

SPRITZ

Lychee Iced Tea Spritz	\$23
Grey goose, lychee liqueur, strawberry and mango tea, zilzie prosecco, soda	
Aperol Spritz	\$18
Aperol, prosecco, soda, orange, olive	

SLUSHY COCKTAILS

Peaches and Dreams Frozé	\$24
Zilzie rosé, rin quin quin, citrus, simple syrup	
Floral Affair	\$24
Joseph cartron pasteque (watermelon liqueur), pama pomegranate liqueur, citrus, simple syrup, cranberry pomegranate vermouth	

SIGNATURE COCKTAILS

Lina Bellini	\$22
Boysenberry tea infused martini bianco vermouth, joseph cartron framboise, prosecco, citrus, whites, edible stamp	
Pashionette	\$21
Bombay sapphire gin, aperol, passionfruit, citrus, whites, prosecco, bitters	
Melada Fizz	\$19
Joseph carton apricot brandy, leatherwood honey & apricot jam, prosecco	
Loco Coco	\$21
Lula rum, joseph carton white cacao, coco lopez coconut, acids, saline, coffee bitters	
Conditus Sour	\$24
Patron silver tequila, fino sherry, montenegro, citrus, jalapeno & pineapple syrup, chartreuse mist, chili salt	
Viridis	\$23
Johnnie walker black, dom benedictine, salted peach syrup, citrus, whites, orange bitters	
Pluvia Smash	\$22
Tromba blanco tequila, oloroso sherry, joseph carton crème de mure, mint, citrus, aromatic bitters, cranberry	
Pin Domina	\$21
Bombay sapphire gin, maraschino, pink lady apple syrup, verjus, acids, cherry oil, edible paint	
Lina Silver Margarita	\$22
Patron silver tequila, de kuyper triple sec, citrus, house blended agave, salt	

POOL EATS

Wagyu Burger	\$28
Milk bun, butter lettuce, tomato, smoked tomato jam, aioli, shoestring fries	
Smoked Pulled Pork Sliders	\$22
House bbq, slaw	
Charcuterie	\$38
Chefs selection cured meats, marinated vegetables, house pickle, condiments, dried fruits and nuts, grissini, bread	
Cheese Plate (GFO)	\$32
Trio of cheese, fresh and dried fruits, nuts, condiments, lavosh, grissini, bread	
King Prawn (GF/DF)	1 \$9
Salsa rossa, cos, cucumber, wakame, togarashi	

POOL BITES

Arancini Balls (V)	\$28
Caramelised cauliflower and pecorino, sriracha aioli	
Prawn Roll	\$22
Butter lettuce, pickle, salsa rossa, tobiko	
Karaage Chicken (DF)	\$38
Aioli	
Barramundi Harumaki	\$15
Prik nam pla	
Herb Crumbed Lamb Ribs	\$15
Chimichurri	
Scallop Ceviche Tostada	\$22
Jalapeno pico de gallo, iceberg, furikake	
Calamari Fritte (DF)	\$38
Citrus aioli, gremolata, lime	
Popcorn Cauliflower Bites	\$15
Prik nam pla	
Shoestrings Fries (DF)	\$15
Smoked salt, aioli	
Truffle Fries	\$20

POOL SALADS

Roast Beetroot Salad (GF/DFO/V/VEO)	\$16
Rocket, avocado, heirloom cherry tomato, fetta, candied pepita's	
Cauliflower and Pomegranate Salad (GF/DF)	\$14
Cauliflower, pomegranate, rocket, orange and vanilla bean dressing, toasted almonds	

SCHOONER BEERS

Asahi	\$12
Peroni	\$12
Pure Blonde	\$12
Balter XPA	\$12
Brookvale Union Ginger Beer	\$14
4 Pines Pacific Ale	\$12
Lina Larger	\$12

BOTTLED BEERS

Corona	\$12
Great Northern	\$12
Green Beacon 3 Bolt	\$12
Balter Captain Sensible	\$14
Balter IPA	\$16
Young Henry Cloudy Apple Cider	\$12
Eight Day Cider Rosé	\$15
Heaps Normal (Non Alcoholic)	\$10

RAW BAR

Freshly Shucked Live Oysters (GF/DF)	6 \$22	12 \$38
With veuve mignonette dressing or finger lime caviar and chilli dressing		
Steak Tartar (GF)	\$26	
Angus tenderloin, egg yolk, dijon, cornichons, capers, chives, sweet potato crisps		
Seafood Tasting Plate (GF/DF)	\$88	
Freshly shucked oysters, mooloolaba king prawns, lina ceviche, snapper ceviche, chefs choice sashimi, finger lime and chilli dressing, dashi vinaigrette, lemon		
Beef Carpaccio (GF/DFO)	\$19	
Ponzu shoyu crème fraiche, radish, fried shallot, pea shoots, wasabi emulsion		
Kingfish Crudo (GF/DF)	\$26	
Sweet pickled fennel, pomegranate, orange infused white wine reduction, fennel leaves		
Lina Ceviche	\$22	
Chef selection market fresh fish, aji verde, tomato, spanish onion, sweet potato crisps		
Snapper Ceviche	\$22	
Bell pepper, coriander, chilli, shallot, citrus, e.v.o.o		
Salmon Gravlax (GF/DF)	\$20	
Salmon gravlax, rustic croute, dill and caper crème fraiche, pickled shallot		
Sashimi - Tuna, Salmon or Kingfish	\$16	
With white pickled ginger, shoyu, wasabi		
Sashimi Platter (GF/DF)	\$36	
Salmon, tuna and kingfish, shoyu, white pickled ginger, wasabi		

LOW/NO ABV

Sandia Sour	\$16
Lyres agave blanco, citrus, jalapeno, watermelon, chilli salt	
Pinky Blinder	\$17
Lyres pink london dry, raspberry, soda, mint, citrus	
Spicey Highball	\$15
Seedlip spice, jalapeno & pineapple syrup, citrus, soda	
Amalfi Sptiz	\$15
Alcohol free aperol, soda, orange	

VODKA

	30ml
Grey Goose	\$12
42 Below	\$11
Ketal One	\$12
Belvedere	\$14
Ciroc	\$13
Grey Goose Strawberry & Lemongrass	\$13
Grey Goose Peach & Rosemary	\$13
Grey Goose Watermelon & Basil	\$13
Idle Hour	\$12

GIN

	30ml
Bombay Sapphire	\$11
Bombay Bramble	\$12
Bombay Sapphire Sunset	\$12
Tanqueray	\$12
Tanqueray 10	\$14
Hendricks	\$13
Aviation	\$13
Plymouth	\$13
Sipsmith London Dry	\$13

GIN AUSTRALIA

	30ml
23rd Street Dry	\$14
23rd Red Citrus	\$14
Four Pillars Rare Dry	\$13
Four Pillars Bloody Shiraz	\$14
Four Pillars Spiced Negroni	\$14
Four Pillars Olive Leaf	\$14
Antipodes Pink	\$14
Brookie's Dry	\$13
Never Never Triple Juniper	\$13
Never Never Juniper Freak	\$14
Patient Wolf Premium	\$13
Poor Tom's Strawberry	\$14
Wolf Lane Tropical	\$13

RUM

	30ml
Bacardi Carta Blanca	\$11
Bacardi Ocho	\$11
Bacardi Spiced	\$12
Dictador 12yo	\$14
Plantation 5yo	\$13
Ron Zacapa 23yo	\$16
Ron Zacapa XO	\$32

AGAVE*30ml*

Cazadores Blanco	\$11
1800 Silver	\$12
1800 Coconut	\$13
Calle 23 Blanco	\$14
Calle 23 Reposado	\$14
Calle 23 Anejo	\$15
Casamigos Blanco	\$14
Casamigos Reposado	\$15
Casamigos Anejo	\$16
Casamigos Mezcal	\$18
Don Julio Blanco	\$12
Don Julio Reposado	\$13
Don Julio Anejo	\$14
Don Julio 1942	\$30
Don Julio Real	\$85
Fortaleza Blanco	\$18
Fortaleza Reposado	\$20
Fortaleza Anejo	\$24
Illegal Mezcal	\$15
Los Sundays Blanco	\$13
Los Sundays Coconut	\$14
Ocho Blanco	\$15
Patron Silver	\$12
Patron Reposado	\$13
Patron Anejo	\$14

Patron XO	\$13
Sotol Platinum	\$27
Tromba Blanco	\$12
Tromba Reposado	\$13
Tromba Anejo	\$15
Clase Azul Reposado Tequila	\$45

SCOTTISH WHISKEY*30ml*

Johnnie Walker Black Label	\$11
Aberlour 12yo	\$14
Aberlour A' Bunadh	\$20
Ardbeg 10yo	\$16
Balvenie 21yo Port Wood	\$50
Bowmore 12yo	\$14
Bowmore 18yo	\$26
Caol Ila 12yo	\$17
Dalwhinnie 15yo	\$15
Glenfiddich 15yo	\$18
Johnnie Walker Green	\$15
Johnnie Walker Blue	\$35
Lagavulin 16yo	\$18
Laphroig 10yo	\$16
Macallan 12yo	\$16
Double Wood Macallan 12yo	\$18
Sherry Cask Oban	\$16
Talisker 10yo	\$14
Talisker Port Ruighe	\$15

AMERICAN WHISKEY*30ml*

Woodford Reserve	\$11
Buffalo Trace	\$12
Bulliet	\$12
Bulliet Rye	\$12
Eagle Rare 10yo	\$16
Jack Daniels	\$12
Canadian Club	\$13
Knob Creek Rye	\$15
Makers Mark Whistle	\$12
Pig Rye 12yo	\$19

INTERNATIONAL WHISKEY*30ml*

Hellyers Road Single Malt	\$15
Starward Nova	\$16
Starward Two Fold	\$13
Ichiros Malt & Grain	\$16
Nikka From The Barrel	\$15
Nikka Yoichi Single Malt	\$22
Shinobu 10yo Mizunara	\$23

PISCO*30ml*

Barsol Quebranta	\$12
Barsol Mosta Verde	\$13
Demino De Los Andres Pisco Macchu	\$13
Pisco	\$13

BOTTLE SERVICE

Grey Goose 700ML	\$375
Grey Goose 1.75L	\$900
Grey Goose 3L	\$1,650
Belvedere 700ML	\$400
Belvedere 1.75L	\$950
Belvedere 3L	\$1,650
Ciroc 700ML	\$400
Bombay Sapphire	\$350
Four Pillars Rare	\$375
Bacardi Carta Blanca	\$350
Bacardi Ocho	\$350
Mixers Carafe	\$15
Johnnie Walker	\$350
Black Patron Silver	\$400
Patron Anejo	\$600