

LAGOON BAR

menu

something light

Daintree river barramundi spring rolls 21.5
nam jim dressing

Garlic lemon pepper calamari 21.5
jalapeno mayonnaise

Grilled house flatbread 21.5
hummus, baba ghanoush and dukkha (V)

Atlantic smoked salmon 27
cream cheese, capers, spanish onion on grilled flatbread

salads

Thai beef salad 28
rice noodles, Asian slaw, cherry tomato, capsicum, coriander, mint, nam jim dressing

Roast pumpkin & feta salad 28
coriander, Spanish onion, cashew, olives, mint, spinach, cherry tomato, chickpea (V)

Chicken Caesar salad 28
poached egg, anchovies, crispy bacon, toasted croutons, parmesan cheese, creamy caesar dressing

Seared sumac lamb salad 30
Israeli couscous, apricot honey yogurt, pecan, sweet potato and chili lime dressing

Poke bowl 23.5
shredded lettuce, cucumber, mango, avocado, sesame soy sauce, topped with coriander, spring onion, toasted sesame seeds and furikake with your choice of protein (VG)
grilled beef +7.5
grilled chicken +7.5
diced tuna sashimi +9.5

mains

Wagyu beef burger 30.5
cheese, tomato, Asian slaw, jalapeno mayonnaise on a toasted charcoal brioche bun and fries

Buttermilk chicken burger 27
crisp lettuce, tomato, cheddar cheese, spiced avocado, pickles, bacon on a toasted milk bun and fries

Reuben sandwich 27
toasted Focaccia, Corned beef, sauerkraut, Swiss cheese, pickle, Russian dressing and fries

Grilled Black Angus sirloin 250g 38
garden salad, chips, red wine gravy

Grilled barramundi 38
garden salad, fries, tartare sauce, lemon

Chicken schnitzel 32
jalapeno slaw, chips, red wine gravy

sides

Fries with aioli and tomato sauce 13

Sweet potato fries with aioli and sweet chilli sauce 13

OPENING TIMES

Open daily from 11.30am

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

DESSERT

something sweet

Tropical fruit salad 16.5
passionfruit coulis, vanilla ice cream

Mango & kaffir lime panna cotta 18
Bandy snap wafer, young coconut and watermelon, mint salsa, lychee sorbet

Tamarind salted caramel tart 18
Macadamia nut ice cream, raspberry gel, toasted coconut

Selection of local Gallo cheeses 34.5
quince paste, dried fruits and lavosh crackers

KIDS

kids mains

Beef Cheeseburger with fries and tomato sauce 16

Grilled Barramundi & Fries with mixed leaf salad, lemon and tomato sauce 16

Spaghetti Bolognese with parmesan cheese 16

Ham & Cheese Toastie with fries and tomato sauce 16

Grilled Steak with mixed leaf salad, fries and tomato sauce (GF) 16

Southern style chicken tenders with mixed leaf salad, fries and tomato sauce (GF) 16

kids desserts

Ice Cream Sundae 16
toasted marshmallows, chocolate crunch, chocolate sauce, toasted nuts

Fruit Salad 16
passionfruit coulis, vanilla ice cream

NON ALCOHOLIC DRINKS

iced drinks

- Frappes 10
Coffee, Chocolate, Strawberry
- Fruit Juices 6
Orange, Pineapple, Mango, Apple, Cranberry, Grapefruit, Tomato
- Peach Iced Tea 6.5

mocktails

- Virgin Peach Bellini 13
- Salted Coconut Daiquiri 13
Lyre's white cane, lime juice, coconut syrup, salted sugar syrup

soft drinks

- Soft Drinks 5.5
Sprite, Coke, Coke Zero, Fanta, Ginger Beer

water

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

WINES

sparkling

- Chandon Brut NV 14
Yarra Valley
- Alasia Moscato D'Ásti 15
Piedmont, Italy

- Corte Giara Prosecco 6.5
Vento, Italy

white wine & rose

- Opawa Sauvignon Blanc 14
Marlborough, NZ

- De Beaurepaire La Comtesse 15
Chardonnay
Rylstone, NSW

- Chaffy Bros Dufte Punkt 14
Riesling Gewürztraminer
Eden Valley, SA

- Deviation Road Pinot Gris 15
Adelaide Hills, SA

- Minuty M De Minuty Rose 17
Provence, France

red wine

- Oakridge Over The Shoulder 17
Pinot Noir
Yarra Valley, Vic

- Chaffey Bros. Synonymous 16
Shiraz
Barossa, SA

Glass Bottle

BEERS

cans

- Hemmingway's The Prospector Pilsner 13
- Hahn Super Dry 12.5
- XXXX Gold 12.5
- Little Creatures Pale Ale 12.5
- Heineken 500ml 14
- Stone & Wood Pacific Ale 14
- James Boags Light 11
- Heineken Zero 10

on tap

- Diablo Ginger Beer 13/14.5
- Byron Bay Lager 12.5/14

ciders

- Cheeky Tiki Apple 13

HAPPY HOUR DAILY 3 - 5 PM

Cocktail of the Day

Selected beer, house wine, house spirits

COCKTAILS

signature cocktails

Pina Colada 22
Black Cockatoo Coconut Rum, Big Pineapple liqueur & locally made organic coconut cream

Mojito 22
Bacardi White Rum, Lime, Mint, sugar syrup topped with Soda

Aperol Spritz 20
Aperol mixed with prosecco, soda and fresh citrus

Hugo Spritz 22
Bombay Gin, Elderflower liqueur, Prosecco, topped with fresh lime, mint & soda

Mai Tai 22
Captain Morgan Spiced Rum, Aperol, fresh lime juice, Amaretto, orange juice & pineapple juice

Mango Daiquiri 22
Mango Puree blended with white rum and sour mix

Spiked Peach Tea 20
Kraken Black Spiced Rum, Dilmah Ceylon Peach Tea, Mint & lime

diablo cocktails on tap

Ginger Beer 13
Served over ice with fresh lime wedges

Tropical Mojito 18
A lush tropical affair, with a refreshing blend of Black Coconut Rum & Diablo Co Pineapple Liqueur

Passionfruit Sunset 18
A vibrant essence of a stunning sunset with the sweet natural flavours of Diablo Co Passionfruit Liqueur with a ginger beer zing

Coco Chilli Margarita 18
A fiery, sweet sensation with a velvety texture, combining the sweetness of Black Cockatoo Coconut Rum, the heat of Eros Chilli Vodka & Diablo Co Triple Sec Liqueur