



BREAD & OLIVES

roast garlic & rosemary bread with french butter	5
warm marinated olives, marinated fetta & grissini	10

ENTRÉE

house made felafel, pickled radish, sumac & pita bread	15
crystal bay prawns with lemon & aioli	15
spicy meatballs, tomato chili relish, dukkah & toasts	15
minestrone soup with sour dough	15
salade gourmande-asparagus, haloumi, avocado, almonds, rocket & poached egg	15

MAIN COURSE

(pasta is made from "00" flour in the old pool kitchen)	
spaghetti bolognese with red wine	22
fettuccine aribiatta with olives, fennel & fresh basil	22
prosciutto, pea, truffle & parsley carnaroli risotto	22
ocean trout with chermoulah, b.b.q. corn salsa, guacamole & aioli	29
coq au vin, chicken leg braised in red wine with spec & mashed potato	29
lamb shank with roast red onion, green beans and soft polenta	29

ON THE SIDE

chips & béarnaise	8
steamed buttered peas	8
rocket & Persian fetta salad	8

DESSERT

tart tatin & vanilla ice cream	12
eton mess- crushed meringue, strawberries, cream & raspberry parfait	12
the old pool wagon wheel	12
pecan butter ice cream sundae, warm chocolate sauce, marshmallows & peanuts	12
cheese plate with lavosh & muscatels	28

Chefs- Hayden Ellerton
-Kyle Hardy-Smith



KIDS MENU

18 (main & dessert)

macaroni & cheese
spaghetti & meat balls
bangers & mash
crumbed calamari, prawns, chips & cocktail sauce

*all kids meals served with a bowl of garden salad

the old pool wagon wheel
eton mess
ice cream with topping
-chocolate
-strawberry
-caramel

Chef : Hayden Elleton
-Kyle Hardy-Smith