# ANDAZ POOL CLUB

## SNACKS

Marinated Olives, (VG/GF/DF) 14
Freshly Shucked Oysters, Mignonette (6/12) (GF/ DF) 36 ea / 70
Shoestring Fries, Za'atar Seasoning, Aioli (V/ GF/ DF) 14
Fish Tacos, QLD Snapper, Avocado, Pickled Red Cabbage, Harissa Mayo (GF/ DF) 12 ea
Fritto Misto, Southern Calamari, School Prawns, White Bait, , Mussels, Preserved Lemon Aioli (GF/ DF) 32
Guacamole Turkish Ezme, Coriander, Tortilla Chips (VG/ GF/ DF) 22

## STONE BAKED PITA

Casa Motta Halloumi, Spiced honey, Tzatziki, Pomegranate (V) 28
QLD Prawns, Sumac Garlic & Caper Butter 32
Warilba Farm Lamb, Babaganoush, Labneh, Red Onion, Sumac & Parsley 29

## WELLBEING

Signature Mezze Platter, Babganoush, Tzatziki Dip, Crudités, Stone Baked Pita (V) 26
Yellowfin Tuna Poke Bowl, Avocado, Broadbeans,Tahini & Lemon, Saffron Rice (GF) 29
Buddha Bowl, Spiced Charred Cauliflower, Pickled Onions, Silky Hummus, Pine Nuts (VG/GF) 26
Currumbin Valley Leaf Salad, Falafel, Vegetable Pickles, Tahini, Macadamia Feta Cheese (VG/GF) 29

## FROM THE PARILLA-WOODFIRED GRILL

Fremantle Octopus Skewers, Taramasalata & Parsley (2pc) (GF/DF) 30
Chicken Souvlaki Skewers, Tzatziki, Pickled Red Cabbage, Flat Bread (2pc) (GFO/DF) 28
Lamb Kofta Skewers, Toum, Burleigh Chilli, Gremolata, Flat Bread (2pc) (GFO/ DF) 29
Wagyu Cheeseburger, Spicy Sumac Onion Compote & Fries 32

## SWEETS

Bowen Mango Sundae, Mango Ice Cream, Macadamias, Chantilly (V/ GF) 22
Milk Bun Ice Cream Sandwich, Pistachio, Olive oil custard, Hinterland Honey (V) 22
Seasonal Fruit Plate Freshly Sliced Fruits & Berries (VG/ GF) 24
Andaz Selection of Sorbets & Ice Creams 16 ea

## SIGNATURE COCKTAILS

First Light Sunrise, Belvedere Vodka, Passionfruit, Pineapple, Valencia Orange 25
Coastal Breeze, White Oat Gin, Lychee, Elderflower, Cucumber, Riberry 29
Cabana Botanica, Brookie's Byron Dry Gin, Green Tea, Fig, Apple, Wattleseed Honey 27
Sunset Sour, Hennessy V.S, Orange, Toasted Agave, Bitters 31
Bunya Colada, Husk Rum, Bunya Nut, Macadamia, Pineapple, Toasted coconut 27
Between The Flags, Belvedere Vodka, Cointreau, watermelon and lime 26
Sunburn, Husk Bam Bam Spiced Rum, Tia Maria, Espresso, Cacao 28
Shade, Cape Byron Single Malt Whisky, Bunya Nut, Burnt Honey, Bitters 32
Mojito Please, Matusalem Rum, Davidson Plum, Lime, Mint, Soda 28

## CHAMPAGNE & SPARKLING WINE

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| NV | Louis Roederer, Champagne, FRA | 29/ 174 |
| NV | Bandini Prosecco, Veneto, ITA | 15/ 75 |

## WHITE WINE

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| 2025 | Symphony Hill Pinot Gris, Granite Belt, AUS | 15/ 75 |
| 2026 | Bellwether Vermentino, Heathcote, VIC | 16/ 80 |
| 2025 | Cloudy Bay Sauvignon Blanc, Marlborough, NZL | 20/ 100 |
| 2024 | Domaine d'Élise Petit Chablis, Burgundy, FRA | 22/ 110 |

## ROSÉ

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| 2025 | Minuty Prestige Rosé, Côtes de Provence, FRA | 17/ 85 |

## RED WINE

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| 2026 | Ballandean Estate Chilled Red Cabernet Franc, Granite Belt, AUS | 15/ 75 |
| 2024 | Trapeze Pinot Noir, Yarra Valley, VIC | 18/ 90 |
| 2025 | Golden Grove Nero d'Avola, Granite Belt, AUS | 14/ 70 |
| 2023 | Graci Etna Rosso, Mount Etna, Sicily, ITA | 24/ 120 |

V Vegetarian | VG Vegan | GF Gluten Free | GFO Gluten Free Option | DF Dairy Free | N Contains Nuts
A vegan menu is available upon request. Please advise our team of all allergies; cross-contact may occur. Bookings essential.