



BEER, CIDER & PRE-MIX

GREAT NORTHERN ZERO	\$7
XXXX GOLD	\$8
GREAT NORTHERN CRISP	\$8
GREAT NORTHERN ORIGINAL	\$9
TOOHEY'S NEW	\$9
COOPERS PALE ALE	\$9
VICTORIA BITTER	\$9
CORONA EXTRA	\$10
HEMINGWAYS 7TH HEAVEN	\$10
STONE & WOOD PACIFIC ALE	\$10
THREE OAKS APPLE CIDER	\$10
BEENLEIGH GINGER BEER	\$11
CANADIAN CLUB & DRY	\$11
JIM BEAM & COLA	\$11



SPIRITS (30ML) FROM \$8.5
INCLUDES STANDARD MIXER OF YOUR CHOICE

CHECK OUT OUR
COCKTAIL LIST & OUR

\$15 COCKTAIL OF THE DAY



Drinks List



WINES



SPARKLING

HEAD OVER HEELS BRUT CUVEE (NSW)
VILLA SANDI FRESCO PROSECCO (ITALY)

\$9 100ML | \$34 750ML
\$12 200ML

WHITE

HEAD OVER HEELS SAUVIGNON BLANC (NSW)
TIN COTTAGE SAUVIGNON BLANC (MARLBOROUGH, NZ)
KRIS PINOT GRIGIO (ALTO ADIGE, ITALY)
HEAD OVER HEELS PINOT GRIGIO (NSW)
TIM ADAMSRIESLING (CLARE VALLEY, SOUTH AUSTRALIA)
HEAD OVER HEELS CHARDONNAY (NSW)

150ML | 750ML
\$9 | \$34
\$12 | \$45
| \$59
\$9 | \$34
| \$49
\$9 | \$34

ROSE

SWEET AS PINK MOSCATO (NSW)
MR MICK ROSE (CLARE VALLEY, SOUTH AUSTRALIA)
BOUCHARD ROSE DE FRANCE (BEAUNE, FRANCE)

150ML | 750ML
\$9 | \$32
\$10 | \$43
\$59

RED

HEAD OVER HEELS SHIRAZ (NSW)
GIBSON "THE DIRTMAN" SHIRAZ (BAROSSA, SA)
CRITTENDEN "GEPPETTO" PINOT NOIR (KING VALLEY, VIC)
SPICE TRADER CABERNET SAUVIGNON (LANGHORNE CREEK, SA)
HEAD OVER HEELS CABERNET MERLOT (NSW)
GIBSON "DUKE" GRENACHE (BAROSSA, SA)

150ML | 750ML
\$9 | \$34
| \$79
| \$59
| \$49
\$9 | \$34
| \$79

SOFT DRINKS

SMALL	\$4.50
LARGE	\$5.50
CAN	\$5.00

COKE | COKE ZERO | SPRITE | FANTA
GINGER ALE | TONIC WATER | SODA WATER
ORANGE JUICE | APPLE JUICE
PINEAPPLE JUICE | MANGO JUICE



ALL MILKSHAKES \$8ea

VANILLA | STRAWBERRY | CHOCOLATE | CARAMEL



COFFEE & TEA

CUP \$5 MUG \$6 T/AWAY \$6

ICED COFFEE	\$9
ICED CHOCOLATE	\$9
ICED LATTE	\$7
TEA... POT OR MUG	\$5
EXTRA COFFEE SHOT	+\$1
SYRUPS - CARAMEL OR VANILLA	+\$0.5
DIETARY MILKS...	+\$0.5
LACTOSE FREE, OAT, ALMOND OR SOY	

RAnsom

SPECIALTY COFFEE ROASTERS

BREAKFAST 630AM – 1030AM
LUNCH & DINNER 11AM – 830PM
BAR OPEN 1030AM – 930PM



Poolside Dining Menu

MAIN MEALS

	SMALL LARGE	
SALT & PEPPER CALAMARI	\$19 \$26	Asian rice noodle salad, crispy shallots & lime mayonnaise
TWICE COOKED PORK BELLY (DF)	\$19 \$26	sweet pineapple ginger jam on Asian salad
CHICKEN SCHNITZEL	\$26	fresh house salad, roast chicken gravy & fries
THIRSTY'S BEEF & BACON BURGER	\$26	cheese, tomato, onion, BBQ mayo, milk bun & fries
GRASS FED BEEF SALAD	\$28	Marinated beef sirloin strips, on a spicy nam jim herb salad with rice noodles & cherry tomatoes
FLAMINGO VEGAN BURGER (VG V DF)	\$28	plant based patty, vegan cheese, onion, tomato, pickles, milk bun & fries
CHICKEN PARMIGIANA	\$28	fresh house salad, ham, napoli sauce, cheese & fries
BATTERED QLD BARRAMUNDI (DF)	\$28	fresh house salad, caper mayonnaise & fries
SINGAPORE NOODLES	\$28	pork belly, chicken, vegetables in a sweet spicy sauce
200GM GRASS FED SIRLOIN (GF)	\$35	fries, broccolini, fresh house salad & red wine jus

LIGHT MEALS

SIDES, SALADS & SHARING

WARM GARLIC BREAD	\$8
ADD CHEESE	+ \$3
FRIES (DF V)	\$10
lime aioli	
CHICKEN WINGS (DF)	\$19
marinated & fried, spicy dipping sauce	
FRESH GREEK STYLE SALAD * (GF V)	\$18
tomato, cucumber, onion, mesclun lettuce, goats cheese, marinated olives, avocado & cider vinaigrette	
SAUTÉED VEGETABLES * (GF V)	\$18
broccolini, bok choy, green beans, confit garlic, sea salt, finished with toasted almond flakes	
CLASSIC CAESAR *	\$19
fresh cos lettuce, crispy bacon, parmesan, croutons, boiled egg with house made Caesar dressing	
WHY NOT ADD TO YOUR SALAD OR VEGETABLES?	
• ADD GRILLED CHICKEN (GF DF)	+ \$8
• ADD 6 PIECES S&P CALAMARI	+ \$8
• ADD 1 PIECE (80 GRAM) BARRAMUNDI	+ \$8
• ADD CHICKEN SCHNITZEL	+ \$12
BREAD, CHEESE & DIPS (V)	\$29
served with 3 house made dips, marinated goats cheese & spiced date paste, warm parmesan bread	

KIDS MENU

\$15 EACH

CHICKEN NUGGETS (DF)
garden salad, fries & tomato sauce
S&P CALAMARI
garden salad, fries & mayonnaise
SPAGHETTI BOLOGNAISE
served with parmesan cheese
BATTERED QLD BARRAMUNDI (DF)
garden salad, fries & tomato sauce
THIRSTY'S CHEESE BURGER
beef burger, cheese, milk bun & fries

SWEET Treats

BELGIAN CHOCOLATE BROWNIE (V)	\$14
house made with Belgian chocolate, served with toasted coconut, strawberries & vanilla ice cream	
FNQ MANGO CHEESECAKE	\$14
we use Tableland mangoes to create this cheesecake, sitting on a ginger biscuit base, served with a ginger praline crumb and berry compote	