



Pool Bar

Enjoy magnificent waterscape views and be spoilt for choice with our selection of beverages to complement our delectable all - day cuisine over great conversations.

APPETISERS

Spicy Fried Calamari

golden fried calamari rings, lemon-garlic tartar sauce

Oven Baked Chicken Wings

chimichurri baked chicken wings with ranch dressing

Aloo Muttar Samosa

homemade samosa with mint and coriander chutney

Trio of Bruschetta

Tomato and garden basil, mushroom, spinach and feta cheese, avocado and brie cheese

SALADS

Served with freshly baked seeded breads

Caesar Salad

Plain Chicken

crunchy lettuce, homemade Caesar dressing, garlic croutons, anchovies, boiled egg, pork bacon

Seared Tangalle Tuna Salad

marinated tuna chunks, baked onions, orange fillets, cherry tomato, roasted coconut, citrus dressing

Greek Salad

salad leaves, olives, onions, bell peppers, tomatoes, feta cheese, EVOO, red wine vinaigrette

Organic Garden Harvest Salad

assorted organic garden leaves, tomato, cucumber, roasted beetroot, baked eggplant, sweet orange, aged balsamic dressing

AFTERNOON DELIGHTS

Fisherman's Catch of the Day

fish fillet, fried herb potato, garden spinach, hummingbird leaves, lime – caper butter sauce

Beef Burger

Prime Australian beef, sesame seed bun, cheddar, avocado, lettuce, onions, tomato salsa, coleslaw, fries

Asian Chicken Burger

Asian - spiced minced chicken, toasted bun, avocado, tomato salsa, coleslaw, fries

Roasted Garden Vegetable Wrap

grilled marinated garden vegetables, homemade hummus, avocado, sautéed onions

Chicken Tikka Pita Pocket

Indian - spiced roasted chicken, pita bread, cucumbers, tomatoes, mint yoghurt, fries

Tangalle Club Sandwich

toasted bread, grilled spiced chicken breast, pork bacon, lettuce, fried egg, home-made pickles, fries

“Curry of the day”

Our chef's favorite Tangalle curry of the day - served with Dhal curry, papadam, chili, homemade pickles, carrot, coconut sambol



Pork



Alcohol



Vegetarian



Nuts



Signature

Please inform us of your dietary preferences or allergies

PIZZAS

Margherita

tomato sauce, shredded mozzarella,
garden basil

Ortolana

tomato sauce, grilled summer vegetables, olives,
shredded mozzarella cheese

PASTA

Spaghetti or Penne Pasta with your choice of source

Cream and mushroom/ tomato and basil/
herb pesto (gluten free available)

VEGAN SPECIAL

Vegan's Burger

Toasted whole meal bread, vegetable, chickpea
and quinoa patty, grilled onions, lettuce,
tomato, avocado, freshly picked garden
leaves salad

DESSERTS

Apple Pie

caramelised granny smith apples,
vanilla ice-cream, caramel sauce

Panna Cotta

coconut, buffalo milk, coriander - mango salsa

Fresh seasonal Fruit platter

Ice Cream per scoop

(vanilla, strawberry, chocolate,
mango)

Sorbet per scoop

(lemon, passionfruit, raspberry, pineapple)



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