

SUMMER
MENU
ALL DAY DINING

POTTS POINT HOTEL

BAR MENU

CHICKEN WINGS reaper mayo 12

SALMON CROQUETTES tartare 9

BURRATA house made granola, heirloom tomatoes,
pea gazpacho 16

SMOKED SALMON blue swimmer crab, avocado puree,
apple, orange, miso 18

FRIED SQUID chilli, basil, lime, chipotle 17

BURNT ENDS Kansas BBQ sauce 15

ROASTED ONION DIP flatbread and crisps 12

BISTRO MENU

CRISPY SKIN BARRAMUNDI

pippies, asparagus, peas &
rosé wine sauce **28**

CRISPY SKIN PORK BELLY

asian style salad, chilli sesame dressing
and black garlic **25**

SEARED DUCK BREAST

cos, radicchio, orange,
cranberries, walnut and
marsala jus **26**

SALAD BOWL

spiced chickpeas, avocado, seasonal fruit,
toasted coconut flakes, quinoa, mix leaf,
cucumber and mint **16**

220GM RUMP

house spiced fries, salad and gravy **20**

250GM GRAINGE SIRLOIN

shiitake mushroom butter and triple cooked
hand cut chips **26**

CHICKEN SCHNITZEL

house spiced fries
and gravy **20**

Parmigiana with ham **24**

7HR SLOW SMOKED BEEF BRISKET

served with garden salad and
McClure's pickles **21**

Available from 5:30pm daily

BURGERS

ALL BURGERS SERVED WITH CHIPS

WAGYU CHEESEBURGER

grilled onions, mushrooms, homemade
cheese sauce, aioli, iceberg **20**

GRILLED MARKET FISH BURGER

tartare, sorrel **20**

ROASTED PORTOBELLO MUSHROOM BURGER

cos, parmesan, aioli **19**

SIDES

Chips 8

Mix Leaf Salad 8

Greens 8

KIDS MENU

Fish & Chips 12

Pasta & Sauce 12

Cheeseburger & Chips 12

*(Kids eat free Saturdays & Sundays)**

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

DESSERT

FIG PARFAIT

almond praline, maraschino cherry, leatherwood honey
and burnt caramel ice cream

12



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

Vegetarian | Gluten Free