

THE LAGOON BAR / MENU



pullman
HOTELS AND RESORTS

TAPAstry

Each dish is matched with a selected wine, or enjoy a selection of three dishes and a bottle of Legacy Wine or a jug of Sangria for \$59.

OUR DISCOVERIES

Lemongrass and tamarind cape grim beef rib tostada, house made cucumber pickle, grilled jalapeno and lime emulsion	22
<i>Matched with In Dreams Pinot Noir</i>	14
Pan fried cuttlefish, atherton pomegranate, roquette, toasted cashew and lemon olive oil (GF)	21
<i>Matched with Willow Bride Dragonfly Chardonnay</i>	11
Torched salmon skewer with asian salad (GF, L, HC)	21
<i>Matched with Dal Zotto Pinot Grigio</i>	11
Gallo silk and rainforest cheese, baba ganoush, tablelands micros	19
<i>Matched with Reverie Rose</i>	11

PACIFIC INNOVATIONS

Sichuan fried calamari with harissa mayonnaise	18
<i>Matched with Penny's Hill Sauvignon Blanc</i>	12
Pulled beef brisket slider with crispy slaw	20
<i>Matched with Mount Adam Shiraz Barossa Valley</i>	11
Daintree river barramundi spring roll with native mint and mango chutney	19
<i>Matched with Willow Bride Dragonfly Chardonnay</i>	11
Crispy skinned pork belly with crisp asian salad and a spiced thai dressing (GF)	19
<i>Matched with Reverie Rose</i>	11

Tapas available from 11am — 6pm

ALL DAY DINING

SOMETHING LIGHT

Lemongrass Poached Chicken Breast Salad Beansprouts, shredded carrot, red cabbage, chilli, thai basil, crispy shallot, sesame, coconut dressing (GF, HC, L, F)	23
Crispy Duck and Lychee Salad Julienne cucumber, spring onion, chilli, thai basil, coriander, soy dressing (GF, F, L)	23
Smoked Mackerel Salad Heirloom cherry tomatoes, cucumber, thai basil, mint, soy dressing, crushed peanuts (GF, F, HC, L)	23
Marinated Tofu Salad Grilled silken tofu, heirloom tomatoes, shredded cabbage, cucumber ribbons, thai basil, mint, shallots, toasted peanuts, coconut dressing	22

All Day Dining available from 11am — 6pm
(6 — 8pm on Fridays / Saturdays and during School Holidays)

For additional dinner meal options please
see our room service menu

GF = Gluten Free / L = Lactose Free / HC = Healthy Choice
V = Vegetarian / F = Low Fat / GA = Gluten Free Available

ALL DAY DINING

SOMETHING SUBSTANTIAL

- Bang Bang Chicken**
Spicy wok tossed chicken thigh with bean sprout and cabbage slaw, black vinegar dressing (GF, L, F) 24
- Sichuan Fried Chicken Wings**
Served with julienne salad and lime aioli (L) 21
- Wok Tossed Caramelised Pork Ribs**
With cabbage slaw, sticky bbq sauce, beer battered fries (GA, L) 26
- BBQ Beef Burger**
Lettuce, tomato, onion jam, beef patty, cheddar cheese, bacon, onion rings, bbq sauce on a milk bun with a side of beer battered fries 24
- Steak Sandwich**
Steak, lettuce, tomato, onion jam, cheddar cheese, bacon, onion rings, tomato chutney, on toasted ciabatta bread with a side of beer battered fries 24
- Fish n Chips**
Crumbed flathead, salad, beer battered fries, tartare, lemon (L) 23
- Pan Fried Herb Gnocchi**
Mushroom puree, shaved pecorino, truffle oil (V) 20

SOMETHING CRUSTY

- Margherita Pizza**
Sliced tomato, bocconcini, fresh basil 22
- Tandoori Chicken Pizza**
Tandoori marinated chicken, spinach, red onion, coriander 24

SOMETHING MORE

- Beer Battered Fries** with garlic aioli and tomato sauce 10
- Side Asian Salad** with crispy cabbage slaw, shredded carrot, herbs, crushed peanuts, soy dressing 12

SOMETHING SWEET

- Ice Cream Sundae**
With toasted marshmallow, chocolate topping, toasted almonds (V, GF) 18
- Local Fruit Salad**
With vanilla ice cream (HC, GF, V, F) 20
- Warm Sticky Date Pudding**
With toffee caramel sauce and white chocolate ice cream (V) 15
- Selection of Local Gallo Cheeses**
With quince paste, dried fruit and lavosh (V, GA) 24

KIDS

KIDS MAINS

- Beef Cheeseburger** with fries and tomato sauce 12
- Crumbed Fish n Chips** with mixed leaf salad, lemon and tomato sauce 12
- Linguine Bolognese** with parmesan cheese 12
- Ham and Cheese Toastie** with fries and tomato sauce 12

KIDS DESSERTS

- Chocolate tart with raspberry sorbet 10
- Tropical fruit salad and ice cream 10
- Ice cream sundae with toasted nuts, chocolate crunch and marshmallows 10

WINE

CHAMPAGNE & SPARKLING

		Glass	Bottle
Legacy Sparkling Brut	NSW	9.5	38
Dal Zotto Pucino Prosecco NV	King Valley, VIC	13	50

WHITE WINE

Mojo Moscato	Hahndorf, SA	10	43
Legacy Sauvignon Blanc	NSW	9.5	38
Penny's Hill Sauvignon Blanc	Adelaide Hills, SA	12	48
Legacy Chardonnay	NSW	9.5	38
Willow Bride Dragonfly Chardonnay	Geographe, WA	11	51
Dal Zotto Riesling	King Valley, VIC	12	55
Dal Zotto Pinot Grigio	King Valley, VIC	11	53

RED WINE / ROSE

Reverie Rose	McLaren Vale, SA	11	51
In Dreams Pinot Noir	Yarra Valley, VIC	14	67
Legacy Shiraz	NSW	9.5	38
Mount Adam Shiraz	Barossa Valley, SA	11	48

** The full restaurant wine list is also available upon request*

BEER

LOCAL BEERS

Barrier Reef Brewing Co. Pale Ale	12
Barrier Reef Brewing Co. Pilsner	12

CRAFT BEERS

Furphy Refreshing Ale	10
James Squire The Chancer	10
James Squire One Fifty Lashes Pale Ale	10
James Squire The Swindler Summer Ale	10
Kosciuszko Pale Ale	10.5
Little Creatures Bright Ale	10.5
Rogers Amber Ale	10.5
White Rabbit Dark Ale	10.5
Little Creatures I.P.A	11.5

AUSTRALIAN BEERS

James Boag's Premium Light	7.5
XXXX Gold	7.5
XXXX Summer Bright Lager	8.5
Tooheys New	8.5
Hahn Super Dry	8.5
Hahn Superdry 3.5	8
Tooheys Extra Dry	8.5
James Boag's Premium Lager	9.5

INTERNATIONAL BEERS

Heineken 3.5	8
Heineken	10
Kirin	10
Asahi	10
Birra Moretti	10

AUSTRALIAN CIDERS

Tooheys 5 Seeds Apple Cider	8.5
Tooheys 5 Seeds Pear Cider	8.5
Pipsqueak Apple Cider	10

** Selection of still and sparkling water, soft drinks, tea and coffee available*

COCKTAILS

- Negroni** 21
K.I.S Wild Gin from Kangaroo Island with Dubonnet, Campari, fresh orange and a dash of bitters – perfect after a day of relaxing.
- Cosmopolitan** 21
The stylish classic with our twist – Blueberry Liqueur, Gran Marnier, Vodka, pomegranate, cranberry juice and lime.
- Classico Mojito** 21
Using rum we smash up fresh lime, palm sugar, mint and a dash of soda water to create a Cuban classic. Choose from Strawberry, Mango, Lychee, Passionfruit, Watermelon or Pineapple.
- Caprioska** 21
A refreshing muddled cocktail with passionfruit, fresh lime, palm sugar and Vodka served with loads of ice. Choose from Strawberry, Mango, Lychee, Passionfruit, Watermelon or Pineapple.
- Butterscotch Espresso Martini** 19
Freshly brewed double espresso with Vodka, Butterscotch & Coffee Liqueurs – perfect cure for three thirtyits!
- Temple Ice Tea** 24
Think classic Long Island Ice Tea style but 'next level'. All the favourites with a cranberry twist – hold the Cola (Cola available if requested).
- Captain Mule** 19
Captain Morgan Spiced Rum, ginger beer and fresh lime. The ultimate refresher for the spiced rum lovers amongst us.
- Mai Tai** 19
Layered for the Rum Lover – Captain Morgan's Dark Rum, Bacardi, Disaronno, Orange Liqueur, lime, orange and pineapple juices. Ahoy my hearty!
- Daiquiri** 20
A Tropical North Queensland classic – White Rum, Cointreau, mango and lychees blended with lots of ice. Choose from Strawberry, Mango, Lychee, Passionfruit, Watermelon or Pineapple.
- Tropicana** 19
A layered beauty with Midori, Vodka and Lychee Liqueur topped with cranberry and orange juice. Fun and sunshine.
- Daintree Delight** 19
A delightful blend with Gin, Midori, Banana Liqueur and tropical juice. Just delightful!
- Chilli Bloody Mary** 19
The classic spicy cocktail with an extra hit with our chilli, garlic and lemongrass infused Vodka and tomato juice and all the usual suspects.
- Summer Fling** 17
Sweet and sour delight. Aperol, Raspberry Liqueur and fresh grapefruit juice topped with soda water.
- French 75** 16
A classic refreshment – KIS Gin with fresh lemon juice and dash of sugar syrup topped with sparkling wine.
- Whiskey Peach Smash** 17
A celebration of summer with fresh peach, lemon, Jack Daniels, Triple Sec and fresh mint leaves. Topped with a dash of ginger ale.

MOCKTAILS

- Palm Cove Sunset** 12
A refreshing infusion of cranberry, lychee, pineapple and mango
- Tropical Fruit Virgin Mojito** 12
A refreshing blend of seasonal local fruits. Choose from Strawberry, Mango, Lychee, Passionfruit, Watermelon or Pineapple.
- Smoothies** 10
Mango, mixed berry or seasonal fruits with honey, milk and yoghurt
- Iced drinks** 10
Chocolate, coffee or mocha, built with milk, ice and honey
- Fruit Juices** 7
Apple, pineapple, mango or orange



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