



Welcome to

poolhouse

BAR & KITCHEN

Poolhouse celebrates the flavours and spirit of the Northern Territory with a deep connection to the land and sea that shape this place.

We proudly collaborate with carefully selected producers, sourcing premium Australian meats and local Northern Territory seafood chosen for quality, provenance and sustainability.

For the culinary curious, explore our generous shared plates, from crocodile spring rolls with bush tomato chutney to split prawns with nori butter. Finish on a sweet note with one of our house-made desserts.

Designed to complement every dish, our wine list enhances each moment at the table. For thoughtful pairings and unexpected discoveries, our team is delighted to guide you.

Disclaimer:

Our kitchen handles various allergens and foods that may cause intolerances. While we'll do our best to accommodate dietary needs, we cannot guarantee the complete absence of allergens. Please let our team know if you have any food allergies or intolerances.

*15% public holiday surcharge applies.

Stay in the loop!


Follow us on socials for exclusive offers, new dishes & events.



@PoolhouseNovotelDarwinAirport

to share

Our local baker's Focaccia | Garlic butter \$8 

Salt & Pepper Squid (1) | Coriander, ginger & lime dressing with pineapple and chilli salsa \$21 

 **Guacamole** | Tortilla chips \$12

 **Halloumi Bruschetta** | Pico de gallo, charred zucchini and avocado \$19


 **Crocodile & Lemon Myrtle Spring Rolls (3)** | Spicy bush tomato chutney \$17


Popcorn Chicken | Chipotle mayo and edamame beans \$19

 **Natural or Kilpatrick Pacific Oysters (6)** (A) | Mignonette and finger lime \$38

 **Wagyu Meatballs (6)** | Onion jam and bush tomato relish \$19 


Sashimi Plate | Yellowfin tuna tataki (1), local snapper (1), ponzu, wasabi, radish \$29

 **Baja Fish Tacos (2)** | Local snapper (A), creamy aioli and pawpaw salad \$25

 **Roasted Split Prawns** (A) | Coriander, chilli and nori butter, fresh herbs and capers \$25

  **Tempura Battered Broccolini** | Avocado lime vinaigrette \$19

pizzas & pastas

 **Crocodile Pizza** | Lemon myrtle and rocket pesto \$28

Homemade Crab & Prawn Spaghetti (A) | Butter, garlic, chilli and parsley \$38

Pepperoni Pizza | Hot honey \$27

 **Homemade Smoky and Creamy Red Pepper & Walnut Pasta** | Fermented chilli and pecorino \$28


 **Margherita Pizza** | Tomato and basil \$26

 **Deluxe Margherita Pizza** | Truffle tapenade, cherry tomatoes and fried basil \$29 

Homemade Beef Cheek Ragù Pasta | Burrata and dried chilli oil \$34 

Hawaiian Pizza | Ham and charred pineapple \$27

salads


Poké Bowl | Choice of tuna tataki (1), tuna tartare (1) or  tofu popcorn \$29


Caesar Salad | Baby cos, soft egg, caesar dressing, tomato, parmesan and croutons \$20


Add chicken schnitzel \$5


Add crispy bacon \$3

Add grilled chicken \$5

 Plant-Forward


 Gluten Friendly
(A) Australian

 Discover Local
(I) Imported

 Chef's recommendation
(M) Mixed

mains

  **Humpty Doo Barramundi (A)** | Smoky cauliflower, shaved fennel, citrus and fresh herbs \$42

Emerald Valley Lamb Rump | Muhammara, pickled zucchini, asparagus, chilli and mint \$49 


 **Mushroom Burger** | Portobello and shimeji, brie, onion jam, brioche bun and mayonnaise \$32

  **Crispy Whole Fried Fish (A)** | Tomatillo salsa, steamed rice and crispy corn tacos \$48 

 **Spiced Charred Cauliflower Steak** | Mojo verde, sultanas and currants pico de gallo \$27

Chicken Parmigiana, Chips and Salad \$32

 **Roasted Baby Eggplant** | Mint and cashew pesto, spiced chickpeas, white beans \$28 

 **Catch of The Day (A)** | Served with chips and salad – choose battered or grilled \$33

Double Smashed Burger | Beef, cheese, BBQ onion, secret sauce, brioche bun and chips \$35

from the grill

300g Scotch Fillet *Omugi 100 days grain fed MSA* | Sweet potato mash, lime, pistachio dukkha and mojo verde \$62

300g Wagyu Rump *Oakey grain fed 350+ MB 6+* | Sweet potato mash, lime, pistachio dukkha and mojo verde \$45

300g Sirloin Steak *Kilcoy Blue Diamond* | Sweet potato mash, lime, pistachio dukkha and mojo verde \$48

450g Rib on the Bone *Qld Pasture-fed HGP free!* | Confit garlic, kipfler in fat, mojo verde \$68

sauces \$5

Red Wine Jus

Chipotle Butter

Béarnaise

Mushroom Sauce

sides \$10

Mixed Greens | Garlic and pepper sauce

Paris Mash | Truffle oil

Fries | Saltbush seasoning

Achiote Corn | Lime, feta and smoked paprika

Iceberg Salad Wedge | Yoghurt dressing, capsicum vinaigrette and walnuts

Watermelon & Tomato Feta Salad | Pickled jalapeños and mint

add-ons


Egg \$4


Bacon \$4


Crispy onion ring \$4

Split Bug (A) \$15

Grilled Garlic Mooloolaba Prawn (A) \$10

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(M) Mixed

sweets \$16

Caramelised Banana Split | Dulce de leche and peanut praline

Churros Sundae | Salted caramel ice cream and dark chocolate sauce

 **Coconut Lemon Myrtle Panna Cotta** | Red berry coulis and pistachio

Matcha-Infused Burnt Cheesecake | Matcha ice cream

Granny Apple Pie | Custard and vanilla ice cream

for little ones

 **Local Battered Fish & Chips (A)** | Baby broccoli \$14

Spaghetti Con Ragu \$14

 **Mini Beef Burger & Chips** \$14

 **Mini Mushroom Burger & Chips** \$14

Minute Steak & Chips \$14

Fresh Fruit Salad \$10

Ice Cream Cup with Sprinkles \$6

sparkling

	120ml	Bottle
Bancroft Brut <i>NSW, Australia</i>	11	42

Taittinger Brut Prestige NV <i>Reims, Champagne</i>		160
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Mionetto Prosecco <i>Veneto, Italy</i>	15	70
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white

	150ml	250ml	Bottle
Bancroft Sauvignon Blanc <i>NSW, Australia</i>	11	17	42

RockBare Riesling <i>Clare Valley SA, 2023</i>	15	23	70
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Limefinger "Learning" Riesling <i>Clare Valley, SA, 2023</i>			85
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Apostrophe Stones Throw White <i>Great Southern, WA</i>	11	17	50
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Shaw & Smith Sauvignon Blanc <i>Adelaide Hills, SA, 2025</i>			80
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MadFish Chardonnay <i>Margaret River, WA, 2023</i>			65
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Big Buffalo Chardonnay <i>Monterey, California, 2022</i>	14	22	68
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Kendall-Jackson Vintner's Reserve Chardonnay <i>Sonoma County, California, 2021</i>			95
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Tar & Roses Pinot Grigio <i>Strathbogie Ranges, VIC, 2025</i>	14	22	65
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Henschke 'Sass the Tailor' Pinot Gris Blend <i>Adelaide Hills and Eden Valley, SA, 2024</i>			70
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Unico Zelo Jade & Jasper Fiano <i>South Australia, 2024</i>			70
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Stella Bella Skuttlebutt Moscato <i>Adelaide, SA</i>	12	18	60
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rosé

	150ml	250ml	Bottle
Reverie Rosé <i>Pays d'Oc</i>	14	22	50

red

	150ml	250ml	Bottle
Bancroft Shiraz Cabernet <i>NSW, Australia</i>	11	17	42

Big Buffalo Pinot Noir <i>Monterey, California, 2022</i>	14	22	68
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Felton Road Bannockburn Pinot Noir <i>Central Otago, NZ, 2023</i>			140
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Henschke "Keyneton Euphonium" Shiraz Cabernet <i>Barossa, SA, 2022</i>			115
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Tar & Roses Tempranillo <i>Heathcote, VIC, 2024</i>	14	22	68
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Black Angus Cabernet Sauvignon <i>Heathcote, VIC, 2024</i>			90
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Pierro Cabernet Sauvignon Merlot 'Reserve' <i>Margaret River, WA, 2019</i>			140
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Kendall-Jackson 'Grand Reserve' Cabernet Sauvignon <i>Sonoma County, California USA, 2021</i>			97
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Pedestal Cabernet Sauvignon <i>Margaret River, WA, 2023</i>			60
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Vinaceous Snake Charmer Shiraz <i>Frankland River, 2021</i>			60
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Penfolds Max's Shiraz <i>Adelaide Hills, SA, 2023</i>	17	27	80
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Penfolds Max's Cabernet Sauvignon <i>Adelaide Hills, SA, 2022</i>	17	27	80
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*Vintages are subject to change due to availability

draught beers

	Schooner	Pint
XXXX Gold	12	14
Hahn 3.5	12	14
Hahn Super Dry	13	16
Stone & Wood Pacific Ale	14	17
Heineken	14	17
James Squire 150 Lashes	14	17
James Squire Lemon Squash	14	17
Kirin Ichiban	14	17

signature cocktails \$25

Poolside Cabana

Vodka, blended mango, pineapple, lychee, raspberry

Cucumber Fizz

Gin, elderflower, Dom Benedictine, lime, cucumber, soda

NT Breeze Mojito

Poolhouse rum mix, citrus, mint, soda

Poolhouse Margarita

Tequila, triple sec, watermelon, coriander, lime, agave

Peachy Old Fashioned

Bourbon, peach schnapps, orange bitters, simple syrup



Crocodile Snap

Darwin Signature Gin, St. Germain Elderflower Liqueur, pineapple juice, lime juice, sugar syrup



Darwin Mule

Darwin Co Vodka, smashed lime, ginger beer



Mindil Sunset

Rum, local mango, lime juice, sugar syrup, grenadine



Hazelnut Martini

Vodka, Willy's Coffee Liqueur, Frangelico, sugar syrup

beers & ciders

James Boag's Light	10
XXXX Gold	10
Iron Jack	10
Tooheys Extra Dry	12
Tooheys New	12
James Boag's Premium	12
Little Creatures Pale Ale	13
Guinness	16
Heineken	12
5 Seeds Crisp Apple	11
James Squire Orchard Crush Apple	13
James Squire Ginger Beer	14
Beaver Boofhead Lager	10
Beaver Consultant Pale Ale	10
Beaver Territory Mid	9
Beaver Lulu Lemonade	14
Oh! Ginger Beer	12

timeless cocktails \$20

Paloma

Tequila, lime, grapefruit, soda

Negroni

Gin, Campari, sweet vermouth

Dark 'n Stormy

Rum, lime, Angostura bitters, ginger beer

Aperol Spritz

Aperol, prosecco, soda

Piña Colada

Rum, pineapple, coconut cream, citrus

Southside

Gin, citrus, mint, simple syrup

Pimm's Classic

Pimm's, seasonal fruits, ginger ale

Espresso Martini

Vodka, Kahlua, espresso, sugar syrup

Cosmopolitan

Vodka, Cointreau, cranberry juice, sugar syrup



vodka

Smirnoff	11
Ketel One	12
Ciroc	14
Grey Goose	15
 Speargrass	15
 Darwin Co	12
 Australian Grape	15

gin

Gordon's	11
Gordon's Pink	11
Tanqueray	12
Tanqueray Sevilla	11
Tanqueray No. 10	16
Bombay Sapphire	12
 Speargrass	15
 Salty Plum Territory	12
 Darwin Signature	12
 Rosella Sloe	15
 Besame Mucho Pink	12
 The Alice Dry Gin	12
 Darwin Festival	15
 Kakadu Plum & Quandong	15

tequila

El Jimador	11
Don Julio Blanco	14
Herradura Plata	15
Patron Anejo	18

rum

Bundaberg Black	11
Captain Morgan Spiced	10
Captain Morgan Black	12
Pampero Especial	12
Ron Zacapa 23	18

 Discover Local

whiskey

Blended Whiskey

Canadian Club	11
Canadian Club 12yo	12
Chivas Regal 12yo	12
Jameson	12
Johnnie Walker Black Label	12
Johnnie Walker Double Black	12
Johnnie Walker Red Label	12
Johnnie Walker Green Label	15

American Whiskey

Jack Daniel's	11
Gentleman Jack	13
Jim Beam	10
Jim Beam Black	10
Jim Beam Rye	10
Maker's Mark	12
Southern Comfort	10

Single Malt

Talisker 10yo	14
The Glenlivet	14
Laphroaig 10	16

liqueur \$12

 Willy's Coffee Liqueur	
Aperol	
Frangelico	
Kahlua	
Cointreau	
Pimm's	
Midori	
Disaronno	
Amaretto	
Baileys	
Chambord	
Grand Marnier	
Galliano Black Sambuca	
Mozart Gold	
Ouzo	
Galliano Vanilla	

Soft Drinks

Coca-Cola, Coca-Cola No Sugar, Sprite,
Fanta, Lemon Lime Bitters, Ginger Beer
Post Mix 5
Bottled 6

Cold-Pressed Juices (Bottled) 12

Daily Greens (Green Apple, celery, pear,
spinach, lemon, ginger & functional
botanicals)

Gingered Apple (Apple, ginger & lemon)

Watermelon and Lime (Watermelon,
strawberry, apple & lime)

Sublime Pine (Pineapple, apple, pear & mint)

Valencia Oranges (100% Australian Valencia
oranges)

Love Beets (Beetroot, apple, carrot, ginger &
lemon)

Milkshakes 15

Strawberry, Chocolate, Vanilla, Caramel

Iced Tea 8

Flavours vary. Kindly check with our team for
current selections.

Bottled Water

Waterbox 500ml 6
Mt Franklin Sparkling 330ml 6
San Pellegrino Sparkling Water 750ml 15
Acqua Panna Mineral Water 750ml 15

Beer

Heineken 0.0 9

Coffee

Espresso, Long Black, Piccolo, Macchiato,
Flat White, Cappuccino, Latte, Mocha

Hot Chocolate 6 7

Iced Chocolate / Iced Latte 7

Iced Coffee 12

Tea

English Breakfast, Earl Grey, Pure
Peppermint, Chamomile, Rose with French
Vanilla, Italian Almond, Green Tea. 6

***Alternative Milk**

Soy / Almond / Oat / Lactose Free 1

***Additional Syrup**

Vanilla / Hazelnut / Caramel 0.5

mocktails \$15

Tropical Sunrise

Orange juice, pineapple juice, grenadine, fresh
orange slice

Passionfruit Spritz

Passionfruit pulp, lemon juice, sugar syrup, soda
water

Virgin Piña Colada

Pineapple juice, coconut cream

Shirley Temple

Lemonade, grenadine, maraschino cherry

Watermelon Cooler

Fresh watermelon juice, lime juice, mint, soda water