

POOLSIDE BITES

OYSTERS Natural with a selection of Cali's house dressings	\$5 EACH
WAFFLE FRIES Served with aioli	\$10
SPICY BLUE FIN TUNA SUSHI ROLL With sliced cucumber and yuzu mayo	\$18
ATLANTIC SALMON SUSHI ROLL With avocado and wasabi mayo topped with salmon caviar	\$18
PUMPKIN ARANCINI (x6) Shaved parmesan served with basil pesto	(V) \$20
CRISPY CHICKEN LOLLIPOPS With sweet honey soy dressing and fried garlic	\$22
ZUCCHINI FRIES With garlic salt and three cheese sauce	(V) \$22
LEMON THYME FRIED CALAMARI Served with a parsley aioli and chipotle mayo	(GF) \$22
KARAAGE CHICKEN Served with a seaweed mayo and spicy sauce	(GF) \$24
BLUE FIN TUNA CRISPY TACO (x3) Sashimi grade blue fin tuna mixed with miso spiced mayo, edamame and pickled radish	\$26

SALADS

POKE BOWL Crunchy slaw, edamame, cucumber, cherry tomatoes, pickled ginger, brown rice, sliced avocado with a mayo and citrus soy dressing	(GFA, V, VO) \$20
ROASTED PUMPKIN SALAD With mixed leaf, red onion and cherry tomatoes topped with soft feta, toasted pepitas and a honey lemon dressing	(GFA, V, VO) \$22
ADD: Karaage Chicken \$7 Atlantic Salmon Sashimi \$10 Blue Fin Tuna Sashimi \$14	

SLIDERS x3

WAGYU BEEF Caramelized onion, double melt cheddar and gem lettuce with little pickle, tomato sauce and dijon mustard	\$24
CRISPY CHICKEN SCHNITZEL Sliced bacon, avocado, oak lettuce and spicy mayo	\$24

WESTERN AUSTRALIAN LOBSTER AND SPANNER CRAB with crisp lettuce and lemon mayo (served chilled)	\$45
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CALI FAVOURITES

MALIBU HOTDOG THE CALI SIGNATURE Pork and pecorino sausage with chopped maple glazed bacon, shaved comté cheese, chilli tomato relish and aioli all on a toasted brioche	\$26
SAKÉ SISTER SUSHI BURRITO With atlantic salmon and spicy blue fin tuna packed with sushi rice, fried garlic and spiced mayo, wonton crisps, tomato-lime salsa and crisp lettuce to finish	(GF) \$26
SANTA CRUZ CHICKEN BURGER Crispy fried chicken with a sweet sticky glaze, citrus crunchy slaw, oak lettuce and mayo served with waffle fries	\$26

BEER BATTERED BARRAMUNDI Served with waffle fries, house salad, fresh lemon and tartare sauce	\$30
PAN SEARED SALMON Jerusalem artichoke purée and spiced tomato muscles served with confit fennel, caper heirloom tomato salsa and finished with chive oil	\$36

SHARE PLATTERS

MALIBU CHIPS A selection of our favourites including steak cut chips, shoestring, waffle and curly fries served with an assortment of tomato relish, smokey bbq, aioli, honey mustard mayo and chipotle mayo	\$35
CALIFORNIA BOSS (6X SLIDERS) Wagyu beef, chicken schnitzel, lobster & crab served with waffle fries and aioli	\$75
FRESH FRUIT A selection of fresh sliced tropical fruit and flavoured yoghurt	\$35
MISS SAKÉ Mixed sushi rolls, tuna and salmon sashimi, wakame salad, pickled ginger, sliced avocado, edamame and a side of ponzu and soy dressing	(GFA, V, VO) \$75

EAT
DRINK
PLAY
VIBE



CALI SIGNATURE COCKTAILS

CINNAMON APPLE SOUR

A blend of cinnamon whisky shaken with sour apple, strained over ice and served in a rocks glass with a smoker of apple wood to finish

MANNY'S PASSION

Everyone's favourite bartender created a Cali special with vodka and passoa shaken with pineapple and passionfruit, strained over ice and topped with a floating passionfruit-drizzled pavlova

NEWPORT ZOMBIE

Looking to kickstart your day? Our version of the classic zombie is what you're after. Captain morgans and sailor jerry spiced rum, cinnamon infused sugar syrup and grapefruit juice shaken together, poured into a tiki with a teaspoon of green fairy absinthe

GINGER PEACH MULE

Served in copper over crushed ice is our ginger peach mule with vodka and alcoholic ginger beer, peach liqueur and purée with fresh fruit on top

MALIBU MARG

An electric blue tequila and blue curacao with pineapple and coconut liqueur, a splash of lemon and lime served in a tall glass over ice

VENTURA MAI THAI

A mix of sailor jerry and captain morgan spiced rum, cointreau and orange juice shaken with lime, orgeat, a dash of sugar and grenadine strained over crushed ice and served in a bamboo cup with toasted coconut

PATRÓN PALOMA

Silver patrón and ruby grapefruit shaken with fresh lime and agave served in a balloon glass with a frozen dehydrated fruit rim

HARD PEACH ICED TEA

Our refreshing Cali spin on a traditional long island. Vodka, gin, bacardi and tequila added to a shaker with peach liqueur, peach purée and lemon juice topped with the famous lipton peach iced tea

SKINNY COCO

Looking for a healthier option? We've got it. Kracken rum and coconut water with a squeeze of lime and a dash of agave served in a coconut. No hangover tomorrow, you're welcome

CALI COLADA

A Cali branded coconut with malibu and bacardi shaken with coconut and pineapple purée, a splash of pineapple juice and lime made pretty with pineapple leaves, cherry and the classic cocktail umbrella

MOJITOS

PASSIONFRUIT | STRAWBERRY | PINEAPPLE | COCONUT | MIXED BERRY

TOMMY'S MARGARITA

TRADITIONAL | SPICY | PINEAPPLE | WATERMELON & CHILLI | PASSIONFRUIT | RASPBERRY & COCONUT

\$20.5

\$20.5

\$20.5

\$20.5

\$21.5

\$21.5

\$22.5

\$23.5

\$29.5

\$32

\$20.5

\$21.5

CLASSIC COCKTAILS

AMARETTO SOUR \$20.50

APEROL SPRITZ \$20.50

CAIPIRINHA \$20.50

COSMOPOLITAN \$20.50

ESPRESSO MARTINI \$20.50

LONG ISLAND \$20.50

MANHATTAN \$20.50

MINT JULEP \$20.50

FRENCH MARTINI \$20.50

LYCHEE MARTINI \$20.50

MIDORI SPLICE \$30.50

BLOODY MARY \$21.50

NEGRONI \$21.50

OLD FASHIONED \$21.50

SOUTHSIDE \$21.50

TOM COLLINS \$21.50

MARTINI (CLASSIC) \$21.50

WHISKEY SOUR \$21.50

SPRITZERS & 2L PITCHERS (PITCHERS SERVE 10)

	G	P		G	P		G	P
WHITE SANGRIA	\$19.5	\$79.75	ELDERFLOWER & LYCHEE	\$23.5	\$98.5	BLUE CHERRY CHANDON	\$23.5	\$98.5
RED SANGRIA	\$19.5	\$79.75	RASPBERRY & ROSE	\$23.5	\$98.5	CHAMPAGNE MOJITO	\$23.5	\$98.5
PASSION & PINE	\$23.5	\$98.5						

TO SHARE - OR NOT

CALI BEACH

Two drinks in one! Share this or keep to yourself. A fishbowl full of bacardi, blue curacao, pineapple juice and lime with another floating filled cup of piña colada slushie. You'll need two hands for this

\$32.5

THE CALI GIRLS FAVOURITE

Whitley neill rhubarb gin with muddled strawberries and lemon juice, shaken and served over crushed ice and topped with alcoholic ginger beer

\$38.5

MINI MARGS

4 margaritas served in mini patrón bottles with 2 different flavoured options (ask for today's flavours)

\$60

CALI SPRITZ TREE

What's better than a spritz? A whole tree of them! The Cali spritz tree features 8 spritzers and your choice of 2 flavours from the Cali spritz range

\$170

SLUSHIES

MIAMI VICE

\$25

PEACH BELLINI

\$25

DAIQUIRI

(check for today's flavour)

\$25



COCOWHIP STALL EXCLUSIVES

MANGO & PINE – IT'S CALI TIME

Served in a real pineapple with tropical captain morgan, mango puree and pineapple juice shaken with a squeeze of lime and topped with a fresh serving of vodka infused cocowhip

\$20.5

COCOWHIP BOWL

A half healthy snack with an alcoholic twist! Vodka infused cocowhip with fresh mixed berries topped with nuts, desiccated coconut and a drizzle of maple syrup all over

\$20.5

TAP BEERS

HEINEKEN 3 \$8.50

CALI LAGER \$8.50

BYRON BAY LAGER \$8.50

ONE FIFTY LASHES \$8.50

HAHN SUPER DRY \$9.50

HEINEKEN \$10.50

LITTLE CREATURES
PALE ALE \$11.50

GREEN BEACON
WAYFARER \$11.50

JAMES SQUIRE
GINGER BEER \$12.50

SELTZERS & CANNED BEERS

BYRON BAY LAGER \$10

BALTER XPA \$10

BROOKLYN BEL AIR
SOUR ALE \$10

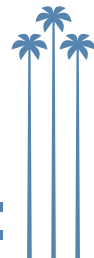
PAN HEAD PALE ALE \$10

BALTER EASY HAZY \$10

BROOKLYN BEL AIR SOUR
ALE \$10

HEINEKEN \$10.5

WHITE CLAW SELTZER
\$14
- Lime
- Ruby Grapefruit



CHAMPAGNE

MOËT & CHANDON

Moët & Chandon NV Imperial 750mL \$145
Moët & Chandon Ice Imperial 750mL NV \$170
Moët & Chandon Rose Imperial 750mL NV \$180

RUINART

Ruinart Blanc de Blancs NV 750mL \$240

KRUG

Krug Grande Cuvee NV 750ml \$820
Krug Vintage 750mL \$940

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut NV 750ml \$180
Veuve Clicquot Rose NV 750mL \$195
Veuve Clicquot La Grande Dame Vintage 2008 \$1,420

DOM PERIGNON

Dom Perignon Vintage 750mL \$440

LARGE FORMAT CHAMPAGNE

MOËT & CHANDON

Moët & Chandon Imperial Magnum 1.5 Litre NV \$320
Moët & Chandon Imperial Jeroboam 3 Litre NV \$1,385
Moët & Chandon Imperial Methuselah 6 Litre NV \$2,775

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut Magnum 1.5L NV \$440
Veuve Clicquot Yellow Label Brut Jeroboam 3L NV \$2,160
Veuve Clicquot Yellow Label Brut Methuselah 6L NV \$4,020
Veuve Clicquot Yellow Label Brut Salmanazar 9L NV \$6,030
Veuve Clicquot Yellow Label Brut Balthazar 12L NV \$8,550

DOM PERIGNON

Dom Perignon Vintage Magnum 1.5 Litre \$1,265

WINE

SPARKLING

	G	B
Chandon Brut, VIC	\$13.5	\$65
Chandon Brut Rose, VIC	\$13.5	\$65
Chandon Garden Spritz, VIC	\$14.5	\$70

MOSCATO

Mojo Moscato, SA	\$10	\$49
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RIESLING

Pikes Riesling, SA	\$12.5	\$60
Mesh Riesling, SA	\$13.5	\$65

SAUVIGNON BLANC

	G	B
Ate, Yarra VIC	\$8.9	\$40
Totara, Marlborough NZ	\$10.9	\$52
Cape Mentelle, Margaret River WA		\$55
Cloudy Bay, Marlborough NZ		\$65

CHARDONNAY

Printhie, Orange NSW	\$9.9	\$45
Cloudy Bay, Marlborough NZ		\$75
Cape Mentelle, Margaret River, WA		\$120
Mount Adam, Flaxman Valley SA		\$125

WINE

PINOT GRIGIO/GRIS

	G	B
Wild Rock Gris, NZ	\$8.9	\$40
Tar and Roses Grigio, VIC	\$9.5	\$50
The Other Wine Co, SA		\$60

PINOT NOIR

42 Degrees Below, Coal river TAS	\$11.5	\$55
Nanny Goat, Centrai Otago NZ	\$16.5	\$70

CABERNET SAUVIGNON

El Nino, Mornington VIC	\$9.5	\$50
Penny Hill, McLaren SA	\$12.9	\$60
William Randell, Eden Valley SA		\$110
Cape Mentelle, Margaret River WA		\$270

SPARKLING

	G	B
Tatachilla White Admiral, SA	\$9.9	\$45
Days of Rosé, SA		\$50
Cupio, SA	\$11.5	\$55

SHIRAZ

Ate, Yarra VIC	\$8.9	\$40
Tempus two, Adelaide Hills SA	\$9.9	\$45
Torbreck the Struie, Eden Valley SA		\$110

OTHER REDS

Yalumba "The Signature", SA		\$90
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ROSÉ

	G	B
Tatachilla White Admiral, SA	\$9.9	\$45
Rameau d'Or Petit Amor Rose	\$12	\$59
Cupio, SA	\$11.5	\$55

MERLOT

Printhie, Orange NSW	\$8.9	\$40
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CALI POOLSIDE