



UPSTAIRS AT
WOOLLAHRA HOTEL
Menu

/WOOLLAHRAHOTEL @THEWOOLLAHRAHOTEL
FOR BOOKINGS & ENQUIRIES, VISIT WOOLLAHRAHOTEL.COM.AU
OR CALL 02 9327 9777

SMALL PLATES

CHICKEN KARAAGE panko crumb, Kewpie mayo	20
BETEL LEAF (3PCS) spanner crab, chilli, peanuts, Granny Smith apple, salmon roe, diced lime GF	21
VEGETABLE SPRING ROLLS (4PCS) sweet chilli sauce V	18
CHICKEN SATAY SKEWERS (3PCS) peanut dipping sauce GF	19
SALT & PEPPER SQUID Nuoc Chaum GF	20
PRAWN WONTONS (5PCS) ginger, shallots, coriander	19
HIRAMASA KINGFISH SASHIMI Nam jim, coriander, coconut cream, kaffir lime GF	21

LARGE PLATES

STEAMED SNAPPER FILLET soy, ginger, shallot, chilli & coriander GF option available upon request	36
BRAISED BEEF SHORT RIBS pickled cucumber, Asian slaw, sambal mayo, bao buns	38
CHICKEN KATSU SCHNITZEL panko crumb tonkatsu, Kewpie mayo, toasted sesame, Asian slaw, fries	28
250GM BLACK ANGUS RUMP CAP 250GM STRIPLOIN MBS3+ Riverina beef, served with spinach salad, Sichuan black pepper sauce, fries GF	35 52
CONE BAY BARRAMUNDI FILLET wrapped in banana leaf, curry paste, toasted coconut, kaffir lime leaves, jasmine rice GF	34
DEEP-FRIED SILKEN TOFU salted black bean, shiitake, enoki, wood ear mushrooms, baby spinach, chilli GF,V	28
HOKKIEN NOODLES wok tossed egg noodles, bok choy, carrots, coriander, chilli, fried shallot, kaffir lime Add PRAWNS Add FRIED CHICKEN Add DUCK	20 5 6 7

BURGERS

HUNGERFORD MEAT CO. DRY AGED CHEESEBURGER grilled beef, American cheese, sambal mayo, pickled cucumber, Spanish onion, potato bun served with fries	28
CHICKEN BURGER marinated deep-fried chicken thigh, chilli mayo, lettuce, pickled carrot & daikon served with fries	26

House Made CURRIES



THAI GREEN CHICKEN Thai eggplant, snake beans & baby corn GF	29
BEEF MASSAMAN potato, fried shallots, peanuts GF	30
HIRAMASA KINGFISH & PRAWN snow pea, cherry tomato GF	34
PUMPKIN TOFU yellow curry, Japanese pumpkin, hard tofu	25
ROTI flaky flatbread perfect to mop up your curry	2 for \$6

SALADS

GRILLED SALMON red cabbage, cucumber, bean sprouts, coriander, Vietnamese mint, mirin dressing GF, VE option available	27
DUCK SALAD red cabbage, bean sprouts, Spanish onion, cucumber, Vietnamese mint, hoisin & sesame dressing VE option available	27
THAI BEEF SALAD MBS3+ striploin, red cabbage, Granny Smith apple, carrots, cherry tomato, cucumber, toasted rice, Thai dressing GF, VE option available	27

SIDES

CHINESE-STYLE FRIED RICE red onion, ginger, shallots, egg, soy & sesame oil V, GF & VE option available Add PRAWNS Add FRIED CHICKEN Add DUCK	15 5 6 7
STIR FRIED VEGETABLES Gai lan, snow peas, shiitake mushroom, carrots, oyster sauce V, GF & VE option available	13
JASMINE RICE GF, VE	4
FRIES sambal mayo & chilli salt V Add SICHUAN BLACK PEPPER SAUCE	11 3

DESSERTS

CHOCOLATE & SALTED CARAMEL SLICE caramelised peanuts & coconut crumble	14
A SELECTION OF ICE CREAMS AND SORBETS MADE LOCALLY BY BODALLA DAIRY ICE CREAM Single Scoop Two Scoops Choose from: • chilli chocolate GF • wild strawberry GF • rainbow GF • mixed berry sorbet GF, VE	5 8

What's On

MON

MONDAY DUMPLINGS
\$15 MIXED DOZEN
AVAILABLE IN THE FRONT BAR

TUE

BAO TOWN TUESDAYS
3 BAO'S FOR \$15
ALL DAY

WED

STEAK WEDNESDAYS
\$20 SERVED W/ CHIPS & SALAD
+ \$20 OFF ALL BOTTLES OF WINE
ALL DAY

TRIVA
FROM 7PM

THU

ALL DAY

CURRY THURSDAYS
+
A HOUSE BEER OR WINE

FRI

\$15 MARGARITAS
ALL DAY

HAPPY HOUR

MON-FRI 4-6PM

\$7 SCHOONERS
\$7 WINE

SUN

SPRITZ SUNDAYS
\$15 FEVER TREE SPRITZ

LIVE MUSIC
FROM 2PM

Weekend Bottomless Brunch

**ENJOY A SHARED STYLE BANQUET
AND 2 HOURS OF BOTTOMLESS
DRINKS FOR \$89PP.**

Cocktail and champagne upgrades available.

Available 12-4pm on weekends for bookings only.

Minimum 4 people required.

Wine List



SPARKLING & CHAMPAGNE

Tyrrell's 'Moores Creek' Brut, Hunter Valley, NSW	10	48
Dal Zotto, Pucino Prosecco, King Valley, VIC	13	62
Andre Delorme, Cremant De Bourgogne, Brut Rose, FRA		83
Lark Hill 'Roxanne', Pet Nat, Canberra, ACT (N)		75
Ayala, Brut Majeur, Ay, Champagne, FRA	25	135
Bollinger, Special Cuvée, Ay, Champagne, FRA		170
Ayala, Blanc De Blancs, Ay, Champagne, FRA		198

WHITE

Riesling, Chaffey Brothers, Eden Valley, SA (O)	13	62
Gewürztraminer, Three Elms Timbertops, Margaret River, WA	15	70
Sauvignon Blanc, Beside Broke Road, Margaret River, WA	11	55
Sauvignon Blanc, Mount Fishtail, Marlborough, NZ	13	62
Sancerre, Domaine Delaporte, FRA		125
Pinot Grigio, Artigiano, Venezia, ITA	12	58
Pinot Gris, Brokenwood, Hunter Valley, NSW		75
Petit Chablis, William Fevre, Chablis, FRA	24	110
Chardonnay, Tyrrell's, Hunter Valley, NSW	12	58

ROSE

Turkey Flat, Grenache, Barossa Valley, SA	12.5	60
Chateau Roquefeuille, 'Amalia', Cotes De Provence, FRA	14	65

RED

Pinot Noir, Liv Zak, Yarra Valley, VIC	13	62
Pinot Noir, Edouard Delaunay, Septembre, Burgundy, FRA		125
Cotes Du Rhone, La Famille Perrin, FRA	16	75
Grenache, Langmeil, Barossa Valley, SA	15	72
Merlot, Fermoy Estate, Margaret River, WA		75
Shiraz Sangiovese, Nashdale Lane, The Social Red, Orange, NSW	13	62
Shiraz, Tyrrell's, Rufus Stone, Heathcote, VIC	12	58
Shiraz, Yangarra, McLaren Vale, SA (O)(B)(PF)		70
Shiraz, Torbreck, Woodcutter's, Barossa Valley SA		85
Cabernet Sauvignon, Beside Broke Road, Margaret River, WA	11	50

Patrons with food allergies or dietary requirements, please inform staff prior to ordering. We will make every effort to accommodate your dietary needs however, traces of allergens may be present in our kitchen. All credit card payments will incur a 1.6% processing fee. A 15% surcharge applies on all public holidays.

Cocktails



WOOLLAHRA SLING

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

CLOVER CLUB

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

MONCUR NEGRONI

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

PALOMA

Casamigos Blanco, agave, lime, grapefruit

COCONUT MARGARITA

Casamigos Blanco, Coco Lopez, lime, desiccated coconut

SUMMER MARTINI

Tanqueray No. Ten, St Germain, lemon twist

LYCHEE MARTINI

Ketel One Citroen, Paraisio Bliss, lychee, fresh lemon

PORNSTAR MARTINI

Ketel One, passionfruit, vanilla sugar syrup, lime, prosecco

20 GARDENERS MARTINI 22

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

22 JUNGLE BIRD 23

Gosling's Black Seal Rum, Campari, fresh house pineapple, lime

24 MINT JULEP 22

Bulleit Bourbon, sugar, mint, Angostura bitters

HUGO SPRITZ 17

St Germain, prosecco, fresh lime, mint, soda

22 NON - ALCOHOLIC



22 SUNNY SPRITZ 12

Lyres Italian Orange, soda, orange slice

24 CRIME OF PASSION 17

Seedlip Spice 94, passionfruit, orgeat, mint

22 NOGRONI 19

Seedlip Spice 94, Lyres Italian Orange, Lyres Rosso

CLASSIC COCKTAILS AVAILABLE ON REQUEST

CELEBRATE WITH US!

Planning a special event? Let us do the hard work!
Call 02 9327 9777 to get in touch with our Events Team today.