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RESTAURANT | BAR
CONFERRING

DINNER MENU

STARTERS

SERVES 2 PEOPLE

CIABATTA BREAD (V)	\$8
ITALIAN WHITE BREAD SERVED WITH BALSAMIC GLAZE AND OLIVE OIL	
GARLIC & HERB BREAD (V)	\$8
GARLIC AND HERB INFUSED SOFT BREAD, SERVED WITH BALSAMIC GLAZE AND OLIVE OIL	
PEKING DUCK SPRING ROLLS (LF)	\$14
SERVED WITH SWEET CHILLI SAUCE	
BUFFALO CHICKEN WINGS	\$14
SERVED WITH HOT SAUCE AND RANCH DRESSING	
ARANCINI	\$14
SPINACH, MUSHROOM AND MOZZARELLA, SERVED WITH AIOLI	
PRAWN TWISTERS	\$14
GARLIC KING PRAWNS SERVED IN CRISPY PUFF PASTRY WITH CITRUS AIOLI	

ENTRÉE

MIXED SEAFOOD PIZZA	\$15
MIXED SEAFOOD, SPANISH ONION, GARLIC, CHERRY TOMATOES AND OLIVES, TOPPED WITH FETTA	
PUMPKIN & BEETROOT PIZZA	\$15
ROASTED PUMPKIN, BEETROOT, SPINACH, SPANISH ONION AND CAPSICUM, TOPPED WITH FETTA	
SALT & PEPPER CALAMARI	\$15
SERVED WITH SAFFRON AND LIME INFUSED AIOLI	
SPICED SOFT SHELL CRAB	\$15
SERVED ON A CHILLI COCONUT RISOTTO CAKE	

SALADS

ADD PRAWNS OR CHICKEN \$3

GREEK SALAD (GF)	\$12
MIXED LEAVES, CUCUMBER, TOMATOES, SPANISH ONION, OLIVES AND FETTA CHEESE, DRIZZLED WITH A BALSAMIC DRESSING	
FIG, PEAR & ROCKET SALAD (GF)	\$12
SERVED WITH SHAVED PARMESAN AND BALSAMIC REDUCTION	

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PASTAS

SERVED WITH PARMESAN CHEESE

PESTO CHICKEN	\$19
FETTUCINI, SEMI-DRIED TOMATOES AND SPINACH IN A CREAMY SAUCE	
SPAGHETTI BOLOGNAISE	\$18
GROUND BEEF IN A RICH TOMATO SAUCE, ONION AND GARLIC, TOPPED WITH FRESH HERBS	
MUSHROOMS	\$19
FETTUCINI SAUTÉED MUSHROOMS, GARLIC AND SHALLOTS IN A CREAMY WHITE WINE SAUCE	
CHILLI PRAWN	\$26
FETTUCINI, CHILLI KING PRAWNS, SPANISH ONION AND BASIL IN A RICH TOMATO SAUCE	

MAINS

PUMPKIN AND PINE NUT RISOTTO (VIGF)	\$21
SERVED WITH STEAMED ASPARAGUS AND PESTO OIL	
WHITING FILLETS	\$24
BEER BATTERED SERVED WITH GARDEN SALAD, CHIPS AND TARTARE SAUCE	
CRISPY SKIN SALMON FILLET	\$26
PAN SEARED SERVED WITH A CREAMY TARRAGON SAUCE, BROCCOLINI AND GARLIC MASH	
MARINATED CHICKEN SUPREME (GF)	\$24
PAN-FRIED, SERVED WITH PUMPKIN AND PINE RISOTTO	
SIRLOIN 300G	\$34
FROM THE GRILL, SERVED WITH BROCCOLINI, MUSHROOMS AND GARLIC MASH	
FILLET MIGNON	\$36
BACON WRAPPED SERVED WITH A BAKED MUSHROOM, BROCCOLINI AND GARLIC MASH	
SCOTCH FILLET 300G	\$36
FROM THE GRILL, SERVED WITH BROCCOLINI, MUSHROOMS AND GARLIC MASH	
HICKORY SMOKED PORK RIBS	\$36
SLOW COOKED AND GLAZED WITH A HICKORY SAUCE SERVED WITH CHIPS AND SALAD	

SIDES

GARDEN SALAD (VIGF)	\$6	KIPFLER POTATOES AND CHORIZO	\$6
GARLIC MASH (V)	\$6	SWEET POTATO CHIPS (V)	\$6
BROCCOLINI AND MUSHROOMS (VIGF)	\$6	BEER BATTERED CHIPS (V)	\$6

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DESSERTS

HOUSE MADE KAFFIR LIME & LYCHEE CRÈME BRÛLÉE	\$14
SERVED WITH A COCONUT TWIST AND VANILLA ICE CREAM	
RICH CHOCOLATE MISSISSIPPI MUD CAKE	\$14
SERVED WITH WHIPPED CREAM, VANILLA ICE CREAM & DRIZZLED WITH RASPBERRY COULIS	
WARM STICKY DATE PUDDING	\$14
SOAKED IN A BUTTERSCOTCH SAUCE, SERVED WITH VANILLA ICE CREAM	
MARS BAR	\$10
CHOCOLATE ICE CREAM TOPPED WITH CARAMEL SAUCE AND MARS BAR PIECES	
PEPPERMINT CHOCO CHIP	\$10
PEPPERMINT CHOCOLATE CHIP ICE CREAM TOPPED WITH CHOCOLATE FUDGE SAUCE AND OREOS	
SALTED CARAMEL	\$10
SALTED CARAMEL ICE CREAM TOPPED WITH CARAMEL SAUCE AND PEANUT TOFFEE CHARD	
VANILLA	\$10
VANILLA ICE CREAM, WAFERS	
CHOICE OF TOPPING - CHOCOLATE, STRAWBERRY OR CARAMEL	

COFFEE & TEA

COFFEE SELECTIONS	CUP/SINGLE	MUG/DOUBLE	TEA SELECTIONS	CUP - \$3.5 POT - \$6.5 (SERVES TWO)
CAPPUCCINO	\$4.5	\$5	CHAMOMILE	
FLAT WHITE	\$4.5	\$5	GREEN TEA & LEMON	
LATTE	\$4.5	\$5	BLACK TEA	
LONG BLACK	\$4.5	\$5	ENGLISH BREAKFAST	
MOCHA	\$4.5	\$5	EARL GREY	
CHAI LATTE	\$4.5	\$5	PEPPERMINT	
MACCHIATO	\$4	\$5		
ESPRESSO	\$4	\$5		
HOT CHOCOLATE	\$4	\$5		
PICCOLO	\$4			
BABYCCINO	\$2.5			

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BEVERAGE LIST

WINE

	REGION	GLASS	BOTTLE
SPARKLING			
DE BORTOLI WILLOWGLEN BRUT	RIVERINA	\$7	\$29
OYSTER BAY SPARKLING BRUT	MARLBOROUGH	\$9.5	\$39
MOET & CHANDON IMPERIAL BRUT	CHAMPAGNE		\$99
ROSE & MOSCATO			
DE BORTOLI WILLOWGLEN MOSCATO	RIVERINA	\$7	\$28
PEACOCK HILL MEMORIES ROSE	HUNTER VALLEY	\$9	\$40
WHITE			
DE BORTOLI WILLOWGLEN CHARDONNAY	RIVERINA	\$7	\$28
DE BORTOLI WILLOWGLEN SSB	RIVERINA	\$7	\$28
TEMPUS TWO PINOT GRIGIO	VICTORIA	\$8	\$35
TULLOCH VERDELHO	HUNTER VALLEY	\$8	\$35
OYSTER BAY SAUVIGNON BLANC	MARLBOROUGH	\$9	\$38
OYSTER BAY CHARDONNAY	MARLBOROUGH	\$9	\$38
RED			
DE BORTOLI WILLOWGLEN CABERNET SHIRAZ	RIVERINA	\$7	\$28
CHALK HILL CABERNET MERLOT	SOUTH AUSTRALIA	\$7	\$28
DE BORTOLI WILLOWGLEN CABERNET MERLOT	RIVERINA	\$8	\$35
DE BORTOLI DEEN SHIRAZ	RIVERINA	\$8	\$33
PITCHFORK SHIRAZ	MARGRET RIVER	\$8	\$35
NORFOLK RISE MOUNT BENSON MERLOT	SOUTH AUSTRALIA	\$8	\$35
OYSTER BAY PINOT NOIR	MARLBOROUGH	\$9.5	\$45
BAROSSA VALLEY ESTATE SHIRAZ	BAROSSA VALLEY	\$10	\$47
COCKFIGHTER'S GHOST PINOT NOIR	HUNTER VALLEY	\$10	\$48
TULLOCH CABERNET SAUVIGNON	HUNTER VALLEY		\$38
WYNN'S COONAWARRA BLACK LABEL	COONAWARRA		\$75

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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SPIRITS

* INCLUDE MIX

SMIRNOFF VODKA	\$6	CANADIAN CLUB	\$8
JACK DANIEL'S	\$8	BUNDABERG UP RUM	\$8
JIM BEAM	\$8	ABSOLUT CITRON VODKA	\$9
MAKER'S MARK	\$8	HENDRICK'S GIN	\$10
JOHNNIE WALKER RED LABEL	\$8	PATRON XO CAFÉ	\$17

BEERS

TAP BEERS

GREAT NORTHERN
CARLTON DRAUGHT
CARLTON DRY
WILD YAK
LAZY YAK
STELLA ARTOIS (33CL)

MIDDI

\$5
\$5.5
\$5.5
\$6.5
\$6.5

SCHOONER

\$7
\$7.5
\$7.5
\$9
\$9
\$10

CIDERS & PREMIUM BEERS

PURE BLONDE APPLE CIDER	4.2% - 355ml	\$6
BULMERS PEAR CIDER	4.7% - 330ml	\$7
CASCADE LIGHT	2.4% - 375ml	\$7
PURE BLONDE	4.2% - 355ml	\$7
CROWN LAGER	4.9% - 375ml	\$7.5
VB	4.9% - 375ml	\$7.5
CORONA	2.4% - 355ml	\$8

SOFT DRINK & JUICE

JUICE	\$3.5
ORANGE, APPLE, PINEAPPLE, CRANBERRY JUICE	
POSTMIX	\$3.5
COCA-COLA, DRY GINGER ALE, LEMON SQUASH, SPRITE, TONIC WATER	
CANS & BOTTLES	\$3.5
COCA-COLA, COCA-COLA ZERO, LEMON SQUASH, SPRITE, FANTA	
LEMON LIME BITTERS	\$4
MINERAL OR SPARKLING WATER	\$4

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COCKTAILS

TEQUILA SUNRISE	\$16
TEQUILA, ORANGE JUICE AND GRENADINE	
PARAISO BLISS	\$16
MIDORI, LYCHEE LIQUEUR, PINEAPPLE AND CRANBERRY JUICE	
PACIFIC SUNSET	\$16
VODKA, PASSIONFRUIT LIQUEUR, LEMONADE, PINEAPPLE AND CRANBERRY JUICE	
SEX ON THE BEACH	\$16
VODKA, PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICE	
LONG ISLAND ICED TEA	\$16
VODKA, WHITE RUM, GIN, TEQUILA, COINTREAU, COCA-COLA AND A HINT OF LEMON	
JUNEBUG	\$16
MIDORI, MALIBU, BANANA LIQUEUR, PINEAPPLE JUICE, LEMON JUICE AND SUGAR SYRUP	
POOLSIDE MARGARITA	\$16
TEQUILA, TRIPLE SEC, BLUE CURACAO, LIME JUICE AND SUGAR SYRUP	
STRAWBERRY AND LIME COLLINS	\$16
GIN, STRAWBERRY LIQUEUR, LIME JUICE, STRAWBERRIES, SUGAR SYRUP AND SODA WATER	
FRENCH MARTINI	\$16
VODKA, CHAMBORD, PINEAPPLE JUICE	
ESPRESSO MARTINI	\$16
VODKA, KAHLUA, SHOT OF ESPRESSO AND A HINT OF VANILLA	
COSMOPOLITAN	\$16
CITRON VODKA, COINTREAU, CRANBERRY JUICE AND FRESH LIME JUICE	

MOCKTAILS

STRAWBERRY AND LIME COLLINS	\$6.5
STRAWBERRIES, LIME JUICE AND SUGAR SYRUP, TOPPED WITH LEMONADE	
CANDIED APPLE	\$6.5
APPLE JUICE, LEMON JUICE AND CARAMEL SYRUP	

ADDITIONAL COCKTAILS, MOCKTAILS AND SPIRITS ON REQUEST, PLEASE SEE STAFF
10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS