



T H E R O O F T O P

LODGE

MENU





SOMETHING TO EAT

CALI BITES

STEAMED EDAMAME

Japanese soybean with wakame salt

(GF, DF, V) **\$7**

SPICY EDAMAME

Japanese soybean with chilli garlic

(V, DF) **\$8**

CHIPS

Served with aioli

(GF, DF) **\$9**

LOADED TATER TOTS

Golden potato gems, bacon, cheese, chives, and ranch sauce

\$16

TOMATO ARANCINI x4

House made tomato arancini, topped with parmesan and served with a basil pesto

(V, GF) **\$20**

CHEESEBURGER SPRING ROLLS x3

All the classic ingredients of a cheeseburger wrapped in a crunchy spring roll, served with ketchup and mustard

\$22

KARAAGE CHICKEN

Served with a seaweed mayonnaise and spicy sauce

(DF, GF) **\$24**

SKEWERS x2

JAPANESE SWEET CORN SKEWER

Japanese sweet corn, yuzu kosho butter and quinoa

\$12

YAKITORI CHICKEN SKEWERS

Yakitori chicken, garlic, ginger and sweet soy

\$16

WAGYU BEEF SKEWERS

Wagyu beef black onyx, yuzu pepper and citrus mayonnaise

\$22





SOMETHING TO EAT

SMALL PLATES & SALADS

- | | | | |
|--|-------------------------|---|----------------------|
| SPICY PORK GYOZA x5
Served with soy sauce and chipotle mayonnaise | (DF) \$19 | CARAMELISED SMOKED SALMON SUSHI ROLL
Pickled daikon, avocado, chives and miso mayonnaise | (V, GF) \$22 |
| VEGETARIAN GYOZA x5
Served with soy sauce and chipotle mayonnaise | (V, DF) \$19 | MACARONI AND CHEESE
Creamy macaroni in a 3 cheese sauce, topped with chives | (VO) \$18 |
| CHICKEN AVOCADO SUSHI ROLL
Chicken karaage, avocado and chipotle mayonnaise | (GF, DF) \$20 | ADD: Bacon \$4 Karaage chicken \$7 Moreton bay bug \$10 | |
| POKE BOWL
Crunchy slaw, edamame, cucumber, cherry tomatoes, pickled ginger, rice, sliced avocado with a mayonnaise and citrus soy dressing | (V, GF, VO) \$20 | THAI BEEF SALAD
Seared beef, daikon noodle, mixed herbs, capsicum, onion, carrot and nuoc cham dressing | (DF, GF) \$23 |
| ADD: Karaage chicken \$7 Atlantic salmon sashimi \$10 | | WAGYU CARPACCIO
Sweet and sour soy, hacho miso, chives and truffle mayonnaise | (DF, GF) \$26 |
| FRIED CALAMARI
Lemon thyme calamari, served with a seaweed aioli and chipotle mayonnaise | (GF, DF) \$22 | | |

SHARE PLATTERS (SERVES 4-6)

- | | |
|---|--------------|
| ANTIPASTO BOARD
Chef's selection of cured meats, cheese and dips, with marinated pickled vegetables, muscatels and warmed bread | \$60 |
| ASIAN FUSION PLATTER
Chicken avocado sushi roll, caramelised smoked salmon sushi roll, steamed edamame, spicy pork and vegetarian gyoza | \$60 |
| CALI FAVOURITES PLATTER
Calamari, cheeseburger spring rolls, tomato arancini, loaded tater tots and chips | \$65 |
| CALI BOARD RIDER
The ultimate antipasto selection delivered to your table on a snowboard with cured meats and cheese, tomato arancini, cheeseburger spring rolls, caramelised smoked salmon sushi roll, chicken avocado sushi roll, spicy pork and vegetarian gyoza, calamari and chips | \$110 |





SOMETHING TO EAT

BURGERS & SANDWICHES (SERVED WITH CHIPS)

LOADED HOTDOG

Cheese kransky, bacon, cheese, fried onion, pickles, ketchup and mustard

\$22**CALI BEEF BURGER**

Double beef patty, cheddar cheese, onion, pickles and burger sauce on a milk bun

\$23**CALI CLUB SANDWICH**

Southern fried chicken, bacon, cheese, avocado, lettuce, tomato and ranch sauce on toasted turkish bread

\$23**PHILLY CHEESESTEAK**

Seared steak, jack cheese, red capsicum, grilled onion, garlic butter and aioli

\$25

BIG PLATES

FISH AND CHIPS

Battered barramundi served with a garden salad and chips with a side of tartare sauce

(DF) \$26**NASI GORENG**

Indonesian fried rice served with prawns, onion, pineapple, chilli, sweet soy and a fried egg, served in a half pineapple

(DF) \$30**7 SPICED CHICKEN THIGH**

7 Japanese spice marinade, bok choy and paprika labneh, served with jasmine rice

\$28**250G BLACK ANGUS SIRLOIN**

Served with smoked potato puree, charred onion, baby corn and jus

(GF) \$40**GRILLED BARRAMUNDI**

Truffle and cauliflower puree, roasted kipfler potato, broccolini and lemon beurre blanc sauce

(GF) \$29



SOMETHING TO DRINK

CALI SIGNATURE COCKTAILS

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

\$20.5

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

\$20.5

BERI DELICIOUS

Looking at you, ladies! This delicious mix of berries, Gordon's gin, St Germaine elderflower and citrus is sure to impress even the fussiest drinker

\$20.5

KINTARO

Cool off with this refreshing blend of Gordon's gin, cucumber, lemon and rose. The perfect pairing for an energizing pick me up, garnished with fresh cucumber

\$20.5

UME NO HANA

Belvedere vodka with hibiscus, yuzu and umeshu (plum wine). A delicate treat with a real back bone. Try me with your sushi rolls!

\$22.5

NAGASKI SOUR

Liven up your Japanese whisky sour with some fresh kiwi fruit, a dash of apple and lemon. This drink is served over ice and garnished with a slice of kiwi fruit

\$22.5

PATRÓN PALOMA

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

\$22.5

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

\$23.5

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

\$32





SOMETHING TO DRINK

CALI WINTER COCKTAILS

LIT COCOA

If you find yourself craving something a little sweeter, a little more chocolatey, this is for you. A mug of chocolate liqueur, vodka and a hint of your favourite Hershey's sauce.. Topped with whipped cream

\$20.5

BREAKFAST AT CALI

A little sweet, and a little heat. Warm up with milky butterscotch, makers mark and maple syrup. For the big kid in all of us

\$20.5

SNOWBALL MARTINI

If you're after an experience this is it. This lychee martini is snowed over with dry ice that blows off into little snowballs. Captivate your senses and unfreeze your martini

\$20.5

FACE OFF

If you're looking for a refreshing and fruity Red Bull cocktail with Captain Morgan to kick off your night and keep you going, this is it

\$22

SLAPSHOT

Your favourite classic vodka Red Bull but with a fruity twist and extra kick

\$22

ARCTIC FREEZE

Arctic margarita.. Need we say more? Your favourite classic has taken a chilly spin. Freshen up with this blended mix of tequila, blue curacao and pineapple juice. Topped with a choc snowball, marshmallows and penguins. Share with friends or enjoy to yourself

\$32

CHAI LATTINI (SERVES 2)

What better way to enjoy the traditional flavours of Chai Spice than in cocktail form? Our Chai Lattini swaddles warming fireball and licor 43 to create a smooth and slightly sweet drink that is perfect to warm you up this winter

\$34

TEA FOR TWO

Lift your spirits with something stronger in the teapot.. Gin swirled with peach and strawberries for the refreshing kick you need. Grab a friend, it's time for a tea for two

\$38

FIREBALL SHOT SKI (SERVES 4)

Assemble 4 friends and take on the fireball shot ski. Designed to let 4 people stand side by side to shoot fireball shots. This is the ultimate Cali Lodge experience

\$52





SOMETHING TO DRINK

CLASSIC COCKTAILS

AMARETTO SOUR \$20.50

APEROL SPRITZ \$20.50

CAIPIRINHA \$20.50

COSMOPOLITAN \$20.50

MOJITOS \$20.50

PASSIONFRUIT | STRAWBERRY |
PINEAPPLE | COCONUT | MIXED
BERRY

ESPRESSO MARTINI \$20.50

FRENCH MARTINI \$20.50

LYCHEE MARTINI \$20.50

TOM COLLINS \$21.50

BLOODY MARY \$21.50

NEGRONI \$21.50

OLD FASHIONED \$21.50

SOUTHSIDE \$21.50

MARTINI (CLASSIC) \$21.50

WHISKEY SOUR \$21.50

TOMMY'S MARGARITA \$21.50

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

LONG ISLAND \$24

TO SHARE

CALI BEACH

Two drinks in one! Share this or keep to yourself. The tropical drink combo of your dreams with our famous blue margarita slushie served in a fishbowl and a floating glass of a 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

WHITLEY NEILL GIN 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

PINA COLADA

\$26.5

BLUE MARGARITA

\$26.5

WATERMELON MARGARITA

\$26.5

PASSIONFRUIT DAIQUIRI

\$26.5

STRAWBERRY DAIQUIRI

\$26.5





SPRITZERS & 2L SHARED COCKTAILS

WHITE SANGRIA	G \$19.5	P \$79.75	RASPBERRY & ROSE	G \$23.5	P \$98.5	BLACKBERRY BLUE SPRITS	G \$23.5	P \$98.5
RED SANGRIA	\$19.5	\$79.75	ELDERFLOWER & QUINCE	\$23.5	\$98.5	PASSIONFRUIT & GINGER	\$23.5	\$98.5

TAP BEERS

GLASS & 3L TOWER

HEINEKEN 3	G \$9.5	T \$75	BLACK HOPS SEND IT SESSION ALE	G \$10	T \$90	HEINEKEN	G \$13.5	T \$90
CALI LAGER	\$9.5	\$75	ASAHI	\$10	\$90	KIRIN	\$11.5	\$90
BYRON BAY LAGER	\$9.5	\$75	ONE FIFTY LASHES	\$10.5	\$90	GREEN BEACON WAYFARER	\$11.5	\$90
						JAMES SQUIRE GINGER BEER	\$12.5	\$106

SELTZERS & CANNED BEERS

BYRON BAY LAGER \$10	HEINEKEN \$10.5	WHITE CLAW SELTZER \$14
BALTER EASY HAZY \$10	BROOKLYN BEL AIR SOUR ALE \$10.5	- Lime
PAN HEAD PALE ALE \$10.5	BALTER XPA \$11.5	- Ruby Grapefruit
		- Mango
		- Watermelon

CHAMPAGNE

MOËT & CHANDON

Moët & Chandon NV Imperial 750ml	\$145
Moët & Chandon Ice Imperial 750ml NV	\$170
Moët & Chandon Rose Imperial 750ml NV	\$240

RUINART

Ruinart Blanc de Blancs	\$320
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KRUG

Krug Grande Cuvée NV 750ml	\$820
Krug Vintage 750ml	\$940

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut NV 750ml	\$180
Veuve Clicquot Rose NV 750ml	\$240
Veuve Clicquot La Grande Dame Vintage 2008 750ml	\$1,420

DOM PERIGNON

Dom Perignon Vintage 750ml	\$550
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ACE OF SPADES

Armand De Brignac Ace of Spades Brut Gold 750ml	\$900
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LARGE FORMAT CHAMPAGNE

MOËT & CHANDON

Moët & Chandon Imperial Magnum 1.5L NV
 Moët & Chandon Imperial Jeroboam 3L NV
 Moët & Chandon Imperial Methuselah 6L NV

\$345
\$1,385
\$2,775

VEUVE CLICQUOT

Veuve Clicquot Yellow Label Brut Magnum 1.5L NV
 Veuve Clicquot Yellow Label Brut Jeroboam 3L NV
 Veuve Clicquot Yellow Label Brut Methuselah 6L NV
 Veuve Clicquot Yellow Label Brut Salmanazar 9L NV
 Veuve Clicquot Yellow Label Brut Balthazar 12L NV

\$440
\$2,160
\$4,020
\$6,030
\$8,550

DOM PERIGNON

Dom Perignon Vintage Magnum 1.5L

\$1,370

WINE

SPARKLING

Chandon Brut, VIC
 Chandon Brut Rose, VIC
 Chandon Garden Spritz, VIC

G	B
\$13.5	\$65
\$13.5	\$65
\$14.5	\$70

MOSCATO

Mojo Moscato, SA

\$10	\$49
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RIESLING

Pikes Riesling, SA
 Mesh Riesling, SA

\$12.5	\$60
\$13.5	\$65

PINOT GRIGIO/GRIS

Wild Rock Gris, NZ
 Tar and Roses Grigio, VIC
 The Other Wine Co, SA

\$8.9	\$40
\$9.5	\$50
	\$60

PINOT NOIR

42 Degrees Below, Coal River TAS
 Nanny Goat, Central Otago NZ

\$11.5	\$55
\$16.5	\$70

CABERNET SAUVIGNON

El Nino, Mornington VIC
 Penny Hill, McLaren SA
 William Randell, Eden Valley SA
 Cape Mentelle, Margaret River WA

\$9.5	\$50
\$12.9	\$60
	\$110
	\$270

SAUVIGNON BLANC

Mud House, Marlborough NZ
 Ate, Yarra VIC
 Totara, Marlborough NZ
 Cape Mentelle, Margaret River WA
 Cloudy Bay, Marlborough NZ

G	B
\$8.9	
\$8.9	\$40
\$10.9	\$52
	\$60
	\$90

CHARDONNAY

Printhie, Orange NSW
 Cloudy Bay, Marlborough NZ
 Cape Mentelle, Margaret River WA
 Mount Adam, Flaxman Valley SA

\$9.9	\$45
	\$95
	\$120
	\$125

ROSÉ

Madam Sass, Central Otago NZ
 Tatachilla, White Admiral SA
 Chateau Minuty Prestige, France
 Chateau Minuty M De Minuty,
 France 1.5L

\$8.9	
\$9.9	\$45
\$16	\$85
	\$180

MERLOT

Printhie, Orange NSW

\$8.9	\$40
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SHIRAZ

Ate, Yarra VIC
 Tempus Two, Adelaide Hills SA

\$8.9	\$40
\$9.9	\$45





BOTTLE SERVICE

SPIRITS

VODKA

Belvedere	\$400
Belvedere 1.75L	\$1,000
Belvedere 3L	\$1,600
Belvedere 6L	\$2,900
Ciroc	\$400
Ciroc 1.75L	\$1,000
Ciroc 3L	\$1,900
Ciroc 6L	\$3,200

WHISKY

Johnnie Walker Black	\$400
Jameson	\$400
Glenfiddich	\$400
Chivas 18	\$450
Macallan Double	\$550
Macallan Triple	\$550
Johnnie Walker Blue	\$1,300

RUM & BOURBON

Jack Daniels	\$400
Captain Morgan	\$400
Wild Turkey	\$400
Makers Mark	\$450

TEQUILA

Don Julio Blanco	\$400
Casamigos Blanco	\$400
Patron Silver	\$400
Patron Reposado	\$400
1800 Coconut	\$400
1800 Reposado	\$400
1800 Silver	\$400
1800 Anejo	\$450
Volcan De Mi Tierra Blanco	\$400
Volcan De Mi Tierra Cristalino	\$450
Luminous	

Volando	\$450
Don Julio Anejo	\$450
Casamigos Anejo	\$450
Casamigos Reposado	\$450
Paton XO Café	\$500
Don Julio 1942	\$725
Clase Azul	\$1100
Don Julio Real	\$1900
Gran Patron Piedra	\$1900

GIN

Bombay Sapphire	\$400
Tanqueray	\$400
Whitley Neill flavoured Gin Selected Flavours: Quince, Raspberry, Rhubarb & Ginger, Blackberry, Pink Grapefruit	\$400
Hendricks	\$450
Tanqueray 10	\$500

LIQUEURS

Alize Blue	\$400
Jägermeister	\$400
WetCat	\$400
Opal Nera	\$400
Opal Bianca	\$400
Fireball	\$400

COGNAC

Hennessy Vsop	\$400
Hennessy XO	\$700
Remy Martin Louis XIII	\$8,500

EXTRAS

Red Bull x 6	\$25
Bottled water x 4	\$20





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SOMETHING SPECIAL

WINTER WARMER SELECTION (AVAILABLE AT THE CHALET)

PEKING DUCK CREPE

Peking duck breast, cucumber, shallots, hoisin sauce in a delicious hand held crepe

\$18

STRAWBERRY CREPE

Strawberry ice cream, strawberries, crumble, strawberry sauce in a delicious hand held crepe

\$14

CAMP FIRE KIT

A delicious assortment of marshmallows, chocolates and biscuits for you to make your own smores over our toasty fire pits

\$15

FIREBALL SHOT SKI (SERVES 4)

Assemble 4 friends and take on the fireball shot ski. Designed to let 4 people stand side by side to shoot fireball shots. This is the ultimate Cali Lodge experience

\$52

MULLED WINE

A fruity warm blend of red wine, fireball, cranberry, orange, apple, cloves, cinnamon stick, star anise, maple syrup

(PER GLASS) **\$14**

