

LAGOON BAR

menu

something light

Daintree river barramundi spring rolls nam jim dressing	20
Garlic lemon pepper calamari jalapeno mayonnaise (GF)	20
Grilled house flatbread hummus, baba ghanoush and dukkha (V)	20
Atlantic smoked salmon cream cheese, capers, spanish onion on grilled flatbread	25

salads

Thai beef salad rice noodles, Asian slaw, cherry tomato, capsicum, coriander, mint, nam jim dressing (GF)	26
Roast pumpkin & feta salad coriander, Spanish onion, cashew, olives, mint, spinach, cherry tomato, chickpea (V)	26
Chicken Caesar salad poached egg, anchovies, crispy bacon, toasted croutons, parmesan cheese, creamy caesar dressing	26
Seared sumac lamb salad Israeli couscous, apricot honey yogurt, pecan, sweet potato and chili lime dressing	28

OPENING TIMES

Open daily from 11.30am - 5.30pm

Poke bowl shredded lettuce, cucumber, mango, avocado, sesame soy sauce, topped with coriander, spring onion, toasted sesame seeds and furikake with your choice of protein (VG, GF) grilled beef +7 grilled chicken +7 diced tuna sashimi +9	22
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mains

Wagyu beef burger cheese, tomato, Asian slaw, jalapeno mayonnaise on a toasted charcoal brioche bun and fries	28
Buttermilk chicken burger crisp lettuce, tomato, cheddar cheese, spiced avocado, pickles, bacon on a toasted milk bun and fries	25
Reuben sandwich toasted Focaccia, Corned beef, sauerkraut, Swiss cheese, pickle, Russian dressing and fries	25
Grilled Black Angus sirloin 250g garden salad, chips, red wine gravy	35
Grilled barramundi garden salad, fries, tartare sauce, lemon	35
Chicken schnitzel jalapeno slaw, chips, red wine gravy	30

sides

Fries with aioli and tomato sauce	12
Sweet potato fries with aioli and sweet chilli sauce	12

DESSERT

something sweet

Tropical fruit salad passionfruit coulis, vanilla ice cream (GF)	17
Mango & kaffir lime panna cotta Bandy snap wafer, young coconut and watermelon, mint salsa, lychee sorbet	17
Tamarind salted caramel tart Macadamia nut ice cream, raspberry gel, toasted coconut	17
Selection of local Gallo cheeses quince paste, dried fruits and lavosh crackers	32

KIDS

kids mains

Beef Cheeseburger with fries and tomato sauce	15
Grilled Barramundi & Fries with mixed leaf salad, lemon and tomato sauce (GF)	15
Spaghetti Bolognese with parmesan cheese	15
Ham & Cheese Toastie with fries and tomato sauce	15
Grilled Steak with mixed leaf salad, fries and tomato sauce (GF)	15
Southern style chicken tenders with mixed leaf salad, fries and tomato sauce (GF)	15

kids desserts

Ice Cream Sundae toasted marshmallows, chocolate crunch, chocolate sauce, toasted nuts (GF)	15
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GF = Gluten Free / DF = Dairy Free / V = Vegetarian / VG = Vegan

DRINKS

iced drinks

Frappes 10
Coffee, Chocolate, Strawberry, Caramel

Fruit Juices 6
Orange, Pineapple, Mango, Apple, Cranberry, Grapefruit, Tomato

Iced Teas 6.5
Green tea with Jasmine
Black tea with Rose & vanilla
Black tea with peach

mocktails

Virgin Bellini (your way) 12.5
Lyre's Prosecco with fruit puree — strawberry, passionfruit or mango

Salted Coconut Daiquiri 12.5
Lyre's white cane, lime juice, coconut syrup, salted sugar syrup

soft drinks

Soft Drinks (Post mix) 4.5
Sprite, Coke, Coke Zero, Soda, Tonic, Ginger Ale

Soft Drinks (Can) 5.5
Sprite, Coke, Diet Coke, Coke Zero, Fanta, Ginger Beer

Soft Drinks (Jug) 12
Sprite, Coke, Coke Zero, Soda, Ginger Ale

water

Mt Franklin 600mL 4
Mt Franklin Sparkling 330mL 6
Mt Franklin Sparkling 750mL 9



WINES

sparkling

Redbank Prosecco 12.5 54
DB Sparkling Pinot Noir 13 58

white wine & rose

Opawa Sauvignon Blanc 14.5 60
Fat Bastard Chardonnay 14 60
Chaffy Bros Dufte Punkt 16.5 69
Riesling Gewürztraminer 15 60
Roger & Rufus Rose 15 60

house wine

De Bortoli Range 10 40
Select from Brut, Sauvignon Blanc, Pinot Grigio, Chardonnay, Moscato, Rose, Cabernet/Merlot, Shiraz

BEERS

local beers (cairns)

Barrier Reef Brewing Co. Pale Ale 13.5
Barrier Reef Brewing Co. Unfiltered Lager 13
Barrier Reef Brewing Co. Double Shot 13
Coffee Amber 13
Hemmingway's 7th Heaven Tropical Ale 13
Hemmingway's The Cane Cutter 13
Hemmingway's The Prospector Pilsner 13

australian beers

James Boag's Premium Lager 11
James Boag's Premium Light Lager 9
Hahn Super Dry 9.5
XXXX Gold 9.5
James Squire 150 Lashes Pale Ale 11.5
Little Creatures Pale Ale 12

international beers

Heineken 9.5
Heineken Zero 9.5
Kirin Ichiban 10
Birra Moretti 11.5

on tap

Diablo Ginger Beer 11/13
Ask our staff for current selection 10/12

ciders

5 Seeds Crisp Apple 10
5 Seeds Cloudy Apple 10

JUGS

Aperol Spritz 40
Aperol, Prosecco sparkling wine, topped with soda

Mojito 40
Bacardi Carta Blanca, lime wedges, sugar, topped with soda

Under The Sunlight 40
Vodka, strawberry puree, lime wedges, mint, topped with lemonade

Diablo Ginger Beer 30
Tap Beers 30

COCKTAILS

signature cocktails

El Cove 21
Patron Silver Tequila, Chambord, lemon with ruby grapefruit juice, topped with soda

Hugo Spritz 19
Bombay Gin, Elderflower liquor, Prosecco with fresh lime and mint, topped with soda

Blushing Summer 19
Raspberry Bacardi, Lychee liquor, lemon with a dash of raspberry cordial, topped with soda

Island Nectar 21
Bacardi coconut rum and Vodka blended with passionfruit puree, mango nectar, coconut syrup and lime

Midori Splice 19
Midori liqueur, malibu, pineapple juice and cream

Botanical Bliss 20
Botanical Australis Gin, Elderflower liquor with fresh cucumber juice and lime, topped with soda

Wait-A-While 19
Captain Morgan spiced rum, Aperol, shaken with pineapple and lime juice with a float of Kraken

Lipstick Palm 19
Bacardi Carta Blanca and Triple sec blended with lime, apple juice, strawberry puree and fresh strawberries

Spiked Peach Tea 18
Kraken Black Spiced Rum, Dilmah Ceylon Peach Tea, Mint & lime