

THE
BOURBON
HOTEL

\$15 Lunch Specials

Available Monday to Friday 11:30am to 5pm - excludes public holidays

SIRLOIN STEAK

CHIPS, SALAD AND GRAVY

SOUTHERN PULLED PORK TACO

SOFT TORTILLA, SLOW BRAISED PORK, CELERIAC & APPLE SLAW

WATERMELON & DEVILLED EGG SALAD

MELON, WILD ROCKET, WITLOF, RADISH, ONION, MINT,
CHERRY TOMATO, PECAN NUT, GOAT CHEESE,
HONEY MUSTARD DRESSING AND DEVILLED EGG

1 POUND SOUTHERN FRIED CHICKEN BITES

THIGH FILLET MARINATED IN BUTTERMILK, LIGHTLY FLOURED AND FRIED
SERVED WITH HOUSE DEVILLED BBQ SAUCE

SMOKEY BRISKET PO'BOY

SLOW BRAISED BRISKET, RED SLAW, PICKLE, LIQUID CHEDDAR CHEESE,
FRIED SHALLOTS AND CHIPS

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BH BURGERS

STINKY CHOOK \$24 EXTRA HOT

CRISPY CHICKEN THIGH FILLET,
GORGONZOLA CHEESE SAUCE,
JALAPENO JAM, HABANERO AIOLI,
JALAPENO POPPERS, HOT
BUFFALO WING ON TOP

THE MAC \$18

BEEF PATTIE, CRISPY BACON, MAC
N CHEESE, CROQUETTE, SMOKED
BBQ SAUCE, MUSTARD AIOLI,
CORAL LETTUCE, JUMBO PICKLES,
CANDIED BACON SPIKE

MISS PIGGY \$18

BBQ PULLED PORK, BACON,
ONION RINGS, SLAW, CRACKLING,
BATTERED PINEAPPLE, APPLE
RELISH, LIME AIOLI, PORK
CRACKLING

CHOP CHOP \$25

ROSEMARY AND GARLIC INFUSED
LAMB PATTIE, GRILLED RED
ONION, ROCKET, TOMATO,
POTATO AND BACON ROSTI,
MINT SAUCE, HARISSA SAUCE,
LAMB CUTLET

SPICY HEN \$17

MARINATED CHICKEN BETWEEN
MILK BUNS WITH CHEDDAR
CHEESE, RAGIN' CAJUN AIOLI,
BACON AND RED SLAW

MAGIC MUSHROOM (V) \$23

GRILLED FIELD MUSHROOM,
MONTEREY JACK CHEESE,
GRILLED HALOUMI, SLICED
AVOCADO, BALSAMIC GLAZED
AIOLI, LETTUCE, BABY
CARROT SPIKE

THE FARMER (V) \$16

CAULIFLOWER, CHEESE,
CHICKPEAS, LETTUCE, TOMATO,
CHEF'S SPECIAL SAUCE

THE LOCAL \$18

GRAIN-FED BEEF PATTIE,
SMOKY MAYO, LETTUCE, PICKLES,
TOMATO, CHEDDAR CHEESE

THE BOURBON AM \$25

DOUBLE PATTIE, SMOKED BACON,
JACK CHEESE, CARAMELISED
ONION AND BACON JAM, CORAL
LETTUCE, JUMBO PICKLES, HASH
BROWN, SMOKY BBQ SAUCE,
AIOLI, CANDIED BACON SPIKE

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2 for \$25 Cocktails

MOJITO

FRESH MINT, PAMPER
BLANCO, SUGAR, MINT
STICKS, LIME WEDGES,
SODA WATER

ESPRESSO MARTINI

COFFEE BEANS, EL JIMIDOR,
KAHLUA, FRESH ESPRESSO,
VANILLA SYRUP

VANILLA PASSION

VANILLA ABSOLUT,
SMIRNOFF VODKA, BACARDI
151, PINEAPPLE JUICE,
VANILLA SYRUP, PASSION
FRUIT PULP

ISTANBUL ICE TEA

GORDONS, COINTREAU,
LEMON JUICE, ELDER
FLOWER CORDIAL,
CUCUMBER CHUNKS,
TURKISH APPLE TEA

LIGHT MY FIRE

FIREBALL, COINTREAU,
LEMON JUICE, CINNAMON
SUGAR, EGG WHITE

RED LIKE PASSION

SMIRNOFF, ABSOLUTE
RASPBERRY, COINTREAU,
FRESH BLUEBERRIES, LEMON
JUICE, SUGAR SYRUP

AMARETTO SOUR

DISARONNO AMARETTO,
LEMON JUICE,
MARASCHINO JUICE,
EGG WHITE

COSMOPOLITAN

FLAMED ORANGE DISC,
SMIRNOFF VODKA,
COINTREAU, CRANBERRY,
JUICE, LIME JUICE

SMOKEY ALMOND OLD FASHIONED

FRANGELICO, BUFFALO
TRACE BOURBON, OLD
FASHION BITTERS, SMOKE
ALMOND SYRUP

MARGARITA

EL JIMADOR REPOSADO,
COINTREAU, LIME JUICE,
SUGAR SYRUP

APEROL SPRITZ

APEROL, FISH CAGE
SPARKLING

NEGRONI

ORANGE TWIST,
GORDONS, ANTICA
FORMULA, CAMPARI

Hunterford Hill
ESTD 1867

SWEETWATER

THEBOURBON.COM.AU

THEBOURBONSYDNEY THEBOURBON_SYDNEY

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MENU

STARTERS

- HOUSE MARINATED OLIVES (V, DF, GF)** 9
Garlic, thyme & rosemary
- GRILLED HALOUMI (V, GF)** 14
With house bread, cherry tomatoes & salad
- BUFFALO WINGS (GF)** 14
Spicy buffalo wings with blue cheese sauce
- CRUMBED JALAPEÑO POPPERS (V)** 14
Goat's cheese stuffed jalapeños, crumbed & fried
- HOUSE BAKED BREAD & DIPS** 14
Baked right here with seasonal dips
- BABY SEAFOOD PLATTER** 22
BBQ whole baby squid, prawns & scallops with our own spicy dipping sauce
- SMOKED BURNT ENDS (GF)** 16
Smokey beef brisket ends with spicy BBQ sauce

BAKED SPUDS

Hot baked jacket potatoes served with your choice of stuffing

- ORIGINAL SOUR CREAM & CHIVES (GF, V)** 12
- TOMATO SALSA (GF, V)** 13
- BEEF CON CARNE (GF)** 14
With sour cream & guacamole
- PULLED PORK (GF)** 17
With sauerkraut, bacon & pork crackling

(V) VEGETARIAN (DF) DAIRY FREE (GF) GLUTEN FREE

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22 DARLINGHURST RD, POTTS POINT NSW 2011



MENU

STEAKS

*All steaks served with you choice of any 2 of:
chips / salad / jacket potato / steamed veg / slaw / mash*

*And choice of sauce:
red wine jus / gravy / mushroom / pepper
garlic butter / dienne (GF)*

Extra sauce \$2

- RUMP 300GR** 28
- EYE FILLET 250GR** 32
- SCOTCH FILLET 300GR** 33
- PORTERHOUSE 250GR** 33
- RIB EYE 350GR** 45

MAINS

- FISH & CHIPS** 24
Choice of grilled or battered flathead
- CHICKEN SCHNITZEL** 17
Served with chips & salad
- PARMIGIANA** 19
Served with chips & salad
- HALF CHICKEN, CHIPS & GRAVY (GF)** 28
- PORK BELLY (GF)** 32
Served with apple relish & baked veg
- BEEF SHORT RIBS (GF)** 38
House smoked ribs, smokey BBQ sauce & chips
- MARKET FISH (DF, GF)** 30
Grilled or steamed market fish with seasonal veg
- BEEF BRISKET (GF)** 30
Served with BBQ sauce, slaw & kettle chips
- FRENCH ONION DIP STEAK SANDWICH** 18
Rare sliced beef with French onion soup dip



MENU

KIDS MENU

Under 12 years

All kids meals come with choice of chips or steamed veg

- SIRLOIN STEAK** 12
150gr Sirloin & chips with tomato sauce
- CHICKEN BREAST** 12
Chicken breast served crumbed or grilled
- KIDS FISH** 12
Flathead fillet served battered or grilled

SALADS

- CHICKEN CAESAR** 22
Cos lettuce, bacon, poached egg, croutons, chicken, parmesan & our own Caesar dressing
- GREEK SALAD** 16
Traditional Greek salad
- GARDEN SALAD** Sm 8 Lg 12
- COUS COUS & PUMPKIN** 20
Walnuts, cous cous, roast pumpkin, red cabbage, crystallised ginger & our own house dressing

EXTRAS

- CHIPS** 8
- SWEET POTATO WEDGES** 12
- STEAMED VEG** 6
- HOUSE SLAW** 6
- MASH** 6

SWEETS

Check our black board