

# SAND & WOOD

## LUNCH MENU

### STARTERS AND POOL SNACKS

- Chips (V)**  
Crispy chips with tomato sauce and aioli
- Onion Rings (V)**  
Golden onion rings with creamy chipotle mayo
- Artisan Sourdough (V)**  
Warm artisan sourdough bread with balsamic glaze, extra virgin olive oil and house made beetroot hummus
- Mozzarella Sticks (V)**  
Fried mozzarella sticks with marinara dipping sauce
- Tempura Vegetables (V)**  
Tempura broccoli and cauliflower with togarashi sauce and pickled ginger
- Prawn Spring Rolls (5)**  
Prawn spring rolls with nuoc cham dipping sauce
- Lemon Pepper Calamari**  
Salt & pepper calamari dusted in a light lemon pepper mix, with house made wasabi aioli
- Prawn Platter (14 prawns)**  
Large cooked prawns with Marie rose sauce and fresh lemon
- Korean Fried Chicken**  
Korean fried chicken with sesame and a sweet & spicy glaze
- Pork Gyoza (5)**  
Pan fried pork gyoza with Kingfisher dumpling sauce

### SALADS & BOWLS

- Add grilled chicken 8, smoked salmon 12 or lemon pepper squid 13
- Classic Caesar**  
Baby cos lettuce with poached egg, croutons, crispy bacon, shaved parmesan and Caesar dressing
- Garden Tossed (V)(VG)**  
Fresh garden salad with cucumber, tomatoes, Spanish onion, red & green capsicum and aged balsamic dressing
- Pumpkin Power (V)**  
Power-house salad with quinoa, roasted pumpkin, pepitas, pine nuts, sunflower seeds, nashi pear and feta
- Moroccan Spiced Lamb Salad**  
Moroccan spice infused lamb with grilled capsicum, caramelised onion, roasted pumpkin, pearl couscous, spinach and thyme aioli

### BURGERS

- Aussie Beef Burger** 25  
Grilled angus patty, cos lettuce, tomato, tasty cheddar cheese, ketchup and our signature bacon & onion jam  
*Served with fries and garlic aioli*
- Crumbed Portobello Mushroom Burger (V)(VG)** 24  
Red wine, balsamic & thyme marinated mushroom, lettuce, tomato, gherkin relish and vegan aioli, on a toasted brioche roll  
*Served with fries and vegan garlic aioli*
- Korean Chicken Burger** 26  
Korean fried chicken burger with sticky sweet sauce, coleslaw, dill pickles and sriracha mayonnaise, on a toasted brioche roll  
*Served with fries and garlic aioli*

### A BIT MORE SUBSTANTIAL

- Chicken and Prawn Laksa** 26  
Kingfisher coconut laksa with thin noodles, mixed vegetables, bean sprouts, coriander, fried tofu, fish cake, shredded chicken and sautéed prawns, topped with fresh herbs and crispy onion
- Pulled Pork Mac & Cheese** 25.5  
House-made macaroni & cheese, layered with sticky slow cooked bbq pulled pork, topped with mozzarella cheese and baked until golden brown
- Vegetable Quiche (V)** 21  
Traditional savoury quiche with a flaky crust  
*Served with a light garden salad*
- Soft Taco Plate (3)** 24  
Soft flour tortillas with your choice of filling, topped with sour cream, guacamole, fresh herbs and sweet corn salsa  
*Choice of chicken, beef or bean (v) filling*
- Pool Side Nacho Bowl** 23.5  
Traditional corn chips smothered with cheese, tomato salsa, your choice of filling, topped with sour cream, guacamole, jalapenos and green onion  
*Choice of chicken, beef or bean (v) filling*

### CHILDREN'S MEALS

- Recommended for children 2-12 years  
Served with chips, salad or green vegetables
- Battered Fish - battered flathead fillets and lemon** 22  
**Chicken Breast - crumbed or grilled chicken breast**  
**Cheeseburger - beef cheeseburger**  
**Lasagna - beef lasagna with cheesy mornay sauce**

(V) – Vegetarian (VG) – Vegan

Disclaimer: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages. For further information, please ask your friendly service attendant.

1.5% SURCHARGE APPLIES TO ALL CREDIT CARDS



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