

bites

Spiced and Roasted Trio of Nuts Honey	9
Crispy Mozzarella Pickled jalapeños, ranch sauce	12
Pacific Oysters Mignonette, finger lime	3 16 6 32
Three Cheese Quesadilla Spicy chorizo or mushroom	16

entrées

Guacamole Tortilla chips V	18
Halloumi Bruschetta Pico de Gallo, charred zucchini, coriander pesto, avocado V	19
Local Snapper Ceviche Pickled radish, avocado, tapioca crackers, lime	26
Peri-Peri Popcorn Chicken Edamame, chipotle mayo	19
Charcuterie of the Day Margarita olives, agave pickles, sourdough	38

kids

Local Battered Fish & Chips Baby broccoli	14
Spaghetti Bolognese	14
Minute Steak and Chips	14
Mini Margherita Pizza	14
Fresh Fruit Salad	10

desserts

Churros Sundae Vanilla ice cream, dark chocolate sauce	16
Caramelised Banana Split Dulce de leche, peanut praline	16
Seasonal Fruit Lemon myrtle sugar	14

salads & sandwiches

Green Goddess Quinoa Crispy tofu V	27
Chicken Caesar Baby gem, soft egg, parmesan, Caesar dressing	28
Poke Bowl Sashimi grade yellowfin tuna, brown rice, pickled ginger, furikake	29
Grilled Veg Sandwich Smoked cheddar, hummus, marinated vegetables V	20
The Pool House BLT Bush tomato, avocado, sweet potato chips	24

mains

Homemade Pasta Tomato confit, fermented chilli oil, rocket, pecorino V	28
Margherita Pizza San Marzano, fior di latte, basil V	26
Double Pepperoni Pizza Spanish onion, mozzarella, hot honey	27
Chicken and Pineapple Pizza Barbecue, mozzarella	28
Baja Fish Tacos Battered local snapper, slaw, mango salsa	34
Double Smashed Burger Gunbalanya patty, secret sauce, chips	34
Pulled BBQ Jackfruit Burger Fresh slaw, sweet potato chips V	32
300g Angus Sirloin Sweet potato mash, dukkha, mojo verde	48

sides

Chips Saltbush seasoning	10
Mixed Leaf Garden Salad Dijon	10
Watermelon, Tomato & Jalapeño Salad Fresh herbs and feta	12

bites

Spiced and Roasted Trio of Nuts Honey	9
Prawn Tostada Brandy cocktail sauce, celery heart, corn tortilla (2 serves)	15
Pacific Oysters Mignonette, finger lime	3 for 16 6 for 32
Guacamole Tortilla chips	12

entrées

Green Goddess Quinoa Crispy tofu V	24
Halloumi Bruschetta Pico de Gallo, charred zucchini, coriander pesto, avocado	19
Local Snapper Ceviche Pickled radish, avocado, tapioca crackers, lime	26
Peri-Peri Popcorn Chicken Edamame, chipotle mayo	19
Charcuterie of the Day Margarita olives, agave pickles, sourdough	38

sides

Chips Saltbush seasoning	10
Corn on the Cob Lime, feta, smoked paprika	10
Charred Broccolini Lemon oil	12
Mixed Leaf Dijon dressing	10
Watermelon & Tomato Feta Salad Mint	12
Steamed Rice Coriander	10

kids

Local Battered Fish & Chips Baby broccoli	14
Spaghetti Bolognese	14
Minute Steak and Chips	14
Mini Margherita Pizza	14
Fresh Fruit Salad	10
Ice Cream (2 scoops)	6

plates

Homemade Pasta Tomato confit, fermented chilli, rocket, pecorino	28
Tagliatelle Beef and pork ragu, burrata, dried chilli oil	32
Margherita Pizza San Marzano, fior di latte, basil	26
Baja Fish Tacos Battered local fish, slaw, mango salsa	32
Humpty Doo Barramundi Corn fritters, fresh slaw, smoked tomato picante	40
Crispy Pork Belly Celeriac, grilled pineapple salsa, pineapple sauce	38
Double Smashed Burger Gunbalanya meat, secret sauce, chips	34
Pulled BBQ Jackfruit Burger Fresh slaw, sweet potato chips V	32
300g Angus Scotch Fillet Sweet potato mash, dukkah, mojo verde	54
300g Rump Steak Sweet potato mash, dukkah, mojo verde	36
300g Sirloin Steak Sweet potato mash, dukkah, mojo verde	48

Sauces

Red Wine Jus	5
Chipotle Butter	

desserts

Caramelised Banana Split Dulce de leche, peanut praline	16
Churros Sundae Vanilla ice cream, dark chocolate sauce	16
Banoffee Pie Our Way Nutty crust, Kahlua cream, banana, coconut	16
House-Made Apple Pie Spiced apple gelée, vanilla ice cream	16
Coconut Rice Pudding Lemon myrtle, fresh fruit V	14



poolhouse

BAR & KITCHEN



Meet Our Chef

Our Head Chef, Loulou, brings a world of experience to Poolhouse. Having honed her craft across France, the Caribbean, and Southeast Asia, she blends global techniques with fresh Territory produce to create bold, memorable dishes. From local seafood with a Californian twist to hearty classics, her menu celebrates flavour, colour, and the joy of shared dining at Darwin's newest destination.

PLEASE NOTE:

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.

Opening Hours

Monday - Friday
6 - 10:30am Buffet breakfast
12 - 5pm Lunch menu
5 - 9:30pm Dinner menu
10am - 10pm Bar open

Weekends & Public Holidays
6 - 11am Buffet breakfast
12 - 5pm Lunch menu
5 - 9:30pm Dinner menu
10am - 10pm Bar open



Stay in the loop!

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

*15% public holiday surcharge applies.