

## TO SHARE

|   |      |
|---|------|
| PUMPKIN & PESTO ARANCINI<br><i>w/ parmesan &amp; roasted garlic aioli (v)</i>   | \$10 |
| FISH TACO<br><i>w/ pineapple, avocado &amp; chilli salsa</i>  | \$17 |
| SALT & PEPPER SQUID<br><i>w/ fresh chilli, shallots &amp; pepperoni mayo sauce</i>  | \$15 |
| SLOW ROASTED BUFFALO WINGS<br><i>w/ devilled BBQ sauce (gf)</i>   | \$13 |
| CHAR-GRILLED MUSSELS<br><i>w/ salsa verde (gf)</i>  | \$15 |
| CORNMEAL CAULIFLOWER<br><i>w/ rocket &amp; pepperoni mayo (gf) (v)</i>  | \$12 |
| SEAFOOD BOARD<br><i>w/ salt &amp; pepper squid, grilled prawns, crumb fish, grilled mussels, potato wedges, lemon &amp; house tartare sauce</i> | \$35 |

## MAINS

|   |      |
|---|------|
| CRISPY SKIN SALMON<br><i>w/ steamed vegetables, pesto, snow pea tendrils &amp; lemon (gf)</i>                         | \$28 |
| JERK CHICKEN<br><i>w/ potato wedges, house slaw &amp; devilled BBQ sauce</i>  | \$21 |
| HERBS & PARMESAN CHICKEN SCHNITZEL<br><i>w/ chips &amp; house salad</i>   | \$17 |
| CHICKEN PARMIGIANA<br><i>w/ chips &amp; house salad</i>   | \$19 |
| PANKO CRUMB FISH & CHIPS<br><i>w/ house creamy tartare sauce, lemon &amp; salad</i>                                   | \$19 |
| BEEF NACHOS<br><i>w/ chilli corn carne, jalapeno, tomato salsa, sour cream &amp; guacamole</i>                        | \$16 |
| VEGETARIAN NACHOS<br><i>w/ house Napolitano, kidney beans, jalapeno, tomato salsa, sour cream &amp; guacamole (v)</i> | \$15 |
| SEAFOOD JAMBALAYA<br><i>w/ prawns, lobster, chorizo &amp; vegetables (gf)</i>   | \$30 |

## SIDES

|   |      |
|---|------|
| CHIPS<br><i>w/ roasted garlic aioli &amp; house BBQ sauce (v)</i> | \$8  |
| WEDGES<br><i>w/ sweet chili sauce &amp; sour cream (v)</i>        | \$11 |
| CREAMY MASH POTATO (gf) (v)                                       | \$7  |
| MIXED LEAF SALAD<br><i>w/ house dressing (v) (gf)</i>             | \$7  |
| STEAMED VEGETABLES<br><i>w/ chipotle butter (v) (gf)</i>          | \$8  |

## SALADS

|   |      |
|---|------|
| BEETROOT & WALNUT<br><i>w/ pea tendrils, beetroot, toasted walnuts, watermelon radish, goat's cheese, devilled eggs &amp; Chef's secret dressing (gf)</i>   | \$16 |
| WATERMELON & HOUSE SMOKED SALMON<br><i>w/ rocket, beetroot, mint, dill, watermelon radish, onion, toasted almond flakes &amp; vinaigrette dressing (gf)</i> | \$18 |
| SQUID<br><i>w/ marinated pan-fried squid, rocket, onion, grapefruit, Asian fried onion &amp; vinaigrette dressing (gf)</i>                                  | \$18 |

### ADD ONS:

**GRILLED SALMON \$8**  
**CHICKEN \$5**

(V) Vegetarian (GF) Gluten Free

[www.thebourbon.com.au](http://www.thebourbon.com.au) - 22 Darlinghurst Rd, Potts Point NSW 2011

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## ***BREAD BETWEENS***

*All served with thick cut chips*

'THE BOURBON' CHEESEBURGER \$16

*w/ rocket, tomato, cheese, pickled beetroot & Chef's special sauce*

SPICE RUBBED GRILLED CHICKEN BURGER \$16

*w/ bacon, rocket, cheese & roasted garlic aioli*

CAULIFLOWER CHEESE & CHICKPEA BURGER \$15

*w/ rocket, tomato & Chef's special sauce (v)*

COCA COLA BRAISED PULLED PORK PO BOY \$16

*w/ house slaw, kimchi & Chef's special sauce*

### ***FROM THE GRILL***

*All served w/ mash or chips, slaw or salad & your choice of sauce: Gravy, Creamy Mushroom or Pepper (gf)*

**GRAIN FED SCOTCH, 300 GRAM** \$31

**GRAIN FED RUMP, 300 GRAM** \$28

**GRAIN FED STRIPLOIN, 250 GRAM** \$25

### ***DESSERTS***

VANILLA BEAN  
PANNA COTTA \$13  
*w/ poached pear, mixed berries  
& vanilla ice cream (v) (gf)*

PISTACHIO &  
CRANBERRY TART \$16  
*w/ blueberry puree & vanilla  
ice cream (v)*

DUET OF SORBET \$10  
*w/ raspberry & mango sorbets  
(v) (vg) (gf)*

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