WOOLLAHRA HOTEL

MENU

Sparkling

DAL ZOTTO, 12 / 59
Pucino Prosecco, King Valley, VIC

SUPERNATURAL, 60
Pet Nat, Cradle Coast, TAS (o)(b)(n)

PHILIPPE GONET CHAMPAGNE, 60 / 115
Blanc de Blancs, Mesnil-sur-Oger, FRA 375ml

ANDRE DELORME, 95
Cremant de Bourgogne, Blanc de Blancs, FRA

BOLLINGER, 29 / 170
Special Cuvée, Ay, Champagne, FRA

BOLLINGER ROSE, 250
Ay, Champagne, FRA

White

RIESLING, 12 / 58
Chaffey Brothers, Eden Valley, SA (o)

SAUVIGNON BLANC, 9 / 43
Beside Broke Road, Margaret River, WA

FUME BLANC, 75
Nashdale Lane, Orange, NSW

SANCERRE, 22 / 105
Domaine Delaporte, FRA

PINOT GRIGIO, 11 / 53
Artigiano, Venezie, ITA

PINOT GRIGIO, 73
Tiefenbrunner, Alto Adige, ITA

GEWURTZTRAMINER, 75
Willm Reserve, Alsace, FRA

PETIT CHABLIS, 21 / 99
Domaine Laroche, Chablis, FRA

CHARDONNAY, 11 / 53
Tyrrell's, Hunter Valley, NSW

CHARDONNAY, 90
Domenica Moncur Cellars, Beechworth, VIC

Rosé

CHATEAU MAYLANDIE, 'LES AMIS', 11 / 53
Cotes de Provence, FRA

DOMENICA, 85
Nebbiolo Rose, Beechworth, VIC

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

WOOLLAHRA HOTEL VICTOR CHURCHILL BEEF BURGER 27
grilled beef, chilli mayo, lettuce, tomato, gruyère, Sichuan pickled cucumber served with 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, eshallots, 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, 12 / 58
Liv Zak, Yarra Valley, VIC

PINOT NOIR, 65
Colmar Estate, Orange, NSW

PINOT NOIR, 105
Edouard Delaunay, Septembre, Burgundy, FRA

GRENACHE, 14 / 68
Langmeil, Barossa, SA

COTES DU RHONE, 21 / 105
La Famille Perrin, FRA

NERO D'AVOLA, 80
Mitolo, McLaren Vale, SA

SHIRAZ SANGIOVESE, 12 / 58
Nashdale Lane, The Social Red, Orange, NSW

SHIRAZ, 11 / 53
Tyrrell's, Rufus Stone, Heathcote, VIC

SHIRAZ, 65
Yangarra, McLaren Vale, SA (o)(b)(pf)

SHIRAZ, 85
Izway 'Rob & Les', Barossa, SA

CABERNET SAUVIGNON, 9 / 43
Beside Broke Road, Margaret River, WA

APERTIFS & DIGESTIFS

Aperol Spritz 18
Aperol, Prosecco, soda

French 75 22
Tanqueray, fresh lemon juice, prosecco

Rossini 29
Crème de Fraise, Bollinger, fresh strawberry

Bellini 18
Peach Nectar, prosecco

Boulevardier 24
Bulleit Bourbon, Campari, Antica Formula

Cheshire Cat 22
Voyer VS Cognac, Cherry Heering, Antica Formula, Cinnamon sugar syrup

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