

WINES

WHITE	Standard	Large	Bottle
Pinot Grigio, Adelaide Hills, SA, ‘Tarot’ by Alpha Box & Dice	11	18	55
Riesling, Canterbury, NZ, ‘Omihī’ Greystone	13	22	65
Marsanne, Orange, NSW, Jessop Wines	15	26	77
Sauvignon Blanc, Marlborough, NZ, Scorpius	13	22	65
Chardonnay, Hunter Valley, NSW, ‘HVC’ Tyrrell’s	12	20	60
Chardonnay, Great Southern, WA & Burgundy, FR, ‘Villages’ by Marchand & Burch	17	28	85

ROSÉ	Standard	Large	Bottle
Rosé, Provence, FR, ‘Alpes De Haute Rosé’ La Tonnelle	13	22	65
Rosé, Côtes De Provence, FR, ‘Whispering Angel’ by Chateau D’Esclans	23	38	115
			Magnum 220

SOMETHING DIFFERENT	Standard	Large	Bottle
Petillant-Natural, Canterbury, NZ, ‘Organic Reisling Pet Nat’ Greystone			80
Sagrantino (Chilled), Orange, NSW, Jessop Wines	15	26	77

RED	Standard	Large	Bottle
Pinot Noir, Alelaide Hills, SA, ‘Acme’ Alpha Box & Dice	13	22	65
Pinot Noir, Central Otago, NZ, Explorer	17	28	85
Malbec, Mendoza, ARG, ‘The Gaucho Club’	11	18	55
Petit Verdot, Orange, NSW Jessop Wines	15	26	77
Shiraz, Mcllaren Vale, SA, ‘Spring Hill Vineyard’ Paralian	15	26	77
Shiraz Viognier, Hilltops Hunter, NSW, ‘Reserve’ Boydell’s	16	27	80

CHAMPAGNE & SPARKLING	Glass	Bottle	Magnum
Prosecco NV, Adelaide Hills, SA, ‘Tarot’ by Alpha Box & Dice	12	65	
Chandon NV, VIC	16	80	
Chandon Rosé NV, VIC	18	85	
Moët & Chandon Brut Impérial NV, Epernay, FR	24	120	250
Moët & Chandon 2013 Grand Vintage, Epernay, FR		200	
Dom Pérignon Vintage Millésime, Reims, FR		580	

ON TAP

Beer Of The Month
Carlton Draught Fresh
Resches Draught
Carlton Dry
Great Northern Original
PPH Lager
Asahi Lager
Peroni Lager
Stella Artois Pilsner
Pure Blonde Ultra
Son of a Nun Mid Lager
Young Henrys Newtowner Pale Ale
Coopers Green Pale Ale
4 Pines Rotational
Mountain Goat Rotational
Balter XPA
Somersby Cider
Hard Rated
Brookvale Ginger Beer

BOTTLES & TINS

Balter Cerveza
Modelo Especial
Young Henrys Cloudy Cider
Young Henrys Ginger Beer
O’Brien GF Lager
Cascade Light 2.4%
Carlton Zero
Asahi Zero

SELTZERS

Coastal’s Hard Coconut Watermelon
Coastal’s Hard Coconut Pineapple
Fellr Watermelon
Fellr Passionfruit



MEMBERS PROGRAM

WELCOME
OFFER

\$25 CREDIT
A WELCOME GIFT FROM
PPH UPON SIGN UP

SCAN THE
QR CODE
TO JOIN



📍 POTTS_POINT_HOTEL

COCKTAILS

WANT TO UPGRADE YOUR COCKTAIL?

Speak with the staff to add something extra from the back bar!

SIGNATURE COCKTAILS

VAUDEVILLE VILLIAN Fris Vodka, Crème de Mure, Noilly Prat, Pomegranate, Lime & Blackberry Jam	22
DITZY DAISY Corazon Blanco Tequila, Champagne Syrup, Vanilla, Passionfruit, Lime	23
CARLOTTA COLLINS City Of London Gin, Aperol, Lemon, Grapefruit, Soda	21
COCONUT MARGARITA Corazon Blanco Tequila, 1800 Coconut Tequila, Coconut, Lime, Coconut Sugar	25
BRÛLÉE NOIR Buffalo Trace Bourbon, Amaro Averna, Cacao Butter, Cold Brew, Maple, Crème Brûlée Foam	25
TOFFEE NEGRONI Mount Gay Eclipse Rum, Harvey's Cream Sherry, Aperol	24
MOCKTAILS	
IMPRESSIONIST Pomegranate, Raspberry, Mint, Lemon, Tonic	16
AKOYA PEARL Chai Tea, Ginger, Lemon, Egg Whites	16
CRODINO Non-Alcoholic Italian Spritz	13

CLASSICS

LOOKING FOR BOURBON OR WHISKEY FLIGHTS?

Speak with the staff to see what we offer.

APEROL SPRITZ	18	MANHATTAN	22
CAMPARI SPRITZ	19	MARTINI	20
BLOODY MARY	20	FRENCH MARTINI	21
COSMOPOLITAN	21	ESPRESSO MARTINI	22
DAIQURI	21	TOM COLLINS	20
MAI TAI	22	NEGRONI	20
GIMLET	21	OLD FASHIONED (BOURBON/RYE)	22/28
LONG ISLAND ICED TEA	24	SAZERAC (NEW YORK/NEW ORLEANS)	26
MOJITO	21	WHISKEY SOUR	22
MARGARITA	21	AMARETTO SOUR	21
TOMMYS MARGARITA	22	MOSCOW MULE	22
SPICY MARGARITA	21	PISCO SOUR	23

BAR

SYDNEY ROCK OYSTERS (GF) Natural Nduja, chorizo, cheese	5ea 30 1/2 doz 60 doz 5.5ea 33 1/2 doz 66 doz	CHERRY TOMATO TARTE TARTIN Pepe Saya puff, basil, pinenuts, olives, stracciatella (V)	18
FILO BAKED PERSIAN FETTA hot honey, sesame, pistachio (V)	15	LABNEH Middle Eastern cheese, baby beets, sumac, mint, pomegranate & orange dressing, zaatar pita bread (V) (GFP)	16
DUCK & MUSHROOM SPRING ROLLS (2PC) mushrooms, vermicelli, hoisin, plum sauce	16	KOREAN POPCORN CHICKEN gochujang, spring onion	17
FRIED SQUID sichuan pepper, yuzu & sesame aioli	22.5	MUSHROOM PARFAIT pickled mushrooms, toasted sourdough (V) (GFP)	14

BISTRO

ROASTED BUTTERNUT PUMPKIN pumpkin seed crema, popped grains, macadamia, raisins, herbed salad, salsa macha (VE) (V)	22	CRISPY SKIN BARRAMUNDI cauliflower puree, crushed potatoes, broccolini, gremolata, charred lemon (GF)	34
VODKA RIGATONI vodka, tomato, chilli, stracciatella, basil (V)	28	ROAST CHICKEN BREAST wilted spinach, Dutch carrots, sauce chasseur (GF)	27.5
SPAGHETTI CARBONARA guanciale, pancetta, pecorino, egg	29	PRAWN AND COCONUT CURRY pilaf rice, papadum (GF)	28
HOMEMADE MOUSSAKA beef, potato, eggplant, bechamel, salad, garlic bread	32	CHICKEN SCHNITZEL / HAM PARMIGIANA salad, chips	24/29
BANGERS AND MASH wagyu beef sausages, mash, onion gravy (GF)	26.5	5-HOUR LAMB SHOULDER new potatoes, creamy polenta, chimichurri (GF)	33

STEAKS

220GM RUMP STEAK chips, salad (GFP)	28	ROASTED DUTCH CARROTS hot honey & lemon glaze (V) (GF)	12
250GM SIRLOIN STEAK Grassfed MB2+ Pinnacle sirloin, chips, salad, smoked garlic butter (GFP)	44	MASH POTATO (V) (GF)	8
STEAK FRITES Grassfed 300GM MB2+ Pinnacle scotch fillet, chimichurri, chips (GFP)	48	MIXED LEAF SALAD (VE) (V) (GF)	6
ADD SURF AND TURF (GF) ADD MUSHROOM, PEPPERCORN OR GRAVY (GF)	10 2	CHIPS house spice mix (VE) (V) (all our chips may contain traces of gluten)	12

BURGERS

STEAK SANDWICH romesco, cheese, tomato, rocket, balsamic, chips	24	MINUTE STEAK (GFP)	15
OKLAHOMA SMASHED WAGYU BURGER American cheese, onions, McClure's pickles, shake shack sauce, chips	24	CHEESE BURGER	15
KARAAGE CHICKEN BURGER slaw, togarashi, Kewpie mayo, chips	24	FISH AND CHIPS	15
CRUMBED BARRAMUNDI BURGER seeded mustard mayo, cheese, McClure's pickles, crisp lettuce, chips	24	PASTA AND SAUCE (V)	15
PORTOBELLO MUSHROOM BURGER provolone, rocket, truffle mayo, chips (V)	22		
ADD ONS 3ea. EGG BACON CHEESE			

(V) Vegetarian; (VE) Vegan; (GF) Gluten Free; (VP) Vegetarian Possible; (VEP) Vegan Possible; (GFP) Gluten Free Possible

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.
All credit card payments incur a 1.2% surcharge. A 10% surcharge will apply on public holidays.

SIDES

ROASTED DUTCH CARROTS hot honey & lemon glaze (V) (GF)	12
MASH POTATO (V) (GF)	8
MIXED LEAF SALAD (VE) (V) (GF)	6
CHIPS house spice mix (VE) (V) (all our chips may contain traces of gluten)	12

KIDS

15 years & under

KIDS EAT FREE SATURDAYS & SUNDAYS
< 15 yrs old. Maximum of 1 children
per adult ordering a main meal

DESSERT

CHOCOLATE BROWNIE ice cream, chocolate sauce (V) (GFP)	12
STICKY DATE PUDDING ice cream, caramel sauce (V)	12
CLASSIC TIRAMISU (V)	10