JUICES Orange Zest - apple, orange, carrot, turmeric, ginger Summer Breeze - watermelon, cucumber and mint Coconut Bliss - Pineapple and coconut water	\$10.50
MISC Coke, Coke Zero, Sprite, Kids Poppers, Water	\$4.00
COCKTAILS	
Aqua Spritz - prosecco, berry infused Yamba gin, grapefruit, soda	\$18.50
Limoncello Spritz - limoncello, prosecco, soda	\$17.50
Aperol Spritz- aperol, prosecco, soda	\$17.50
Margarita- tequila, cointreau, lime juice	\$19.50
Gin Sour- Yamba gin, lemon juice, simple syrup	\$19.50
Negroni- Yamba gin, sweet vermouth, campari	\$19.50
Lychee Martini - Yamba gin, dry vermouth, lychee	\$19.50
Espresso Martini - vodka, kahlua, espresso	\$19.50
Classic Martini - dry or dirty, how do you like it?	\$19.50
SPIRITS - All basic spirits and mixers available	\$12.00
BEER	
Wobbly Chook	\$10.50
Pale Bantam Pale Ale 2.5%	
Ginger Beer 4%	
Hazy XPA 4.3%	
Yamba Ale 4.8%	
East Coast Lager 5%	
Strong Arm IPA 6%	
Corona 4.5%	\$9.50
Non Alcoholic Beer	
Better Beer o%	\$8.50
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Gluten Free Beer	
O'brien pale ale 4.5%	\$10.50
O'brien lager 4.5%	\$10.50

3% card surcharge, includes complementary sparkling and still water

10% surcharge on weekends and public holidays

AQUA

Kitchen & Bar

San Choy Bow - Asian style pork lettuce cups	\$26.00	SPARKLING WINE	Glass	Bottle
Tomato, whipped ricotta and stone fruit salad with summer citrus	\$28.50	NV Ca'di Alta Prosecco (DOC), Veneto, IT	\$12.00	\$60.00
dressing (V)		2022 Sherrah Pet Nat (cloudy), Fiano/Chenin Blanc McLaren	\$14.00	\$70.00
Cured salmon stack with crème fraîche, caperberries, spanish	\$30.00	Vale, SA		
onion, ribboned cucumbers and potato trestles		WHITE WINE		
Local fresh caught ceviche with mango, chilli, lime and coriander	\$32.00	NV Banrock Station, Moscato, SA (gluten free)	\$10.00	\$45.00
salsa served with crispy plátanos (green banana fritters)		2023 The Pass, Sauvignon Blanc, Marlborough, NZ	\$13.00	\$60.00
Blackened chicken or prawn sliders with wombok slaw and dill		2022 Sibiliana 'Roceno' Grillo (DOC), Sicily, IT	\$15.00	\$70.00
ranch dressing (3)		2023 Fattori, Pinot Grigio, Veneto, IT	\$14.00	\$65.00
- Chicken - Prawn	\$34.00 \$36.00	2023 Kumeu River 'Village' Chardonay, Kumeu, NZ	\$16.00	\$75.00
Slowcooked pulled lamb shoulder with sautéd kale and black garlic	\$36.00	ROSE		
served on plum jus		2023 Chateau L'Escarelle 'Palm', Provence, FR	\$15.00	\$75.00
POKE BOWLS		RED WINE		
Fresh and tasty bowl of coriander lime rice, corn, avocado,		2022 Patrizi Dolcetto di Dogliani, Piedmont, IT	\$15.00	\$70.00
edamame and mango salsa with your choice of:		2019 Ca'di Alte Pinot Nero, Vento, IT	\$13.00	\$65.00
- Teriyaki Chicken	\$26.50	2023 Kalleske 'Parallax', Grenache, Barossa Valley, SA (served	\$14.00	\$70.00
- Miso Salmon	\$28.50	chilled)		
- Marinated Tofu	\$24.50	2021 Paul Jaboulet Côtes du Rhône Parallèle 45 Rouge Rhone	\$16.00	\$75.00
SIDES		Valley, FR		
Parmesan truffle steakhouse chips	\$13.50	NON-ALCOHOLIC		
Crispy sweet potato fries tossed with spicy honey glaze	\$15.00	StrangeLove Lo-Cal soda		\$6.50
17 1 1 7 7 8	+-).	- Cloudy Pear, Very Mandarin, Lemon Squash, Lime & Jalapeno, Yuzo		. ,
WAFFLES - House made waffles with your choice of:		Tombucha		\$6.50
- Fresh banana drizzled with caramel sauce and ice cream	(1) \$18.00	- Apple & Pomegranate, Ginger & Tumeric, Pine Lime & Aloe		. ,
- Fresh berries with berry coulis and ice cream	(2) \$21.00			
KIDG		SMOOTHIES		
KIDS TWELVE AND UNDER		Berry - mixed berries, banana, honey, milk		\$9.00
Chicken - Tempura chicken breast nuggets, chips, tomato sauce	\$14.50	Mango - mango, banana, honey, milk		Ψ3.00
Fish - Local fresh caught tempura fish and chips with tomato sauce	\$15.00	Banana- banana, honey, yoghurt, milk		
Pasta - Texan mac and cheese	\$13.50	Matcha - matcha, strawberries, banana, protein powder,		¢rr oo
Fruit bowl	\$15.00	almond milk		\$11.00
		Brekky to go - banana, peanut butter, protein powder, almond		

milk

^{**} All meals are celiac friendly