

COCKTAILS

GLASS 16 / JUG 40

>NEGRONI

CINZANO ROSSO, GIN AND CAMPARI WITH A SLICE OF ORANGE

>MOJITO

WHITE RUM, LIME, MINT AND BROWN SUGAR TOPPED WITH A DASH OF SODA

>SPICED MOJITO

BACARDI CARTA FUEGO SPICED RUM, LIME, MINT AND BROWN SUGAR TOPPED WITH A DASH OF SODA

>LONG ISLAND ICE TEA

VODKA, GIN, WHITE RUM AND TIA MARIA TOPPED WITH LEMONADE

>SUMMER SPLICE

MIDORI AND MAILBU TOPPED WITH ORANGE JUICE AND PINEAPPLE JUICE

>BLUE LAGOON

VODKA AND BLUE CURACAO TOPPED WITH LEMONADE

>DAQUIRI

WHITE RUM AND FLAVOURED LIQUER BLENDED WITH FRESH FRUIT AND A DASH OF LIME

>NOVO NONSENSE

TEQUILA AND LYCHEE LIQUEUR TOPPED WITH CRANBERRY JUICE AND LIME, GARNISHED WITH LYCHEES

>RECONCILIATION

CHAMBORD AND KAHLUA SHAKEN WITH A DOLLOP OF FULL CREAM MILK

SPARKLING WINES

BANCROFT BRIDGE BRUT KING VALLEY, VICTORIA 8.5/34

DEBORTOLI PROSECCO KING VALLEY, VICTORIA 8.5/34

EMERI MOSCATO 10 PICCOLO

G.H MUMM FRANCE 95

WHITE WINE

BANCROFT BRIDGE SAUVIGNON BLANC KING VALLEY, VIC 8.5/34

HABA SAUVIGNON BLANC MARLBOROUGH, NZ 12/55

JIM BARRY WATERVALE RIESLING CLARE VALLEY, SA 10/48

DOWN THE LANE PINOT GRIGIO ARNEIS SE AUST 9/36

BANCROFT BRIDGE CHARDONNAY KING VALLEY, VICTORIA 8.5/34

DE BORTOLI VILLAGES CHARDONNAY YARRA VALLEY, VIC 12/50

ROSÉ

LA BOHEME ACT TWO DRY PINOT NOIR ROSE YARRA VALLEY, VIC 10/48

RED WINE

BANCROFT BRIDGE SHIRAZ CABERNET KING VALLEY, VIC 8.5/34

DOWN THE LANE SHIRAZ TEMPRANILLO SE AUST 9/36

HABA PINOT NOIR MARLBOROUGH, NZ 12/50

SMITH & HOOPER MERLOT WRATTONBULLY, SA 10/45

EARTHWORKS SHIRAZ BAROSSA VALLEY, SA 9/45

BEER

HAHN PREMIUM LIGHT 6.5

XXXX GOLD 7

XXXX SUMMER 8.5

HAHN SUPERDRY 8.5

IRON JACK 7.5

HEINEKEN 9

TOOHEYS EXTRA DRY 8

TOOHEYS NEW 8

JAMES BOAG'S PREMIUM LAGER 8.5

HEINEKEN 9

CIDER

TOOHEYS 5 SEEDS APPLE 8.5

SPIRITS

HOUSE + MIXER 8.5

WE HAVE AN EXTENSIVE SPIRIT MENU, SEE ONE OF OUR FRIENDLY TEAM.

NON-ALCOHOLIC

MT FRANKLIN SPRING WATER 600ML 4

BADOIT SPARKLING WATER 750ML 8

SOFT DRINKS BY THE GLASS 4

COCA COLA
COKE ZERO
SPRITE
LIFT
GINGER ALE
SODA WATER

LEMON, LIME & BITTERS 4.5

BOTTLED SOFT DRINKS 4.5
GINGER BEER, COCA COLA, COKE ZERO

JUICES 4.5

ORANGE
PINEAPPLE
APPLE
CRANBERRY



BEACH | CLUB

OPEN 12 TILL LATE

#THEOASIS #NOVOTELCAIRNS

MATES ⁵TILL
RATES ⁶
DRINKS

\$5 TAP BEER, HOUSE WINE
OR 2 SELECTED COCKTAILS FOR \$12



STONE BAKED PIZZA

10" PIZZA BASES (GLUTEN FREE ON REQUEST)

> MARGARITA 21	> TROPICAL FNQ 23
NAPOLI, FRESH CHERRY TOMATOES, BOCCONCINI, WILD ROCKET (V)	HAM, FNQ PINEAPPLE AND CHEESE
> ITALIANO 24	> CAPRICCIOSA 24
PEPPERONI, MUSHROOM, CHILI, OREGANO	HAM, ARTICHOKE, MUSHROOMS, AND OLIVES
> REEF 26	> PUMPKIN & FETA 18
PRAWN, HOUSE MADE KIMCHI, TUNA & KEWPIE	PUMPKIN, SPINACH, PARMESAN, WALNUT & HOUSE MARINATED FETA (V)
> CARNIVORE 25	
SMOKEY BACON, CHORIZO, MARINATED CHICKEN, BBQ SAUCE	

SIDES

> FRENCH FRIES 10
WILD HERB SALT & AIOLI (G,V,D)
> GARDEN SALAD 10
WITH BALSAMIC EVOO (G,V,D)
> SWEET POTATO FRIES 11
WITH CHIPOTLE MAYO (G,V,D)

BURGERS/SANDWICHES

> THE ORIGINAL CLASSIC 27
BRIOCHE BUN, BEEF PATTY, DOUBLE SMOKED BACON & TOMATO RELISH, AMERICAN MUSTARD, HOUSE MADE ZUCCHINI PICKLES & SWISS CHEESE WITH FRENCH FRIES
> CHICKEN BURGER 25
BRIOCHE BUN, SOUTHERN FRIED BUTTERMILK CHICKEN TENDERLOINS, CHIPOTLE MAYO AND AVOCADO WITH SWEET POTATO CHIPS
> KOREAN PORK BELLY 25
BRIOCHE BUN, TEMPURA PORK BELLY, HOUSE MADE KIMCHI WITH RED BEAN MAYO & SWEET POTATO FRIES
> STEAK & PHILLY ON TURKISH 28
TURKISH ROLL, RIB FILLET, CARAMELISED ONION, PEPPER MAYO, SMOKEY BBQ SAUCE, PHILLY CHEESE WITH FRENCH FRIES
> CHEESEY B.L.A.T 24
TURKISH ROLL, SMOKEY BACON, LETTUCE, AVOCADO, TOMATO WITH SWISS CHEESE AIOLI & FRENCH FRIES



SALADS

> CAESAR 21 ADD MARINATED CHICKEN 4 ADD PRAWNS 6
CRISP COS, BACON, CROUTONS, BOILED EGG, PARMESAN CHEESE & DRESSING
> GREEN PAW PAW 17 ADD TEMPURA PORK BELLY 6 ADD PRAWNS 6
VIETNAMESE STYLE, HOUSE MADE NUOC CHAM, TOASTED COCONUT, DRIED SHALLOTS, FRESH HERBS (V)
> WATERMELON & FETA 19 ADD LAMB CUTLETS 12 ADD PRAWNS 6
HOUSE MARINATED FETA, TOASTED PEPITA, GREEN PEAS, MINT, EVO & CHARRED LIME
> BANGKOK 17 ADD MARINATED CHICKEN 4 ADD BEEF 6
THAI INSPIRED SALAD WITH TANGY HOUSE MADE NAM JIM DRESSING, BEAN SPROUTS, DRIED SHALLOTS & FRESH HERBS (V)

SOMETHING TO SHARE

> GARLIC PIZZA BREAD 17
CONFIT GARLIC AND PARMESAN WITH WILD ROQUETTE & HOUSE HERB SALT (V)
> BRUSCHETTA 17
OLIVE OIL BRUSHED FLAT BREAD, FRESH TOMATO SALSA, BUFFALO MOZZARELLA - ADD SERRANO HAM 4
> BREAD AND OLIVES 9
HOUSE MARINATED WARM OLIVES WITH CRUSTY COB
> SOUTHERN FRIED CHICKEN (5) 17
BUTTER MILK CHICKEN TENDERLOINS WITH HOUSE-MADE RANCH SAUCE
> NACHOS 23
CORN CHIPS, CHILI CON CARNE, MELTED CHEESE, TOMATO SALSA, AVOCADO AND SOUR CREAM (G) (VEGO ON REQUEST)
> FISH AND CHIPS 21
XXXX BEER BATTERED AUSTRALIAN CAUGHT FISH GOUJONS WITH FRENCH FRIES, LEMON & TARTARE SAUCE (D)
> LEMON & THYME MARINATED CHICKEN SKEWERS (4) WITH PETITE SALAD & SMOKED TOMATO CHUTNEY 16
HEALTHY CHOICE BY NOVOTEL'S 'IN-BALANCE' AMBASSADOR & PRO SURFER SALLY FITZGIBBONS
> GLAZED MEAT BALLS 14
BEEF MEAT BALLS TOSSED IN SWEET HICKORY GLAZE
> PLOUGHMAN'S PLATE 24
SELECTION OF COLD-MEATS, CHUTNEY, BOILED EGGS, PICKLES, HOUSE BUTTER, CRUSTY COB

