WOOLLAHRA HOTEL

MENU

OUR MENU IS DESIGNED TO SHARE FAMILY STYLE.

WE RECOMMEND SAMPLING DISHES FROM EACH SECTION OF THE MENU.

WOOLLAHRAHOTEL.COM.AU
02 9327 9777

/WOOLLAHRAHOTEL | @THEWOOLLAHRAHOTEL

- SHARE PLATES -

STEAMED EDAMAME *(V, GF)* **12**
smoked chilli salt

WHIPPED RICOTTA *(V, GFA)* **16**
shiitake xo, crostini

TUNA TARTARE *(GF, A)* **28**
avocado, lemon, capers, coriander, corn tostadas

PRAWN ROLL *(A)* **14**
milk bun, lemon mayo, cos, chives, tajin

VEGETABLE SPRING ROLLS *(V)* **(4PCS)** **20**
sweet chilli sauce

CHAR-GRILLED BEEF SKEWERS **(2PCS)** **16**
beef tenderloin, Dijon, black pepper, butter lettuce

SALT & PEPPER SQUID *(GF, I)* **24**
lemon aioli

CHAR-GRILLED U8 KING PRAWN *(GF, A)* ..... **12 ea**
garlic, tarragon & lemon butter

PRAWN WONTONS (5PCS) *(I)* **21**
ginger, shallots, prawn oil, chilli

KOREAN FRIED CHICKEN **22**
marinated chicken thigh, gochujang mayo, pickles

CRISPY ENOKI MUSHROOMS *(V)* **18**
dashi-poached & fried enoki, sesame & soy mayo

- CURRY OF THE WEEK -

Made in house entirely from scratch. Served with jasmine rice or double roti.
Ask a member of staff for what's on this week....M/P

- MAINS & SALADS -

CHICKEN KATSU SCHNITZEL **28**
tonkatsu, kewpie mayo, toasted sesame, cos, fries
+ add gravy 5

CHICKEN PARMIGIANA **35**
tomato sugo, mozzarella, parmesan, basil, cos, fries

STEAMED NZ SNAPPER FILLET *(N)* **42**
ginger, shallot, chilli, coriander, wombok, soy broth, peanut oil

FISH & CHIPS *(A)* **33**
beer-battered flathead, crushed peas, jalapeño tartare, lemon, fries

CRAB & PRAWN PASTA *(M)* **36**
linguine, lemongrass, prawn & ginger bisque, chilli, pangrattato

PRIMAVERA PASTA *(V)* **28**
trottole pasta, zucchini, peas, capers, garlic, lemon, sunflower seeds
whipped ricotta, mint & basil

CAESAR SALAD *(GFA)* **24**
cos, soft hen's egg, anchovy buttermilk dressing, prosciutto, croutons
+ add chicken 7

GREEN GODDESS SALAD *(GF, N, V)* **24**
wombok, cucumber, avocado, edamame, mint, cashews, goddess dressing
+ add salmon (A) 9

GF - Gluten Free | GFA - Gluten Free Available | V - Vegetarian | VE - Vegan | N - Nuts | I - International Seafood | A - Australian Seafood | M - Mixed Seafood

We will make every effort to accommodate your dietary needs however, traces of allergens may be present in our kitchen. A 5% surcharge applies on Saturday, 10% on Sundays & 15% on public holidays.

- BURGERS -

WOOLLAHRA BURGER **28**
double beef patty, American cheese, iceberg, secret sauce, fries

BISTRO DELUXE BURGER **35**
double beef patty, truffle & onion jam, bistro bearnaise, tomato
butter lettuce, gruyere, fries

CHAR-GRILLED CHICKEN BURGER **27**
marinated chicken breast, sambal, American cheese, kewpie
butter lettuce, tomato, fries

CRISPY MUSHROOM BURGER **25**
fried enoki mushrooms, sambal, American cheese, pickles, kewpie
butter lettuce, fries

- FROM THE CHAR-GRILL -

LAMB MERGUEZ SAUSAGE *(GF)* **34**
buttered mash, onion gravy

SEARED TUNA STEAK *(GF, A)* **38**
capsicum, caper & raisin vinaigrette, cos

250G O'CONNOR RUMP *(GF)* **39**
served with either fries or mash, cos, choice of sauce
+ add char-grilled U8 King Prawn (A) 12 ea

250G BLACK ANGUS SIRLOIN *(GF)* **55**
served with either fries or mash, cos, choice of sauce
+ add char-grilled U8 King Prawn (A) 12 ea

800G RIVERINA T-BONE (share 2-3) *(GF)* **120**
served with either fries or mash, cos, choice of two sauces

- SIDES & SAUCES -

GARDEN SALAD *(GF)* **12**
cos, cucumber, tomato, pickled eschalot

JASMINE RICE *(GF, VE)* **5**

STEAMED SEASONAL VEG *(V, GF)* **14**

FRIES *(V, GF)* **12**
chilli salt & ketchup

BUTTERED MASH *(GF)* **12**
garlic butter, prosciutto crumb

SAUCES *(GF)* **3**
mushroom, pepper, chimichurri, béarnaise

- DESSERTS -

CHERRY & COCONUT BOMBE *(N)* **15**
toasted coconut

CHOCOLATE FUDGE SUNDAE **15**
chocolate brownie, caramel fudge, vanilla ice cream
chocolate sauce, whipped cream

SPICED APPLE CRUMBLE **15**
butterscotch sauce, vanilla bean ice cream

CHOCOLATE & SALTED CARAMEL SLICE *(N)* **14**
caramelised peanuts & coconut crumble

ICE CREAMS & SORBETS BY BISTRO MONCUR
One Scoop 5 | Two Scoops 8

GF - Gluten Free | GFA - Gluten Free Available | V - Vegetarian | VE - Vegan | N - Nuts | I - International Seafood | A - Australian Seafood | M - Mixed

WHAT'S ON

WOOLLAHRA HOTEL

MON

$25 DUMPLINGS
MIXED DOZEN

TUES

$20 KATSU SCHNITZEL
$25 PARMIGIANA

WED

$25 STEAK
+ $15 OFF ALL BOTTLES OF WINE

TRIVIA
FROM 7PM

THU

$20 BURGERS

FRI

$15 MARGARITAS

HAPPY HOUR

MON-FRI 4-6PM

SCHOONERS & WINES FROM $7.50

SPIRITS FROM $9

Saturday SESSIONS

DJs EVERY SAT NIGHT
7:30PM TIL LATE

SUNDAY ROAST

$35 AVAILABLE FROM 12PM UNTIL SOLD OUT

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.

- WINE LIST -

CHAMPAGNE & SPARKLING

PIPER-HEIDSIECK CUVEE BRUT Reims Champagne FRA	22		99
DAL ZOTTO, PUCINO PROSECCO King Valley VIC	15		80
TYRRELL'S MOORE'S CREEK BRUT Hunter Valley NSW			60
ANDRE DELORME CREMANT DE BOURGOGNE Blanc de Blancs, Burgundy FRA			90
CHARLES HEIDSIECK BRUT RESERVE Reims Champagne FRA			170
BOLLINGER SPECIAL CUVEE Champagne FRA			210

ROSE

PIPER HEIDSIECK ROSE SAUVAGE Reims Champagne FRA			165
RAMEAU D'OR PETIT AMOUR Cotes De Provence FRA	14	23	65
BULMAN GRENACHE ROSE Barossa Valley SA			70

WHITE

CHAFFEY BROTHERS TRIPELPUNKT RIESLING Eden Valley SA	13	22	60
TYRRELL'S HVD SINGLE VINEYARD SEMILLON Hunter Valley NSW			95
PIEROPAN SOAVE CLASSICO Verona ITA			105
FOREST HILL GEWURZTRAMINER Mount Barker, Great Southern Ranges WA			70
MACAULEY PIQUEPOUL McLaren Vale, SA			75
J. DE VILLEBOIS SANCERRE Loire Valley FRA			120
MOUNT FISHTAIL SAUVIGNON BLANC Marlborough NZ	12	19	55
NATIVO PINOT GRIGIO Venezie ITA	10	17	50
PROVENANCE PINOT GRIS Henty VIC			80
COLLECTOR SUMMER SWARM FIANO Gundagai NSW	12	24	75
LAROCHE PETIT CHABLIS Chablis FRA	25	39	115
TYRRELL'S CHARDONNAY Hunter Valley NSW	12	19	55
WOODLANDS CHARDONNAY Wilyabrup Valley Margaret River WA			95

BISTRO MONCUR
WOOLLAHRA

WINE LIST AVAILABLE

- WINE LIST -

RED

ROSS HILL HARRY PINOT NOIR Orange NSW	13	21	60
CANTINA TOLLO SANGIOVESE Montepulciano ITA	10	17	50
ALBERT BICHOT VIEILLES VIGNES DE PINOT NOIR Burgundy FRA			115
CHAFFEY LA RESISTANCE GSM Barossa Valley SA	14	23	65
LANGMEIL ROUGH DIAMOND GRENACHE Barossa Valley SA	15	24	70
LA FAMILLE PERRIN COTES DU RHONE Rhone Valley FRA			75
TORBRECK THE STEADING GSM Barossa Valley SA	23	38	110
BATTLE OF BOSWORTH PURITAN SHIRAZ McLaren Vale SA			80
TYRRELL'S RUFUS STONE SHIRAZ Heathcote VIC	12	19	55
JOHN DUVAL ENTITY SHIRAZ Barossa Valley SA			120
MIKE PRESS CABERNET SAUVIGNON Adelaide Hills VIC	15	24	70
BOWEN ESTATE CABERNET SAUVIGNON Coonawarra SA			90
CHATEAU L'EGLISE CABERNET-MERLOT Bordeaux FRA			85

- COCKTAILS -

SUMMER MARTINI Tanqueray 10, St. Germain Elderflower	25
DAIQUIRI Angostura Reserva Rum, lime, sugar	23
COCONUT MARGARITA Casamigos Blanco, Malibu, fresh lime & coconut	24
PORNSTAR MARTINI Ketel One, passionfruit, vanilla, fresh lime, prosecco	25
AMARETTO SOUR Disaronno, orange bitters, lemon & egg white	24
ESPRESSO MARTINI Ketel One, Kahlua, Baileys Chocolate, espresso	24
LYCHEE MARTINI Ketel One Citroen, Paraisio Bliss, lychee, fresh lemon	24
LIMONCELLO SPRITZ Limoncello, bubbly, soda, fresh mint	22
NEGRONI Tanqueray, Campari, Dolin Rouge	24
OLD FASHIONED Bourbon, bitters, sugar, orange	25

CLASSIC COCKTAILS AVAILABLE ON REQUEST