



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

**Warm Focaccia** | Garlic butter \$8

**Salt & Pepper Squid (1)** | Coriander, ginger & lime dressing with pineapple, chilli and lime salsa \$20

 **Guacamole** | Tortilla chips \$12

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

 **Crocodile & Lemon Myrtle Spring Rolls (3)** | Spicy bush tomato chutney \$16

**Popcorn Chicken** | Chipotle mayo and edamame beans \$19

 **Natural or Kilpatrick Pacific Oysters (6) (A)** | Mignonette and finger lime \$32

 **Wagyu Meatballs (4)** | Onion jam and bush tomato relish \$19

**Sashimi Plate** | Yellowfin tuna tataki (1), local snapper (1), ponzu, wasabi and finger lime \$29

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

  **U10 Roasted Split Prawns (2) (A)** | Coriander, chilli, nori butter, fresh herbs and capers \$23

  **Tempura Battered Broccolini** | Avocado lime vinaigrette \$15

## pizzas & pastas

 **Crocodile Pizza** | Lemon myrtle and rocket pesto \$27

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

**Pepperoni Pizza** | Hot honey \$27

 **Homemade Smoky Red Pepper & Walnut Ragù 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** | Parma 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

## mains

  **Humpty Doo Barramundi (A)** | Smoky cauliflower, shaved fennel, citrus and fresh herbs \$40

 **Lamb Rump** | Muhammara, pickled zucchini, asparagus, chilli and mint \$45

 **Mushroom Burger** | Brie, caramelised onion, brioche bun and mayonnaise \$32

  **Crispy Whole Fried Fish (A)** | Catch of the day, tomatillo salsa, steamed rice and crispy tacos \$48

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

**Chicken Parmigiana & Chips** \$29

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

 **Catch of The Day (A)** | Served with chips and salad – choose battered or grilled \$32

 **Double Smashed Burger** | Gunbalanya beef, BBQ onion, secret sauce, brioche bun and chips \$35

## from the grill

**300g Scotch Fillet** | Sweet potato mash, lime, pistachio dukkha and mojo verde \$54

**300g Icon XB Wagyu Rump MB 4–5** | Sweet potato mash, lime, pistachio dukkha and mojo verde \$40

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

**450g Rib on the Bone** | Grass-fed 100 days, confit garlic and Kipfler potatoes in fat \$68

## sauces \$5

**Red Wine Jus**

**Chipotle Butter**

**Béarnaise**

**Mushroom Sauce**

## sides \$10

**Mixed Greens** | Garlic, lemon and olive oil

**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

 Plant-Forward

 Gluten Friendly

 Discover Local

(A) Australian

(I) Imported

(M) Mixed

## sweets

**Caramelised Banana Split** | Dulce de leche and peanut praline \$16

**Churros Sundae** | Salted caramel ice cream and dark chocolate sauce \$16

 **Coconut Lemon Myrtle Panna Cotta** | Red berry coulis and pistachio \$14

**Matcha-Infused Burnt Cheesecake** | Matcha ice cream \$16

**Granny Apple Pie** | Custard and vanilla ice cream \$16

## for little ones

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

**Spaghetti Bolognese** \$12

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

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

 **Sautéed Green Vegetables** \$8

**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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Dal Zotto NV Prosecco <i>King Valley, VIC</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
Alkoomi Grazing Collection Rosé <i>Frankland River</i>	11	17	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	11	13
Hahn 3.5	11	13
Hahn Super Dry	12	15
Stone & Wood Pacific Ale	13	16
Heineken	13	16
James Squire 150 Lashes	13	16
James Squire Lemon Squash	13	16
Kirin Ichiban	13	16

## signature cocktails \$20

### 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	10
Ketel One	12
Ciroc	14
Grey Goose	15
 Speargrass	15
 Darwin Co	12
 Australian Grape	15

## gin

Gordon's	10
Gordon's Pink	11
Tanqueray	10
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 Silver	10
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* 6  
*Bottled* 7

**Fresh Juices**

Orange, Apple, Grapefruit, Watermelon 11

**Cold-Pressed Juices**

Daily Greens (Green Apple, celery, pear,  
spinach, lemon, ginger & functional  
botanicals) 12

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**

Strawberry, Chocolate, Vanilla, Caramel 9

**Iced Tea**

Flavours vary. Kindly check with our team for  
current selections. 8

**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**

Small Large  
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