

LE SPLASH

ROOFTOP POOL BAR

SMALL PLATES

MIXED MOUNT ZERO OLIVES Lemon thyme and citrus zest marinade	9
MIXED NUTS^N Lightly salted	6
SEASONAL OYSTERS (HALF DOZEN)^{GF/DF} Natural with lemon	30
FRENCH FRIES Tomato sauce	10
CRISPY FRIED CALAMARI Chipotle aioli, lemon and espelette pepper	22
TOASTED FOCACCIA^{V/VEO} Olive tapenade and hummus	16
MINI BEEF & PEPPER PIES (3 PCS) Warm pastry filled with beef, cheese and cracked black pepper	20
HEIRLOOM TOMATO SUR PAIN^{V/N} Stracciatella, pistachio crumb and fresh basil, served on crisp toasted bread	19
CHICKEN & MUSHROOM DUMPLINGS (7 PCS) Soy sauce and pickled ginger	13

GREENS & BOWLS

GARDEN HARVEST^{V/VEO/GF} Mesclun, cherry tomatoes, fresh crudités, green goddess dressing, fresh herbs and smoked bocconcini	22
MEDITERRANEAN MELON^{V/GF/N} Watermelon, cucumber, feta, pistachio and lime mint dressing	24
CLASSIC CAESAR Romaine lettuce, shaved parmesan, sourdough croutons, fried capers, prosciutto crisps, hard-boiled egg and white anchovy	26
ADD-ONS	
Hazeldenes free-range chicken breast	15
Boiled egg	3
Crispy bacon	4

CAVIAR SERVICE

KALUGA HYBRID STURGEON CAVIAR (10G) Delicately brined, with a smooth, buttery finish <i>Served with blinis, chives and crème fraîche</i>	89
G.H. MUMM CORDON ROUGE BRUT CHAMPAGNE NV Champagne, France <i>Recommended pairing</i>	28 / 165

CHEESE & CHARCUTERIE

PETITE SELECTION^N Three Victorian cheeses, free-range saucisson sèche, dried fruit, grapes, crostini and quince paste	35
GRAND SELECTION^N Four Victorian cheeses, free-range saucisson sèche, serrano ham, pistachio pork terrine, mixed olives, dried fruit, grapes, crostini, quince paste and grainy mustard	62

ALL THINGS STACKED

SIGNATURE STEAK SANDWICH 180g beef steak, melted cheese, caramelised onion, sweet pickles, rocket	29
VICTORIAN BEEF BURGER 180g grass-fed beef patty with sliced cheese, dijonnaise, ketchup, sliced tomato, lettuce	29
PLANT POWER BURGER^{VE} Spiced bean and quinoa patty, avocado, sliced tomato, lettuce, vegan mayo	28

AFTER SWIM

CHILLED FRUIT SALAD^{VE/GF} Seasonal fruit finished with mint syrup	16
CITRUS FROST BAR Limoncello ice bar dipped in white chocolate	8
BERRY NOIR BAR Strawberry ice bar dipped in dark chocolate	8

GF (GLUTEN-FRIENDLY) DF (DAIRY-FRIENDLY) N (CONTAINS NUTS) V (VEGETARIAN) VE (VEGAN) VEO (VEGAN OPTIONAL)

Our menu includes ingredients that may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and other common allergens. While we take all reasonable steps to accommodate dietary requirements, we cannot guarantee that any dish will be completely allergen-free. Please note a 15% surcharge applies on Sundays and public holidays.