

CHOICE OF TWO ITEMS:

Pulled pork slider with Asian slaw, chipotle mayonnaise

Wagyu beef slider with lettuce, tomato, burger sauce, burger cheese

Southern fried chicken tender slider with tomato, lettuce Swiss cheese, tomato relish

Karaage chicken poke bowl, sushi rice, edamame, cucumber, avocado, carrot, shallots, furikake seasoning & kewpie mayo

Shredded chilli chicken taco with shredded lettuce, pico de gallo, cheese, sour cream & salsa

Battered flathead taco with shredded lettuce, pico de gallo, cheese, sour cream & salsa

Charcuterie Cups

Fun individually filled cups with aged prosciutto, King Island smoked cheddar, Byron Bay bocconcini, sweet and spicy pickles, mixed olives, sundried tomato and lavosh

Pumpkin and sage ravioli with Napoli sauce, parmesan crumble

Orecchiette, pesto chicken with creamy pesto sauce, fried basil

Pan-fried gnocchi with crispy bacon, sautéed mushrooms

Classic Butter chicken with basmati rice, diced tomato, red onion and coriander

Lamb vindaloo with basmati rice, coconut raita

Aloo Curry with basmati rice, diced tomato, red onion and coriander

Dumpling salad with chicken dumpling, Asian slaw, wakame

Sweet and sour pork with steamed jasmine rice, and shallots

Korean chicken bao bun

LIVE COOKING MENUS

Food stations are charged at \$25.00 each, per person

Food stations must be served in conjunction with canapes or platters, they are not designed to be a stand alone menu

WOOD FIRED PIZZA STATION

Selection of Margarita, Casalinga pepperoni, gypsy ham & pineapple or build your own combination

CHARCOAL JERK CHICKEN STATION

Charcoal-fired Jamaican Jerk chicken with pineapple rice

MEXICAN BURRITO BAR STATION

Selection of beef & chicken burritos with all the toppings

SEAFOOD PAELLA STATION

Slow-cooked street food style with king prawns, calamari and chorizo sausage



If inclement weather means your event is held indoors, service style will be adjusted to suit an indoor venue



LIVE COOKING MENUS

BBQ BUFFET MENU

\$95.00 PER PERSON

Freshly baked artisan breads

Salad selection (select 3)

Caesar salad with garlic crostini & crispy bacon

Creamy potato & dill salad GFP DFP V

Garden salad DFP GFP V VE

Tomato, rainbow olive, potato & green bean salad GFP DFP V VE

Roasted pumpkin fetta rocket salad GFP V

BBQ meats & skewers selection (select 3)

Harissa spiced chicken fillet GFP DFP

Marinated minute steaks GFP DFP

Grilled gourmet sausages

BBQ lamb cutlets GFP DFP

Marinated prawn skewers GFP DFP

Grilled vegetable skewers GFP DFP V VE

Corn on the cob served with garlic butter GFP DFP VE V

Buttered baked potatoes GFP DFP V VE

Dessert Selection:

Sliced tropical fruit with passionfruit coulis DFP GFP V VE

Rhubarb & vanilla panna cotta GFP

Chocolate & vanilla cheesecake GFP V

Apple crumble tart GFP DFP

If inclement weather means your event is held indoors, service style will be adjusted to suit an indoor venue

PLATTERS

Designed to cater for 10 guests each

Antipasto Platter \$110.00

Grilled Tuscan vegetable, cured meats, cheese & crostini (V, GFP available)

Sandwich Platter \$110.00

Chef's selection of fresh cut sandwiches (V, GF available)

Crudites Platter \$80.00

Chef's selection of seasonal vegetables and a selection of dips (V, GFP available)

Cheese Platter \$125.00

Selection of Australian cheeses, dried fruit & crackers (V, GFP available)

Hot Bites Platter \$105.00

Mini pies, cocktail sausage rolls, karaage chicken bites, vegetable spring rolls & assorted dipping sauces (V, GFP available)

American Platter \$140

Tennessee BBQ pork ribs, buffalo chicken wings with blue cheese sauce, mac and cheese croquettes, mini spinach cob loaf (V, GFP available)

Mediterranean Platter \$130

Lamb kofta with tzatziki, spinach & fetta spirals, tabouli, grilled haloumi, marinated rainbow olives with warm pitta bread (V, GFP available)

Asian Platter \$110

BBQ pork buns, satay chicken skewers, vegetable gyoza, Japanese karaage prawns & assorted dipping sauces (V, GFP available)

Fruit Platter \$75.00

Selection of freshly sliced seasonal fruits (V, GFP)

Petite Dessert Platter \$170.00

Selection of sweet treats (V)



BUFFET

BUFFET MENU (minimum 30 guests)

Served with bread rolls selection and tea & coffee

OPTION 1 \$75.00 per person

2 salads, 2 hot dishes, 1 accompaniment, 2 desserts

OPTION 2 \$82.00 per person

3 salads, 3 hot dishes, 2 accompaniments, 2 desserts

OPTION 3 \$89.00 per person

3 salads, 4 hot dishes, 2 accompaniments, 3 desserts



BUFFET

SALADS

Vietnamese crispy noodle salad, sesame miso dressing V

Traditional Greek salad V GFP

Tomato, rainbow olive, potato and green bean salad V GFP DFP

Mixed garden vegetable salad, lemon Greek dressing V GFP DFP

Creamy potato and bacon salad GFP DFP

Caesar salad, crispy croutons bacon lardons, parmesan cheese, boiled egg

Roasted pumpkin fetta rocket salad V GFP

HOT DISHES

Garlic herb rubbed lamb shoulder, caramelized Mediterranean vegetables

GFP DFP

Seared barramundi fillets served with Thai green curry sauce, shiitake mushroom,

shallots, bean shoots GFP DFP

Paprika roasted chicken served in a creamy sundried tomato sauce GFP

Jamaican jerk chicken with coconut and pineapple salsa GFP DFP

Roasted pork sirloin with spiced apple compote and red wine jus GFP DFP

Pan-fried gnocchi with Mediterranean vegetables and a spinach vegan cream sauce

GFP DFP V VE

ACCOMPANIMENTS

Roasted root vegetables, fresh herbs, olive oil, sea salt flakes V VE GFP DFP

Mashed potatoes with garlic, seeded mustard and herb butter VE V GFP DFP

Stir-fried vegetables tossed in nam jim sauce GFP DFP V VE

Patatas Bravas, smoked paprika roasted capsicums, garlic-roasted Spanish onion,

fresh herbs GFP DFP V VE

Coconut & lime jasmine rice GFP DFP V VE

DESSERT

Chocolate crumble cake, fresh berries GFP DFP VE V

Apple crumble tart GFP

Biscoff cheesecake

Strawberry rhubarb coconut & sago glass GFP DFP V VE

Chocolate and vanilla cheesecake V GFP

Vanilla brulée praline cups GFP

Fresh seasonal fruit salad with passionfruit coulis

GFP DFP V VE





PLATED

(minimum 30 guests)

Served with bread rolls, tea & coffee

Two Course Alternate Serve \$69.00 per person

Three Course Alternate Serve \$79.00 per person

ENTREES

Roasted cauliflower rosettes arugula pesto, butter bean chimichurri, pine nut & hazelnut crumble
GFP DFP V VE

Heirloom Caprese salad, baby leaves, mini burrata, herb oil GFP V

Harissa king prawns, dill, garlic and lemon orzo, roast capsicum coulis DFP

Smoked salmon, new potato, pickled lemon and dill mayonnaise, compressed cucumber GFP DFP

Zaatar spiced chicken on lentils, charred tomato salsa, sumac onions, baba ghanoush GFP DFP

Lemon grass pork tenderloin, chili ginger, garlic, zucchini noodles, sticky soy glaze GFP DFP

Pepper crusted Wagyu beef , horseradish creme fraiche, watercress, red onion, cucumber salad GFP

Cucumber and apple carpaccio with pickled Spanish onions, micro basil and light vinaigrette GFP
DFP V VE

PLATED

MAIN COURSE

Seared barramundi with a warm Nicoise salad of green beans, cocktail potato, kalamata olives, cherry tomatoes, citrus vinaigrette GFP DFP

Sesame crusted salmon, coconut rice, Nam Jim, bok choy and shiitake mushrooms GFP DFP

Grilled beef tenderloin, potato gratin, baby carrots, pencil leeks and bernaïse sauce GFP

Slow cooked beef cheeks, colcannon, broccolini, vine tomato and red wine jus GFP DFP

Seared lamb noisettes, blackberry jus, mint green pea hummus, garlic buttered chats, roasted beetroot, baby carrots GFP DFP

Chicken supreme, bush tomato and lemon myrtle with wilted chard, sweet potato anna, vine roasted tomatoes GFP

Pan-fried pork cutlet, spiced apple relish, sautéed new potatoes, vine tomato with broccolini GFP DFP

Confit duck shank, celeriac puree, baby carrots, Brussel sprouts and cranberry jus GFP DFP

Twice baked sweet potato loaded with spiced lentils, pulled mushrooms, roasted peppers, avocado pesto and Romesco GFP DFP V VE



DESSERT

Lychee rose layer sponge, lychee raspberry rose compote and raspberry cream GFP DFP V VE

Earl grey blackberry friand, earl grey mousse, topped with purple glaze, dipped in a chocolate almond coating GFP V

Chocolate raspberry coconut pebble, raspberry & dark chocolate mousse coated in a rich chocolate glaze with a crunchy chocolate oat base GFP V VE

Exotic pot - lime and pineapple compote, coconut sponge and passionfruit jelly, sitting on a top of coconut shortbread GFP V

Tropical fruit salad watermelon and mint sorbet GFP DFP V VE

Coffee and vanilla Tiramisu, mascarpone mousse, Jaffa soil and strawberry salsa V

BEVERAGE PACKAGES

STANDARD PACKAGE

XXXX Summer, Hahn Premium Light, Heineken Zero, Vivo Brut, Vivo Sauvignon Blanc, Vivo Cabernet Sauvignon, soft drinks, juice, still water

2 hours
3 hours
4 hours

PER PERSON

\$35.00

\$42.00

\$48.00

DELUXE PACKAGE

Hanh Superdry, Little Creatures Rogers Amber Ale, Heineken Zero, 5 Seeds Cloudy Apple Cider, Choice of 1 x red wine, 1 x white wine, 1 x sparkling wine: Bandini Prosecco, Tia Tira Sauvignon Blanc, Freak No. 3 Riesling, Regional Reserve Pinot Noir, Katnook Merlot, Soft drink, juice, still water

2 hours
3 hours
4 hours

PER PERSON

\$42.00

\$48.00

\$54.00



BEVERAGE PACKAGES

PREMIUM PACKAGE

James Squire 150 Lashes., Heineken, Yeah Nah (0%),
James Squire Orchard Crush Apple Cider.
Bandini Prosecco, Provenance rose Moscato,
Petaluma Pinot Gris, Big Buffalo Pinot Noir, Bruno Shiraz,
soft drinks, juice, still water

2 hours

3 hours

4 hours

PER PERSON

\$48.00

\$54.00

\$60.00

BAR TABS ON CONSUMPTION

If you are not selecting a package, the following beverages can be chosen on a consumption basis where you pay for the beverages consumed.

A maximum of 2 x white, 2 x red, 2 x sparkling and 4 beer selections are permitted.

Minimum spends will apply.



BEVERAGES

BEER

Beer Bottle

Heineken Zero	7
Hahn Premium Light	8
XXXX Summer	10
Hahn Super Dry	10
Hahn Gluten Free	9
Little Creatures Rogers Amber Ale	11
James Squire One Fifty Lashes Pale Ale	11
Heineken	12
White Rabbit Dark Ale	13

Beer Can

Guinness	14
Toohey's New	11
Voodoo Hazy IPA	14

Cider & Ginger Beer

James Squire Orchard Crush Apple	12
5 Seeds Cloudy Apple	11
James Squire Ginger Beer	13

WINE

Sparkling

	(150ml)	Glass Bottle
VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	13	55
Veuve Clicquot Champagne, FRANCE		120

White

VIVO Sauvignon Blanc, Riverina, NSW	10	35
Tai Tira Sauvignon Blanc, Marlborough, NZ	13	55
Rieslingfreak No3, Clare Valley, SA	14	60
Petaluma Pinot Gris, Adelaide Hills, SA	12	50
Provenance Chardonnay SA	12	50

Rosé

AIX Rose, Provence, FRANCE	15	65
Provenance Moscato SA	13	55
Witches Falls, Bird Dog, SA	14	55

Red

Regional Reserve Pinot Noir, Yarra Valley VIC	12	50
Big Buffalo Pinot Noir, California USA	15	65
Giant Steps Pinot Noir, Yarra Valley, VIC		90
Bruno Shiraz, Barossa Valley SA	14	60
Mollydooker Shiraz, McLaren Vale, SA		80
Katnook Merlot, Coonawarra SA	12	50
VIVO Cabernet Sauvignon, Heathcote NSW	10	35
Grant Burge Cabernet Sauvignon, Barossa Valley, SA		100

COCKTAILS

Limoncello Spritz	18
Limoncello, Prosecco, Soda	

Pash'in Plume	20
Passionfruit Liquor, Vanilla Vodka, Pineapple Juice	

Mojito	20
White Rum, Lime, Mint, Soda	

Margarita	20
Tequila, Cointreau, Lime	

Aperol Spritz	20
Aperol, Prosecco, Soda	

Selection of classic cocktails & mocktails available

SPIRITS 15

Jim Beam
Smirnoff Seltzer Lime
Bundaberg Rum
Gordons Gin
Billsons Vodka Fruit Tangle

CONTACT US

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