

COLD DRINKS

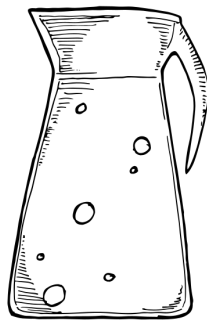
- / Soda Fountain Cola | Diet Cola | Lemonade | Lemon Lime Bitters | Lemon Squash | Raspberry 5.5
- / Local Ginger Beer 7
- / Juice Orange | Pineapple | Apple 8.5
- / Kombucha Apple Crisp | Raspberry | Ginger Lemon 7
- / Shakes Chocolate | Strawberry | Vanilla 9.5
- / Homemade Iced Tea 8.5

SIGNATURE COCKTAILS

- / Spritz On The Beach
A refreshing and effervescent cocktail with a zesty citrus kick. Yuzu, Vodka, Passoa, Peach Puree, Lime, Soda Water & Prosecco 20
- / The Australiana
Experience a twist on the classic Negroni with premium Australian-made spirits. Handcrafted Victorian Fig Gin, Maidennii Vermouth, Davo Plum Victorian Bitter 21
- / Bikini Martini
Immerse yourself in beachy vibes with our revisited Gin Martini. Australian 23rd Gin, Elderflower St Germain, Fresh Cucumber Purée, Lemon & Apple Juice 21
- / Better Than A Long Island
For unlimited fun in the sun. Vodka, Naked Amaretto, Peach Ice Tea, Green Apple Juice, Lime Juice & Energy Drink 22
- / Passionfruit Mojito
Sip on sunshine with our refreshing Passionfruit Mojito. Rum, Lime, Passionfruit Puree, Soda Water, Mint & Basil 21
- / Pop Colada
Get a sweet taste of the Caribbean with our Pina Colada inspired cocktail. Spiced Coconut Rum, Coconut Cream, Pineapple, Vanilla Ice-Cream Topped with Popcorn 22
- / Lychilli Margarita
Get ready to fiesta with our zesty and sweet lychee Margarita. Tequila, Soho Litchie, Chilli Infused Agave Nectar, Lime & Smoke Chili Salt 21
- / Hemsworth
A coconut Margarita. Sweet, spicy, and strong, just like the man himself. 1800 Coconut Tequila, Passionfruit, Fresh Ginger, Agave, Fresh Lime & Blue Salt 22
- / Salted Caramel Espresso Martini
A perfect blend of flavors that will start the party and keep it going. Vodka, Kahlua, Fresh Coffee, Salted Caramel Candy 21

MOCKTAILS

- / Green Dream
Cucumber & Mint with Apple & Lime Juice 14.5
- / Blue Lagoon
Mango, Coconut & Ginger, with Blue Curacao Syrup, Apple & Pineapple Juice 14.5



PARTY JUGS

- / Spritz On The Beach.....40
- / Pimm's & Lemonade.....40
- / Passionfruit Mojito.....45
- / Better Than A Long Island.....45

BEER & CIDER 330ml / 473 ml / 1140 ml

- / Premium Lager on Tap 12.5 / 16 / 35
- / Premium Ale on Tap 12 / 15 / 33
- / Westies Premium Draught VIC 10 / 13 / 30
- / Bottle & Cans Asahi | Corona | others available at the bar 12

BUBBLY Glass / Bottle

- / Henry's sons Brut Cuvée VIC13.5 / 58
- / T'Gallant Prosecco Mornington VIC15.5 / 68
- / Brimontcourt Brut Regence Champagne FRANCE
750ml 118 1500ml 210 3000ml on request

WINE Glass / Bottle

- / Morgan's Bay Sauvignon Blanc
Red Cliffs VIC, AUSTRALIA13.5 / 58
- / Loveblock Sauvignon Blanc
Marlborough, NEW ZEALAND15.5 / 68
- / Handpicked Wines Chardonnay
Yarra Valley VIC, AUSTRALIA16 / 75
- / Tash Pinot Gris
Adelaide Hills SA, AUSTRALIA15.5 / 68
- / Upside Down Rosé
Barossa Valley SA, AUSTRALIA14 / 58
- / Point De Convergence Rosé
Cevennes, FRANCE16 / 75
- / Morgan's Bay Shiraz Cabernet
Red Cliffs VIC, AUSTRALIA13.5 / 58
- / Lost Buoy Shiraz
McLaren Vale, SA AUSTRALIA15 / 65
- / Handpicked Wines Pinot Noir
Yarra Valley VIC, AUSTRALIA15.5 / 68
- / Wynns Cabernet Sauvignon
Coonawarra SA, AUSTRALIA16 / 75



SPRING / SUMMER

BREAKFAST

UNTIL 12PM

Big Bathers Breakfast poached eggs, bacon, roasted tomato, beetroot relish, truffled mushrooms & buttered toast 27.5 **GFO**

Lemon Chilli Avocado on toast with hummus, roasted tomato and chickpea crunch 25.5 **GFO VEGAN**

Chilli Scrambled Eggs with feta, parsley & home-made chilli jam on sourdough toast 23.5 **GFO**

Royal Poached Eggs Tasmanian cold smoked ocean trout with home-made hollandaise on sourdough 25.5 **GFO**

Eggs Florentine poached eggs with buttered spinach, home-made hollandaise on sourdough 23.5 **GFO**

Fluffy Buttermilk Pancakes with soft and sweet strawberries & vanilla ice-cream 23.5

Mister Crunch Toastie cheese & tomato 16.5 **GFO**

Irrewarra Granola with yogurt, seasonal fruit & mint 18.5 **VO**

Toast with butter & Yarra Valley jam 8.5 **GFO**

Fruit Toast with butter & Yarra Valley jam 9.5

Eggs Your Way poached, scrambled or fried served on grilled sourdough 14.5 **GFO**

Egg 4.5 | Hollandaise 4.5 | Truffled Mushrooms 5.5 | Tomato 5.5
Spinach 5.5 | Cured Ocean Trout 6.5 | Bacon 6.5 | Avocado 6.5

Our eggs are local Victorian free range

SMOOTHIES

/ Tropical Smoothie Coconut, Pineapple, Mango, Mint & Lime 13.5

/ Detox - Zing Smoothie Banana, Apple, Blueberry, Carrot, Courgette & Ginger 13.5

COFFEE & TEA

Alt milks, decaf, extra shot 0.5

Coffee A rich, sweet & smooth espresso blend with citrus acidity: 50% Brazil, 25% Tanzania, 25% Nicaragua 4 | 5 | 6

Italian Hot Chocolate regular 5.5 | large 6.8

Organic Tea & Herbals english breakfast, earl grey, peppermint, sencha, lemongrass & ginger, chamomile 5.5

Organic Real Chai Latte cinnamon, cardamom, cloves, nutmeg, black pepper, star anise, raw sugar and ginger 6

Iced Coffee / Chocolate with ice cream 9.5

Iced Latte 6.5 Babycino 3

Affogato coffee over ice cream 7.5

BEACH BITES

AVAILABLE FROM MIDDAY

Anytime Flatbreads warm grilled served with house-made hummus 16.5 **GFO VEGAN**

Charcuterie Board a selection of local cured meats & cheese with accompaniments 29.5 **GFO**

Spicy Salsa Nachos with home-made guacamole, sour cream, jalapenos & mozzarella 24.5 **VO GF**

Salt & Pepper Calamari with lemon aioli, lime and fresh rocket salad 28.5 **GF**

Grilled Octopus barbecued with Romesco sauce 26.5 **GF**

Parmesan Truffle Fries with freshly grated parmesan & Italian black truffle oil 14.5 **GFO**

Bowl of Fries seasoned, golden & crunchy served with aioli & tomato sauce 12.5 **GFO**

PIZZA Cooked at 275°C for 90 seconds

Bocconcini & Basil Pizza with san marzano tomato, mozzarella & extra virgin olive oil 25.5

Mediterranean Vegetable Pizza with san marzano tomato, mozzarella & herbs 26.5 **VO**

Prawn Pizza with garlic base, mozzarella, cherry tomato peppers, garlic, & rocket 29.5

Meatlover Pizza variety of cured meats with san marzano tomato, parmesan reggiano & truffle oil 28.5

GLUTEN FREE BASE 4 | VEGAN CHEESE 4

KIDDIES



BEFORE MIDDAY

/ Kiddies Pancakes with maple syrup & ice-cream 17.5

AFTER MIDDAY

/ Kiddies Fish & Chips with tomato sauce 19.5

/ Margherita Pizza with tomato, Napoli & mozzarella 19.5 **VO**

/ Slushie 6 / Spider 7 all soda flavours



20% surcharge Public Holiday

SIGNATURE

AVAILABLE AT LUNCH & DINNER

Flame-Grilled Scotch Fillet grass fed, served with home-made bearnaise sauce, grilled cos & crunchy fries 52.5 **GF**

King Reef Barramundi with roasted broccolini, cherry tomato, garlic butter sauce & lemon 41.5 **GF**

Local Fish & Chips beer battered or grilled market fish with salad, tartare sauce & fresh lemon wedge 38.5

Mushroom Risotto with freshly grated parmigiano Reggiano, extra virgin olive oil & herbs 31.5 **GF VO**



SUMMER SALADS

/ Crispy Chicken Salad with cos, cherry tomatoes, avocado, bbq corn, red onion & chipotle mayonaise 29.5

/ The Pavilion Bowl with cured ocean trout, spinach, edamame, avocado, broccolini, wild rice & sesame dressing 33 **GF VO**

/ Watermelon & Mint Salad with red onion, feta, honey roasted walnut & ginger dressing 27.5 **GF VO**

SOMETHING SWEET

Home-made & available until sold out.

Strawberries & Cream soft & sweet with meringue 14.5 **GF**

Mango Panacotta with aged balsamic 14.5 **GF**

Scones Jam & Cream home-made with Yarra Valley jam 13.5

Flourless Chocolate Cake with cream 14.5 **GF**

Ice Cream Cups Australian made ice-cream
Peppermint | Salted Caramel | Vanilla | Chocolate 5.5

GLUTEN FREE OPTION (GFO) | VEGAN OPTION (VO)