

SAMPHIRE

ROTTNEST

POOLSIDE MENU

Food Available from 11.30am

Please note a 15% surcharge applies on Public Holidays
We are a cashless venue
We accept credit, debit and room charges only

COCKTAILS

PINA COLADA
Havana Club 3 Anos Blanco Rum, Malibu, Coconut Syrup,
Coconut Liqueur, Lime Juice, Pineapple Juice,
Coconut Cream 24

POOLSIDE ICED TEA
Angelfish Vodka, Tanqueray Gin,
Casamigos Blanco Tequila, Havana Club 3 Anos Blanco
Rum, Peach Puree, Lemon Juice, Lemonade 25

MARGARITA
Casamigos Blanco Tequila, Cointreau, Lime Juice
Available Spicy 23

MOJITO
Havana Club Blanco 3 Anos Rum, Fresh Mint, Lime Juice,
Simple Syrup 22

ESPRESSO MARTINI
Angelfish Vodka, Black Geisha Coffee Liqueur,
Cold Drip Coffee, Simple Syrup 22

POOLSIDE DAIQUIRI *Strawberry, Mango or Passionfruit*
Havana Club 3 Anos Blanco Rum, Fruit Puree, Fruit
Liqueur, Triple Sec, Lime Juice 23

CHANDON GARDEN SPRITZ
Chandon Garden Spritz, Premium Sparkling Wine,
Unique Orange Bitters, Grapefruit, Rosemary 19

LIMONCELLO SPRITZ
Zonzo’s Limoncello, Prosecco, Soda, Lemon 19

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BEER, CIDER, & GINGER BEER

James Squire Ginger Beer 14
Gage Roads Side Track XPA 11
Coopers Pacific Pale Ale 11
Swan Draught 11
Gage Roads Hazy As Pale Ale 13

SPARKLING & CHAMPAGNE

Asolo Prosecco DOCG Brut, Veneto, ITA 13
NV Perrier-Jouet Grand Brut Champagne, Epernay, FRA 30

WHITE

Sandalford Estate Reserve Sauv Blanc Sem, Margaret River, WA 13
Stray Society Fiano-Verdejo, Margaret River, WA 14
Sandalford Estate Reserve Chardonnay, Margaret River, WA 15

ROSÉ

1840 Rosé, Margaret River, WA 13
Rameau d’Or Rosé, Provence, FRA 14

RED

Sandalford Estate Reserve Shiraz, Margaret River, WA 14
Chaos Valley Tempranillo, Margaret River, WA 14

SPIRITS

Angelfish Vodka 13.5
Angelfish Gin 13.5
Captain Morgan Gold Spiced Rum 13.5
Makers Mark Bourbon 13.5
Johnnie Walker Black Scotch Whisky 13.5
Upgrade to Fever Tree Mediterranean Tonic or Ginger Beer +4

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SMALL PLATES

CHIPS <i>v DF GF</i> spiced salt, island sauce	13
add tomato sauce <i>GF</i>	1
HUMMUS <i>v DF</i> stone fruit relish, basil, Jingili olive oil, flatbread	18
FISH TACOS (2) <i>DF</i> beer battered market fish, pico de gallo, chipotle mayo	25
+ extra fish taco	12.5
TOSTADAS <i>v GF DF</i> Avocado mousse, char-grilled corn, pickled onion, jalapeño, red onion, mint, coriander (2)	24
+ extra tostada	12
PRAWN & CRAB ROLL local banana prawns & crab, brioche bun, Japanese mayo, bread & butter pickles	24

SALAD

BURRITO BOWL <i>vgo gf df</i> avocado, Baja black beans, charred corn, quinoa, cabbage pickle, blue corn chips, yoghurt labneh, chipotle pineapple relish	28
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V VEGETARIAN | GF GLUTEN FREE | GFO GLUTEN FREE OPTION |
DF DAIRY FREE | VG VEGAN | VGO VEGAN OPTION
Food prepared in our kitchen may contain or come into contact with major allergens including milk, eggs, peanuts, tree nuts, wheat, fish, shellfish and soy. Please inform your server of any allergies or dietaries before ordering. Not all ingredients are listed.



FAVOURITES

BEEF BURGER Albany grass-fed beef patty, cheese, tomato, lettuce, pickles, chipotle mustard mayo, chips	27
+ gluten free burger bun	5
CHICKEN PITA Free range chicken from our rotisserie, middle eastern spice, pickled onion, cucumber & tomato salad, tahini yoghurt, pickled peppers	27
STEAK SANDWICH Grilled 180g scotch fillet, horseradish aioli, bearnaise, roasted red capsicum relish, watercress, Loafers Artisan Turkish bread, chips	33
+ gluten free burger bun	5
FISH & CHIPS beer battered market fish, tartare, cos lettuce, pickles, lemon	32
GRILLED FISH OF THE DAY <i>GF DF</i> Cannellini beans, roast capsicum, onion, chunky tomato sauce, lemon, parsley	42
PIZZA'S	
MARGHERITA <i>v</i> La Delizia fiore di latte, basil, parmesan, Italian tomato base	28
ZUCCHINI & RICOTTA <i>v</i> marinated zucchini, La Delizia ricotta, semi-dried tomato pesto, basil, white base	29
PRAWN sobrasada, La Delizia scamorza, pickled chilli & fennel, Italian tomato base	30
GREEK LAMB slow roast Amelia Park lamb, mozzarella, red onion, sumac, mint, yoghurt, lemon, Italian tomato base	32
+ prosciutto \$7 [gf], pepperoni \$7 [gf], burrata \$11, dried chilli flakes \$1.5, gluten free base \$6	

Please Scan the QR with your phone on your side table to order

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