



≡ WOOLLAHRA HOTEL ≡

MENU

SPARKLING

DAL ZOTTO, Pucino Prosecco, King Valley, VIC	12 / 59
SUPERNATURAL, Pet Nat, Cradle Coast, TAS (o)(b)(n)	60
PHILIPPE GONET CHAMPAGNE, Blanc de Blancs, Mesnil-sur-Oger, FRA 375ml	60 / 115
ANDRE DELORME, Cremant de Bourgogne, Blanc de Blancs, FRA	95
BOLLINGER, Special Cuvée, Ay, Champagne, FRA	29 / 170
BOLLINGER ROSE, Ay, Champagne, FRA	250

WHITE

RIESLING, Chaffey Brothers, Eden Valley, SA (o)	12 / 58
SAUVIGNON BLANC, Beside Broke Road, Margaret River, WA	9 / 43
FUME BLANC, Nashdale Lane, Orange, NSW	75
SANCERRE, Domaine Delaporte, FRA	22 / 105
PINOT GRIGIO, Artigiano, Venezie, ITA	11 / 53
PINOT GRIGIO, Tiefenbrunner, Alto Adige, ITA	73
GEWURTZTRAMINER, Willm Reserve, Alsace, FRA	75
PETIT CHABLIS, Domaine Laroche, Chablis, FRA	21 / 99
CHARDONNAY, Tyrrell's, Hunter Valley, NSW	11 / 53
CHARDONNAY, Domenica Moncur Cellars, Beechworth, VIC	90

ROSÉ

CHATEAU MAYLANDIE, 'LES AMIS', Cotes de Provence, FRA	11 / 53
DOMENICA, Nebbiolo Rose, Beechworth, VIC	85

FOOD

AVAILABLE 12PM-9PM

BETEL LEAF 13

spanner crab, chilli, peanuts, granny smith apple,
salmon roe (gf)

VEGETABLE SPRING ROLLS 17

sweet chilli sauce (v)

CHICKEN SATAY SKEWERS 17

peanut dipping sauce (gf)

SALT AND PEPPER SQUID 19

nuoc chaum (gf)

PRAWN WONTONS 18

ginger, shallots, coriander

HIRAMASA KING FISH SASHIMI 19

Nam jim, coriander, coconut cream (gf)

KING PRAWN ROLLS 20

lettuce, fried shallots, horseradish mayo

CHICKEN KARAAGE 20

panko crumb, kewpie mayo

FRIES 10

sambal mayo, chilli salt (gf)

CHICKEN BURGER 25

marinated deep-fried chicken thigh, chilli mayo,
lettuce, pickled carrot & daikon, fries

BEEF BURGER 25

grilled beef, chilli mayo, lettuce, cheese, tomato,
Sichuan – style pickled cucumber, fries

OCEAN TROUT SALAD 25

red cabbage, cucumber, bean sprouts, Asian herbs,
mirin dressing (v & ve options available)

POACHED CHICKEN SALAD 24

snow peas, green beans, bean sprouts, shallots,
Asian herbs, chilli & coconut – lime dressing

BRAISED BEEF SHORT RIBS 36

pickled cucumber, Asian slaw, sambal mayo, bao buns

250GM SIRLOIN MBS3+ 44

spinach salad, Asian pesto, fries

RED

PINOT NOIR, Liv Zak, Yarra Valley, VIC	12 / 58
PINOT NOIR, Colmar Estate, Orange, NSW	65
PINOT NOIR, Edouard Delaunay, Septembre, Burgundy, FRA	105
GRENACHE, Langmeil, Barossa, SA	14 / 68
COTES DU RHONE, La Famille Perrin, FRA	21 / 105
NERO D'AVOLA, Mitolo, McLaren Vale, SA	80
SHIRAZ SANGIOVESE, Nashdale Lane, The Social Red, Orange, NSW	12 / 58
SHIRAZ, Tyrrell's, Rufus Stone, Heathcote, VIC	11 / 53
SHIRAZ, Yangarra, McLaren Vale, SA (o)(b)(pf)	65
SHIRAZ, Izway 'Rob & Les', Barossa, SA	85
CABERNET SAUVIGNON, Beside Broke Road, Margaret River, WA	9 / 43

APERTIFS & DIGESTIFS

Aperol Spritz Aperol, Prosecco, soda	18
French 75 Tanqueray, fresh lemon juice, prosecco	22
Rossini Crème de Fraise, Bollinger, fresh strawberry	29
Bellini Peach Nectar, prosecco	18
Boulevardier Bulleit Bourbon, Campari, Antica Formula	24
Cheshire Cat Voyer VS Cognac, Cherry Heering, Antica Formula, Cinnamon sugar syrup	22



UPSTAIRS AT WOOLLAHRA HOTEL

AN ELEVATED PUB DINING EXPERIENCE

Discover a contemporary pub menu with Asian influence created by Head Chef Jordan Muhamad and his culinary team featuring a range of unique dishes showcasing high quality produce and bold Asian flavours.



CELEBRATE AT WOOLLAHRA'S LOCAL

Upstairs at Woollahra Hotel you'll discover a selection of vibrant spaces which can be reserved for celebrations to suit any occasion.

ENQUIRIES: 02 9327 9777



COCKTAILS

Woollahra Sling 19

Tanqueray, Cherry Heering, Dom Benedictine, Cointreau, Grenadine, bitters, fresh house pineapple, lime, served long

Moncur Negroni 24

Our unique recipe. Made in collaboration with the team at Four Pillars Gin.

(Visit Moncur Cellars and take home a 500ml bottle of the Moncur Negroni or Summer Negroni for \$60)

Winter Martini 24

Tanqueray 10, our winter syrup

Clover Club 20

Tanqueray gin, fresh lemon, sugar syrup, egg white, raspberries

Paloma 20

Casamigos Tequila, fresh lime, grapefruit juice, agave syrup (straight up or on the rocks with a dash of soda)

Gardeners Martini 22

Zubrowka Bison Grass, St Germain elderflower, fresh lime, basil

Chamomile Kilt 22

Talisker, fresh lemon, egg white, chamomile syrup, mint

Ginger Bread Old Fashioned 24

Woodford Reserve Bourbon, Domaine Canton Ginger liqueur, gingerbread syrup, orange bitters

Dirty Chai Martini 20

Ketel One, our chai syrup, fresh espresso

**CLASSIC COCKTAILS ARE
AVAILABLE ON REQUEST**

