

## ROOFTOP POOL MENU

### THROUGHOUT THE DAY

Daily 11:00 – sunset

#### APPETISERS

Marinated Alto olives (v) (gf)	8
NSW rock oysters, verjus & pepperberry granita (df) (gf)	33
Pumpkin soup, black pepper & sour cream (v) (gf)	18
Caesar salad, sun-dried tomato, croutons & parmesan	18
add on: chicken & bacon	22

#### SANDWICHES & BURGERS

Chicken club sandwich, bacon, free-range egg, lettuce, tomato & chips	25
Wagyu beef burger, cheese, tomato, lettuce, pickles & chips	26
Shaved ham, cheddar, onion jam, fig & walnut bread & chips	22
Halloumi burger, grilled peppers, lettuce & sweet potato chips (v)	24

#### MAIN COURSE

Choice of penne or linguine pasta with	
bolognese sauce	26
arrabbiata sauce (v)	24
Orecchiette pasta, broccoli, chili, pickled raisins & parmesan	30
Grass-fed sirloin, café de Paris butter (gf)	40
Marinated spatchcock chicken, broccolini & grilled lemon (gf) (df)	36
Line-caught snapper, garlic & thyme brown butter (gf)	36

#### SIDES

Fries   Thick-cut chips   Steamed rice   Green beans   Green salad	10ea
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#### DESSERT

Classic crème brûlée, almond sponge & strawberry jam (v)	19
Selection of freshly-churned fruit sorbet (v) (gf) (df)	19
Selection of artisan Australian cheese & accompaniments (v)	Three 28
	Five 42

#### CHILDREN'S MENU

Cheeseburger with fries	18
Chicken nuggets with fries	14
Toasted ham & cheese sandwich	12
Penne pasta with choice of fresh tomato sauce (v) or bolognese sauce	14
Chocolate brownies with vanilla ice cream (v)	12
Freshly-churned selection of seasonal sorbet	12
Fairy bread ice-cream sandwich	12

(v) vegetarian | (gf) gluten-free | (df) dairy-free | vegan can be accommodated on request

For the best dining experience, food should be consumed immediately  
Please advise our team of any allergies, dietary preferences or requirements  
10% surcharge applies on public holidays

January 2022

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### WINES BY THE GLASS

#### Sparkling & Champagne (120ml)

2019	Carillion	<i>Blanc de Blanc</i>	Orange, NSW	16
NV	Cloudy Bay	<i>Pelorus</i>	Marlborough, NZ	19
NV	Veuve Clicquot	<i>Ponsardin</i>	Reims, France	31
NV	Chandon Garden Spritz		Yarra Valley, VIC	19

#### White (150ml)

2020	Mulline	<i>Sauvignon Blanc</i>	Geelong, VIC	15
2019	Josef Chromy 'Pepik'	<i>Pinot Grigio</i>	Relbia, TAS	14

#### Rosé (150ml)

2019	Domaine Gueissard	<i>Mourvedre</i>	Bandol, France	13
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#### Red (150ml)

2020	Somos Tintito	<i>Grenache, Uva di Troia</i>	McLaren Vale, SA	15
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### BEER

Sydney Brewery	Pale Ale	Surry Hills, Sydney	11
Philter	XPA	Marrickville, Sydney	12
Bridgeroad	Watermelon Sour	Beechworth, VIC	12
Bridgeroad	Non-Alcoholic Pale Ale (<0.5%)	Beechworth, VIC	8
Asahi	Lager	Tokyo, Japan	11

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