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**MALAYSIAN STYLE  
STREET FOOD**  
[WWW.CORAL-SEA-RESORT.COM](http://WWW.CORAL-SEA-RESORT.COM)

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**OPEN 7 DAYS**

**LUNCH** 11 AM – 3 PM  
**DINNER** 5 PM – 10 PM

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### **THE FOGHORN**

A TRADITIONAL MIX OF GINGER BEER &  
LIME BACKED UP BY BOMBAY SAPPHIRE  
GIN MAKES FOR A GREAT THIRST  
QUENCHER  
**\$75**

### **JAPANESE SLIPPER**

Created by Jean-Paul Bourguignon in  
Mietta's Restaurant (Melbourne) in  
1984. Simply, Cointreau, Midori and  
equal parts lemon juice.  
Shaken and strained  
**\$85**

### **ASIAN PERSUASION**

Shaken and poured mixes of Vodka,  
Rum, citrus and Midori, with hints of  
orange, apple and watermelon  
**\$85**

## **C O C K T A I L S**

### **ABANDON SHIP**

SAILOR JERRY SPICED RUM PARTNERS  
UP WITH COINTREAU TO DELIVER A MIX  
OF ORANGE SPICE WITH A HINT OF  
LIME  
**\$80**

### **SLIPPERY SENORITA**

A SPARKLING WINE BASED COCKTAIL TOPPED UP  
WITH THE ITALIAN LIQUER 'VOLARE'  
WATERMELON TOPPED OF WITH SOUR CHERRY  
BITTERS WILL HAVE YOU COMING BACK FOR  
MORE  
**\$65**

## QUENCH YOUR THIRST

### SUNSET ON THE WATER

Combining the flavours of Bacardi rum, Smirnoff Vodka and triple Sec together with pineapple juice and a dash of raspberry

**\$80**

### SEX AND THE CITY' COSMO

Made famous by the American sit-com, the Cosmo offers balanced flavours of Absolut Vodka, Cointreau, fresh lime juice and hints of exotic fruit

**\$80**

### THE SOU-WESTER

BLACK TEA BASE, MIXED WITH CRANBERRY, ELDER FLOWER LIQUER AND FINISHED WITH PATRON SILVER

**\$85**

### WHITE ESPRESSO MARTINI

Fresh ground coffee, Stolichnaya Vodka, Kahlua, Bailey's and homemade sugar syrup, shaken and strained

**\$85**

### CLASSIC MARGARITA

Equal parts Patron Silver Tequila, Cointreau and lime juice. Martini on the rocks with Salt

**\$90**

### SANGRIA BLANC

-Serves 2-

A fruity and tropical carafe of white wine, peach liqueur, apple liqueur, fresh fruit, lime juice topped with ice cold Sprite

**\$120**



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## Champagne / Sparkling

### Yellowtail Sparkling NV

Light, clean, crisp with delicate fruit and lively palate. Ideal with light Asian cuisine and ready to enjoy.

**Glass**

**50**

**Bottle**

**\$240**

### Moët & Chandon NV

*France*

A stunning champagne from Moët & Chandon, Fermented and bottled for a minimum of three years this exquisite, delicate champagne has essence of stone fruit, peach and white flower and marries perfectly with sea food, Asian dishes or just perfect to sip and enjoy the view.

**\$1000**

### Ninth Island Sparkling

*Pipers Brook, Tasmania*

Subtle shortbread and nutty overtones from yeast influence combined with floral and raspberry highlights from delicate citrus, the Pinot Noir' meunier grapes. Along with the pear of the Chardonnay grapes, the overall impression is of Christmas cake and spice with crème brulee aromas.

**\$410**

## White Wines

### **Yellowtail Sauvignon Blanc**

*South Eastern Australia*

Giving colours of yellow straw, on the fresh scents of pineapple and green pepper.

**Glass**

**\$50**

**Bottle**

**\$240**

### **Wai Hua, NZ, Sauvignon**

**\$300**

*Fresh and lively, driven by the flavours of the native New Zealand “Wai Hua” region, this wine is perfectly matched with any fresh seafood or Asian cuisine*

### **Fattori pinot grigio**

**\$380**

Classic Italian pinot grigio, with wonderful subtle notes of stonefruit and peach, dry on the palate. Ideal with fish or shell fish.

### **Peteluma Chardonnay Piccadilly**

**\$470**

*Adelaide Hills, South Australia*

Selected from “7” different site varieties from 30 years old vines this wine offers flavours of nectarine, white peach and creamy fermented textures. Its acidity allows for excellent cellaring.

### **Penfold’s Reserve Bin 12A 2012**

**\$850**

*Adelaide Hills, South Australia*

An exceptional vintage with outstanding structure and complexity rarely experienced in the Southern hemisphere

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## Red Wines

### Pepperjack Cabernet

Deep ripe fruits of plum, violet and aromas of coffee make this famous wine ideal for casual dining and is ready to drink anytime

**Glass**

**55**

**Bottle**

**\$300**

### Pepperjack Shiraz

This excellent shiraz has deep ruby notes, pepper and a lingering finish on the palate. A great fun casual dining wine

**55**

**\$300**

### Moreau & Fils Bourgogne Pinot noir

*Cote de nuits / cote beaune*

This light but fragrant pinot produced from limestone soil gives notes of raspberry and blackberry on the nose with notes of spice, clove and cinnamon. A touch of smoke and spice, typical of this wine's terroir. Structured with well integrated tannins.

**\$550**

### Holm Oak "The Wizard" 2015

*Tasmania*

This out-standing pinot is the craft of wine makers Rebecca & Tim Duffy from a family owned vineyard in south Tasmania's Tamar valley. This wine is 100% hand produced. "Nunc est Bibendum"

**\$800**

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## Red Wines

Glass

Bottle

### **St Hallett "Faith"**

**\$400**

*Barossa Valley*

European settlers established in the Barossa valley far back in 1842. With French influences, this magical wine allures the palate and would suit many types of cuisine. Simply "enjoyable"

### **Penfold's Bin 389 cabernet / shiraz**

**\$800**

**South Australia**

Penfold's Bin 389 produces again an exquisite delicate blend that qualifies to grace any dining experience. The magical structure of cabernet and the depth of the shiraz make this blend a unique and wonderful drop

### **Henschke Kenyon.**

**\$1000**

**Barossa valley S.A. 2010**

This outstanding old vine blend, rich in dark fruit and matured in old French oak is a Barossa classic. Softly mouth watering on the palate with long deep ruby finish, oozes luxurious notes.

### **Penfolds "St Henri" 2010**

**\$1,600**

*Adelaide Hills, South Australia*

The 1957 release of St Henri from Penfold's marked. The creation of a classically elegant wine, offering an impressive depth and structure, which will cellar for 15 years.

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**Scotch**

Johnny Walker Red Label	\$50	
Chivas Regal 12 y.o	\$55	
Johnny Walker Black Label	\$60	
Johnny Walker Blue Label	\$140	

**Irish Whisky**

Jameson	\$45	
Tullamore Dew	\$45	

**Bourbon (USA)**

Jim Beam	\$50	
Southern Comfort	\$50	
Jack Daniels	\$55	\$1000
Makers Mark	\$55	
Woodford Reserve	\$60	

**Nip**

**Bottle**

**Vodka**

**Nip Bottle**

Smirnoff	\$50	
<i>Russian grain distilled</i>		
Ultimate	\$55	
<i>Polish grain and potato distilled</i>		
Grey Goose	\$60	\$1,000
<i>French wheat distilled</i>		
Absolute	\$50	\$800
<i>Swedish grain distilled</i>		
Ciroc	\$60	\$1,000
<i>French grape distilled</i>		

**Tequila (Mexico)**

Jose Cuervo	\$45
Patron Silver	\$60

### Cognac & Port

Remy Martin VSOP Mature, France	\$65
Grant Burge aged Tawny	\$65
Courvoisier XO, France	\$90
Penfold's Grandfather, Australia	\$90
Grant Burge 10 year Tawny	\$100

### Liqueurs

Jägermeister, Germany	\$45
Cointreau, France	\$50
Frangelico, Italy	\$50
Benedictine, France	\$55
Chambord, France	\$55
Kahlua, France	\$55

### Nip

### Gin (UK)

Bombay Sapphire	\$60
Tanqueray	\$65

### Rum

Bacardi	\$50
Cuban white rum	

Bundaberg	\$50
Australian golden rum	

Malibu	\$50
Caribbean coconut rum	

Sailor Jerry's	\$50	\$800
Caribbean spiced rum		

Kraken	\$55
American spiced, gold rum	



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**Beers & Ciders**

SolBrew Draught	\$25
Corona	\$30
SolBrew Bottle	\$35
Johnny Arrow	\$35
Vodka Cruiser Guava	\$40
Vodka Cruiser Raspberry	\$40
West Coast Cooler	\$40
Tsingtao	\$40
Heineken	\$45
James Squire 150 Lashes	\$45
Little Creatures Pale Ale	\$45
Sommersby Apple / Pear Cider	\$40

**EVENTS / FUNCTIONS**

PLEASE CALL 26 288 OR EMAIL  
[EVENTS@CORAL-SEA-RESORT.COM](mailto:EVENTS@CORAL-SEA-RESORT.COM)  
FOR ENQUIRIES OR BOOKINGS

**Non Alcoholic**

Canned Soft Drinks	\$25
Bush Lime Glass	\$25
Bush Lime Jug	\$70
Red Bull/ Ginger beer	\$35

**Coffee**

Macchiato	\$25
Cappuccino	\$30
Latte	\$30
Long Black	\$30
Flat White	\$30
Hot Chocolate	\$30
Liquor Coffee	\$65
Irish Coffee	\$70

**Tea**

Hot Tea	\$25
<i>English Breakfast, Earl Grey, Masala, Chai, Lemongrass, Jasmine, Peppermint or Green Tea</i>	
Lemon Iced Tea	\$25