

COCKTAILS

SIGNATURE COCKTAILS



VAUDEVILLE VILLAIN 22.5

Fris Vodka, Crème de Mure, Noilly Prat, pomegranate, lime & blackberry jam



CLARIFIED COCONUT MARGARITA 25.5

coconut infused Blanco Tequila, lime, coconut sugar



DITZY DAISY 23.5

Blanco Tequila, Moët champagne syrup, vanilla, passionfruit, lime



BRÛLÉE NOIR 25.5

Buffalo Trace Bourbon, Amaro Averna, cacao butter, cold brew, maple, crème brûlée foam



PPH BLOODY MARY 22.5/24.5

House made mary mix, choose Vodka or Mezcal



TOFFEE NEGRONI 24.5

Mount Gay Eclipse Rum, Harvey's Cream Sherry, Aperol

MOCKTAILS



IMPRESSIONIST 16.5

Pomegranate, raspberry, mint, lemon, tonic



CRODINO 13.5

Non-alcoholic Italian spritz



AKOYA PEARL 14.5

Chai tea, ginger, lemon & whites

WINE LIST

WHITE

	 Standard	 Large	 Bottle
Pinot Grigio, Adelaide Hills, SA, 'Tarot' by Alpha Box & Dice	12.5	20.5	61
Riesling, North Canterbury, NZ, Greystone	17.5	28.5	86.5
Sauvignon Blanc, Marlborough, NZ, Scorpius	14.5	23.5	71
Chardonnay, Hunter Valley, NSW, 'Hunter Valley Chardonnay' Tyrrell's	13.5	22.5	66
Soave, Veneto, IT, Monte Tondo	13.5	22.5	66
Chardonnay, Chablis, FR, 'Les Chanoines', Domain Larouche	19.5	32.5	96.5
Chardonnay, Premier Cru, Burgundy, FR, 'Beaune du Chateau' Bouchard Pere & Fils	27.5	46	137

ROSÉ

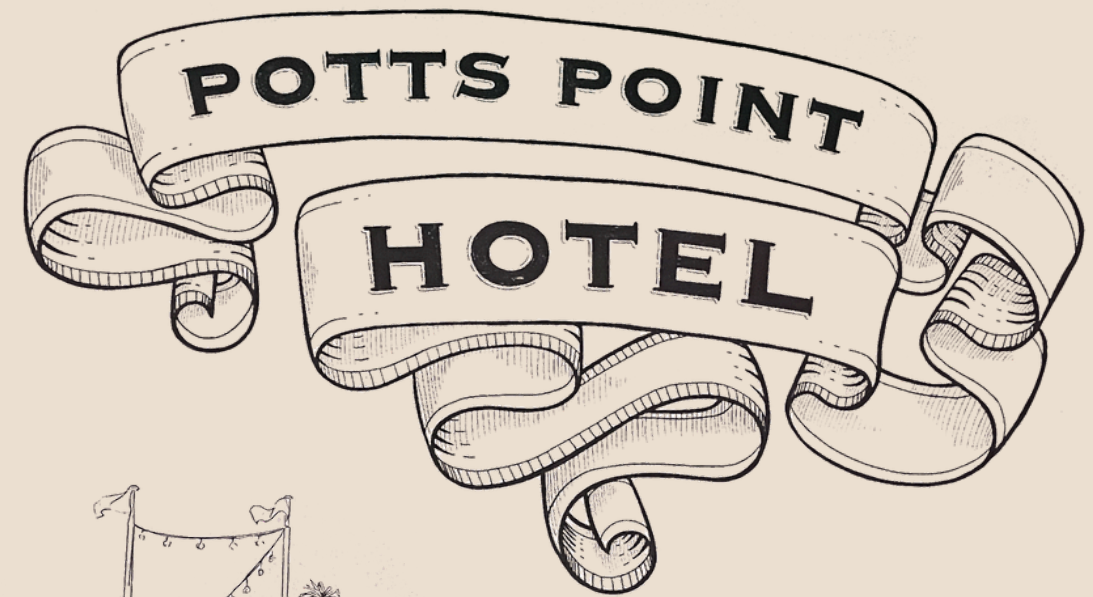
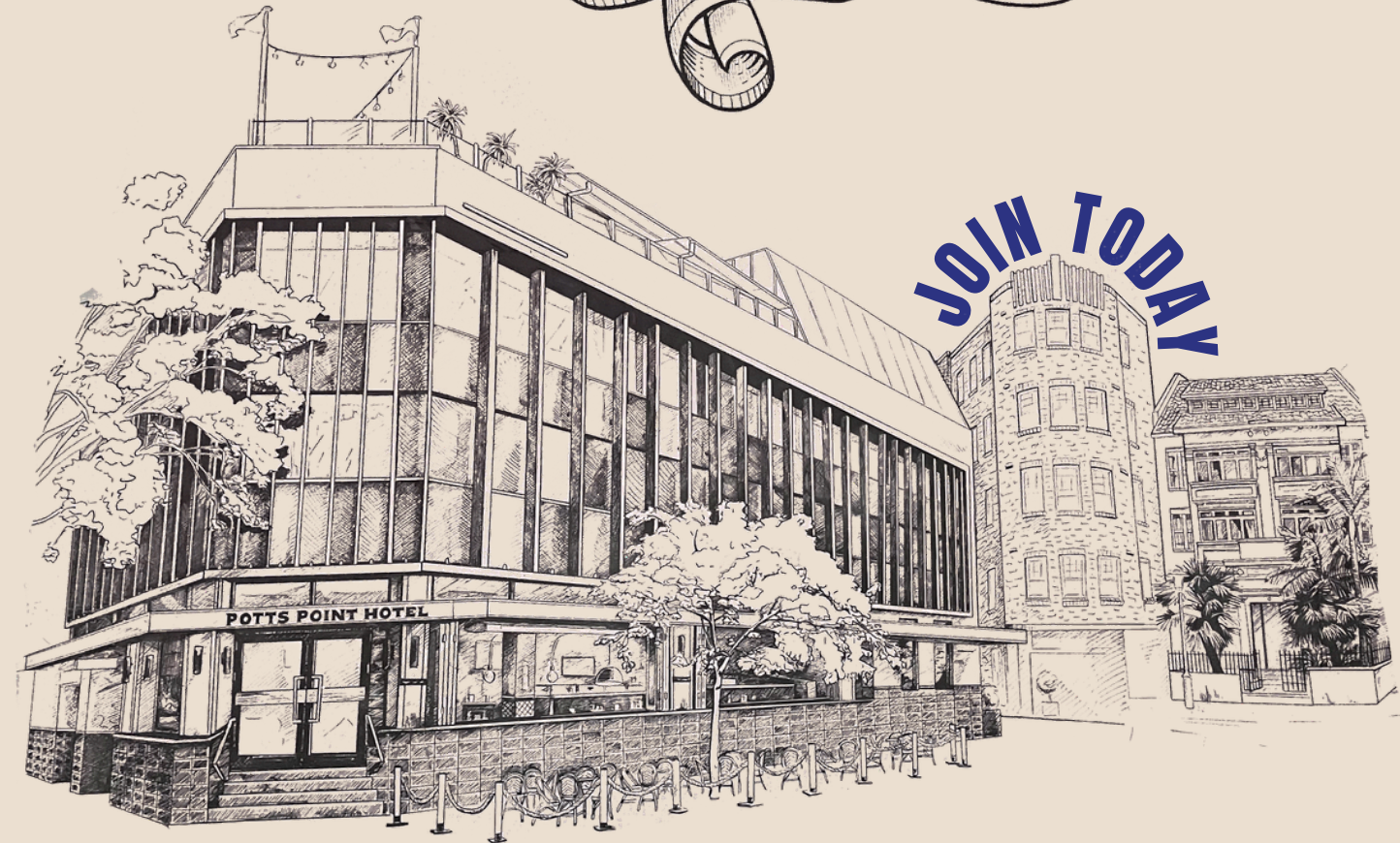
	Standard	Large	Bottle
Rosé, Provence, FR, 'Alpes De Haute Rosé', La Tonnelle	13.5	22.5	66
Rosé, Côtes De Provence, FR, 'Whispering Angel' by Chateau D'Esclans	23.5	38.5	116.5
			Magnum 223

RED

	Standard	Large	Bottle
Pinot Noir, Alelaide Hills, SA, 'Acme' by Alpha Box & Dice	13.5	22.5	66
Malbec, Mendoza, ARG, 'The Gaucho Club'	12.5	20.5	61
Montepulciano D'Abruzzo, IT, Piandimare Wines	15.5	25.5	76
Shiraz, McLaren Vale, SA, 'Spring Hill Vineyard', Paralain	16.5	27.5	81
Grenache Mataro Shiraz, Barossa Valley, SA, 'Joshua' Tuesner	16.5	27.5	81
Pinot Noir, Premier Cru, Burgundy, FR, 'Beaune du Chateau' Bouchard Pere & Fils	27.5	46	137

CHAMPAGNE & SPARKLING

	Glass	Bottle	Magnum
Alpha Box & Dice, 'Tarot', Prosecco NV, SA	13.5	66	-
Chandon Rosé NV, VIC	18.5	91.5	-
Moët & Chandon Brut Impérial NV, Epernay, FR	26.5	132	253
Veuve Cliquot Brut 'Yellow' NV, Brut, Reims, FR	-	162	-
Dom Pérignon 2015 Vintage Millésime, Reims, FR	-	587	-



MEMBERS PROGRAM

WELCOME
OFFER

\$25 CREDIT
A WELCOME GIFT
FROM PPH

SCAN THE
QR CODE
TO JOIN

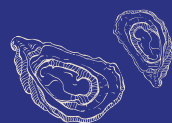


 POTTS_POINT_HOTEL

BAR

SYDNEY ROCK OYSTERS

Natural 6ea | 33.5 ½ doz | 67 doz
Kilpatrick 7ea | 39.5 ½ doz | 79 doz
(GF) (A)



RAVIOLI (3) 25.5

House made with lobster & prawn, cherry tomato, pine nuts, beurre noisette
(M)

CROQUETTE 9.5

Aged cheddar, porcini mushrooms, herb mayo
(V)

FRIED SQUID 24.5

Sichuan pepper, yuzu & sesame aioli
(I)

GYOZA (5) 19.5

House made with duck & cabbage, chilli soy dip

POPCORN CHICKEN 20.5

Green tomato relish

WAGYU SKEWER 17.5

Crispy rice, yakiniku sauce
(GF)

BISTRO



BARRAMUNDI 37.5

Ginger & scallion, fermented chilli, bok choy, jasmine rice
(GF) (A)

LAMB SHANK 35.5

Slow-braised, orange & maple, garlic mash, mint
(GF)

POT PIE 35.5

Beef & Guinness, topped with mash potato, mushy peas
(GF)

NOURISH BOWL 26.5

Sauteed greens, wild grains, chermoula, whipped tofu
(GF) (V) (Ve)

CHICKEN SCHNITZEL / HAM PARMIGIANA 27.5/30.5

Mixed leaf salad, chips

PAPPARDELLE 35.5

Slow-braised beef brisket bourguignon, mushrooms, grana padano

VODKA RIGATONI 28.5

Vodka, tomato, chilli, stracciatella, basil
(V)

BUTTER CHICKEN 32.5

Cumin rice, raita, papadum
(GF) (VP-Paneer)

CHICKEN SALAD 30.5

Spiced cauliflower, cos, potato, corn, walnut, crispy chickpeas, grape, tahini dressing
(GF) (VP) (VeP)



GRILL

All grill & burgers served with chips



220GM RUMP STEAK 29.5

Mixed leaf salad
(GF)

300GM PORTORO SCOTCH FILLET 67

Grainfed MB4+, chives & shallot butter, broccolini
(GF)

300GM STEAK FRITES 45

Grassfed MB2+ Pinnacle sirloin, chimichurri
(GF)

ADD SURF & TURF (GF) (I) 10.5 | ADD EXTRA MUSHROOM, PEPPERCORN OR GRAVY (GF) 3.5

SMASHED WAGYU BURGER 26.5

American cheese, onion, seeded mustard mayo
(GFP)



FRIED CHICKEN BURGER 26.5

Habenero & pineapple hot sauce, lettuce, tomato

CHAR-SIU PORK BURGER 27.5

Lettuce, pickled onion, chilli, peanut, mayo

TEMPEH OREK BURGER 25.5

Fermented soybeans, iceberg, pickled veg, crispy onion
(V)

STEAK SANDWICH 27.5

Lettuce, tomato, caramelised onion, cheese, crispy potato, seeded mustard mayo
(GFP)

ADD ONS EGG 4.5 | BACON 4.5 | CHEESE 3.5 | GF BUN 4.5 | EXTRA PROTEIN 8.5

Sides

SPICED ROAST CAULIFLOWER 14.5

Hot honey glaze (V) (GF) (VeP)

ROASTED GARLIC MASH 12.5 (V) (GF)

CHIPS 12.5

Optional add on: Chicken salt (GF) (VeP) (VP)

MIXED LEAF SALAD 8.5 (Ve) (V) (GF)

GARLIC BREAD 7 (V) (GFP)

Kids

15 years & under

MINUTE STEAK (GFP) 15.5

CHEESE BURGER 15.5

FISH AND CHIPS (I) 15.5

PASTA AND SAUCE (V) 15.5

KIDS EAT FREE SATURDAYS & SUNDAYS
Maximum 1 child per adult ordering a main meal

DESSERTS

CLASSIC
TIRAMISU 12.5
(V)

STICKY DATE PUDDING 12.5
Ginger biscuit crumb, bourbon butterscotch sauce, biscoff ice cream
(V)

(V) Vegetarian; (Ve) Vegan; (GF) Gluten Free; (VP) Vegetarian Possible; (VeP) Vegan Possible; (GFP) Gluten Free Possible
Seafood: (A) Australian; (I) Imported; (M) Mixed
Please be aware that all food is prepared in a kitchen that handles allergens. While all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.
A 12% surcharge will apply on public holidays.