

POTTS POINT HOTEL

STANDARD DRINKS PACKAGE

3 HOURS \$63PP; 4 HOURS \$79PP
5 HOURS \$98PP; 6 HOURS \$116PP

ADD HOUSE SPIRITS +\$12PP

PPH Lager
4.2% ABV

Carlton Dry
4.5% ABV

Cascade Premium Light
2.5% ABV

Carlton Zero
0% ABV

Pinot Grigio
Australia

Grenache
Australia

Prosecco NV
Australia

PREMIUM DRINKS PACKAGE

3 HOURS \$85PP; 4 HOURS \$106PP
5 HOURS \$134PP; 6 HOURS \$159PP

ADD HOUSE SPIRITS +\$12PP

PPH Lager
4.2% ABV

Carlton Dry
4.5% ABV

Corona
4.5% ABV

Young Henrys Newtowner
4.8% ABV

Cascade Premium Light
2.5% ABV

Carlton Zero
0% ABV

Somersby Apple Cider
4.6% ABV

Chardonnay
Australia

Pinot Grigio
Australia

Grenache
Australia

Malbec
Argentina

Rosé
France

Prosecco NV
Australia

POTTS POINT HOTEL

CANAPÉS

\$ 4 PER PIECE

Pork and Fennel Sausage Roll Bite
with spicy tomato relish

Farfalle Pasta Salad
*with pesto, pine nuts, olives, tomato,
bocconcini and grilled chicken*

Italian Pinwheel
*with spicy salami, cream cheese, parmesan
and lettuce*

Vegetable Spring Roll
(V) (VE)

\$ 5 PER PIECE

Roast Tomato and Ricotta Bruschetta
drizzled in chilli honey
(V) (GFP)

Goats Cheese and Strawberry Bruschetta
drizzled in honey and balsamic glaze
(V) (GFP)

Smoked Salmon and Cream Cheese Tart

Thai Chicken Pie

Spinach and Mushroom Pie
(V)

\$ 6 PER PIECE

Lamb Souvlaki Skewer
drizzled with garlic yoghurt
(GF)

Prawn Toast

Chicken Souvlaki Skewer
(GFP)

Baked Spinach and Feta Filo Roll
(V)

Prawn San Choy Bow
(GF)

\$ 7 PER PIECE

Chorizo and Prawn Skewer
(GF)

Beef Negimaki

Chicken Katsu Finger Sandwich
with tonkatsu and cabbage

Squid Ink Pasta
*with tomato and garlic prawns, basil and
grana padano*

Satay Duck Skewer
with peanut sauce
(GF)

\$ 8 PER PIECE

Chicken Schnitzel Slider
with spicy mayo, slaw and pickle

Wagyu Beef Slider
with American cheese and pickles

Grilled Haloumi Slider
with sweet and sour capsicum
(V)

POTTS POINT HOTEL

CANAPÉS

\$12 PER PIECE

Tuna Ceviche Tostada

*with avocado crema and salsa macha
(GF)*

Lamb Chop

*with ras el hanout
(GF)*

Shrimp and Crab Po' Boys

with avocado and lettuce

PLATTERS

Assorted Dips

with za'atar flatbread and vegetable sticks
\$100 per platter

Cheese Platter

with crackers, fruit, chutney and nuts
\$160 per platter

Antipasto Platter

*deli meats and cheese, with crackers, fruit
and vegetables*
\$250 per platter

DESSERT

\$5 PER PIECE

Opera Cake

Coffee and Walnut Cake

Assorted Macarons

(V) Vegetarian; (VE) Vegan; (GF) Gluten Free; (VP) Vegetarian Possible on Request;
(VEP) Vegan Possible on Request; (GFP) Gluten Free Possible on Request.
Halal items are also available for an additional \$3 per canapé.

Please be aware that all food is prepared in a kitchen that handles allergens. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

All menu and beverage selections are subject to change depending on product availability.

POTTS POINT HOTEL

JACOQUE (PES)(GF) \$5

24-hour strained labneh, habanero oil, citrus, toasted pepitas, cucumber, fennel, dill, served on mini tostadas

SALBUT (GF)(V) \$5

roasted pumpkin, spinach, queso fresco & habanero crema served on mini tostadas

YUCATAN STYLE OYSTERS (GF) \$6

served with jamaica granita

TOTOPOS (GF) \$7

chunky avocado with citrus & habanero pico, topped with chorizo & roasted pepitas, served with corn chips

PANUCHO DE POLLO PIBIL (GF) \$7

pulled adobo chicken, black bean, avocado crema, pickled onion & habanero, served on mini tostadas

TIKIN XIC FISH SOPE (GF) \$7

barramundi sope roasted in citrus & annatto, charred lime & pepitas mole

KIBIS YUCATECOS (GF) \$7

golden bulgur & beef croquettes with refreshing mint-habanero dressing

TACO CAMPECHANO (GF) \$8

aged chorizo, crispy pork crackling, guacamole, white onion & coriander

PESCADILLAS \$8

crispy masa turnovers filled with achiote marinated fish with pipian verde

POC CHUC (GF) \$8

citrus-marinated pork skewers, honey glaze with tatemada sauce

CRISPY POLLO PAPADZULE (GF) \$8

crispy maize tortilla, rolled and stuffed with annatto seed marinated chicken, pumpkin seed mole & egg

SHORT RIB SOPE \$9

slow-braised beef short rib sope, barbacoa sauce, pickled onion & roasted pepitas

CEVICHE YUCATECO (GF) \$12

barramundi ceviche dressed in a blend of coconut milk, passionfruit, citrus, habanero, mango, onion & crunchy maize crackling

BUNUELOS DE VIENTO \$5

crispy fritters dusted in cinnamon sugar, chocolate piloncillo sauce, popcorn dust, grapefruit gel