

SUMMER 2019

PPH

POTTS POINT HOTEL

ENTREE

- Ⓥ Grilled sourdough w olive oil 6
- ⓄⓋ Rice crackers w sesame dip
Homemade sesame & chili rice crackers 7
- Ⓥ Mac & cheese croquettes 9
- ⓄⓋ Grilled haloumi
w honeycomb, pine-nuts & fennel salad 14
- Lime and pepper squid
fried chili, crispy basil & chipotle mayo 14
- ⓄⓋ Burnt ends
flavorful pieces of smoked brisket served with wasabi BBQ sauce 14
- ⓄⓋ Fried Chicken
Southern style chicken with ranch 12



SALADS & SIDES

- ⓄⓋ Salad bowl
pickled beetroot, quinoa, sumac, avocado, macadamia, fetta, kale, spinach 18
- ⓄⓋ Lamb salad
spiced lamb rump, zucchini, peas, mint, homemade labneh, popped amaranth, preserved lemon dressing 24
- ⓄⓋ Grilled corn
chili, lemon, butter 6
- Ⓥ Mac and cheese 7
- ⓄⓋ Mixed leaf 4
- ⓄⓋ Market greens 8
- ⓄⓋ Coleslaw 8
- Ⓥ Fries 8

BURGERS

Grainge Angus cheese burger
bacon, jalapeños and crispy onion 20

Fried chicken burger
coleslaw, ranch dressing 20
(Like it spicy? Ask for hot or xxx hot)

Smoked beef brisket burger
8hr smoked brisket, American mustard, pickles, cheese 22

Ⓥ Falafel burger
grilled eggplant, spinach & mint yoghurt 18

==== \$2ea add bacon, cheese, fried egg or avocado

==== For \$3ea add mac & cheese croquette

MAINS



- Fettuccini | zucchini, tomato, spinach, garlic, lemon Ⓥ 18
- Lobster tagliatelle | lobster tail, white wine butter sauce, garlic, chili, cherry tomatoes 35
- Barramundi en papillote | capsicum, olives, asparagus, potato, garlic ⓄⓋ 25
- Tonkatsu pork chop | marinated and crumbed in homemade tonkatsu sauce, apple cucumber & jalapeno salsa 25
- Chicken schnitzel | panko crumbed with fries | add parmigiana with ham \$4 20
- Rump steak with fries | coleslaw & gravy 16
- 250gm Sirloin steak with fries | café de paris butter 26

DESSERT

- House made classic Tiramisu | w mascarpone, espresso & marsala 10

KIDS

Kids fish and chips 12 | Cheese burger with fries 12

Ⓥ Cheesy pasta 12 | Ⓥ Pasta with napolitana sauce 12

KIDS EAT FREE SATURDAYS & SUNDAYS*

*Until 8pm & maximum of 2 children per adult ordering a main meal

SMOKED MEATS

All of our meats are smoked using sustainable woods for up to 8 hours. Due to the slow careful process we'll have a limited amount available each day. Our smoked beef, chicken and pork are all gluten free.



ⓄⓋ LITTLE JOE'S BEEF BRISKET
200GM MB4+
grass fed Little Joe's brisket 20



ⓄⓋ BBQ GLAZED PORK RIBS
half rack 22 | full rack 38



ⓄⓋ SMOKED HALF CHICKEN
honey mustard and rosemary rub, finished on the grill 18

All smoker dishes are served with a choice of one:
mac & cheese | house salad
chips | slaw
add an extra \$4

SPECIALS

\$10 MONDAY BURGERS
All day. Every Monday

\$12 TUESDAY RUMP FIX
with fries, coleslaw & gravy

\$13 CURRY WEDNESDAY

THURSDAY
2 FOR 1 HAPPY HOUR
see special menu for details

\$10 SCHNITZEL FRIDAY
Chicken schnitzel with fries

\$20 SUNDAY FISH & SALAD
Coopers beer battered fish with house salad & PPH's famous tartare sauce

Ⓥ Vegetarian | ⓄⓋ Gluten Free

Please advise staff if you have any dietary requirements. Some dishes can be made gluten free and vegan - please ask our staff