



*We are celebrating 150 years since drinks  
mixology was created and the first cocktail  
recipes appeared in print.*

TO CELEBRATE THIS EVENT, VISIT US DURING HAPPY HOUR

..... **BETWEEN 5.30PM AND 6.30PM** .....

& ENJOY 10% OFF ANY COCKTAIL FROM OUR  
SPECIALLY CRAFTED SELECTION.

...AND YOU WON'T BE ABLE TO RESIST OUR NEW  
BAR SNACKS SERVED BY OUR EXPERT BAR TEAM.

---

ORDER ANY COCKTAIL FROM OUR SPECIALLY CRAFTED SELECTION DURING THE TIME  
DESIGNATED AS 'HAPPY HOUR' AND ENJOY 10% OFF THE PRICE OF THE COCKTAILS  
ON YOUR BILL. FOR A LIMITED TIME ONLY, TERMS AND CONDITIONS APPLY.

.....

**SIROCCO**

---

**HOLIDAY INN POTTS POINT SYDNEY**

---

*Great*  
TIME FOR A

**SIROCCO**  
COCKTAIL





## MAI TAI

\$18

- HAVANA CLUB 7Y RUM
- DARK LIGHT RUM
- PINEAPPLE JUICE
- LIME JUICE
- PART ORANGE CURAÇAO
- ORGEAT ALMOND SYRUP



## DRY MARTINI

THE DRY MARTINI SHOULD BE SERVED STIRRED BUT CAN BE SHAKEN, IF YOU PREFER. A STRONG DRINK THAT IS ALL ABOUT THE QUALITY OF THE GIN.

2 1/2 PARTS BEEFEATER GIN, 1/2 PART DRY VERMOUTH, GARNISH, 1 WHOLE GREEN OLIVE, 1 TWIST LEMON

\$15

## Signature

## COCKTAILS

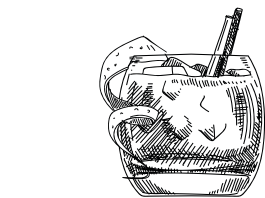
• four of the best •



## MOJITO

\$18

HAVANA CLUB 3Y RUM,  
SIMPLE SYRUP, LIME JUICE,  
WHOLE MINT LEAVES  
SODA WATER



## WHISKY SODA

\$15

*Soda water was invented  
in the late 18th century by  
J.J. Schuppe*

FOUNDER OF THE FAMOUS SODA BRAND. THE BEST WAY TO STILL TASTE THE WHISKY OF A MIXED DRINK WHILE STILL KEEPING THE REFRESHING 'FIZZ' OF THE MIXER

## FRESHLY CRAFTED COCKTAILS

by our skillful bar team

### THE UNFORGETTABLES

#### BLOODY MARY 18.00

ABSOLUT VODKA, TOMATO JUICE,  
WORCESTERSHIRE SAUCE, LEMON  
JUICE, TABASCO (HOT SAUCE),  
HORSERADISH, CELERY SALT

#### CAIPIROSKA 18.00

ABSOLUT VODKA, SUGAR SYRUP, LIME

#### RUSTY NAIL 18.00

BALLANTINE'S WHISKY, DRAMBUIE

#### LONG ISLAND ICED TEA 20.00

ABSOLUT VODKA, HAVANA CLUB,  
3Y RUM BEEFEATER GIN, OLMECA  
TEQUILA, 1 PART LEMON JUICE,  
1 PART ORANGE JUICE, 1 PART COLA,  
TRIPLE SEC

#### MARGARITA 18.00

OLMECA TEQUILA, LIME  
JUICE, TRIPLE SEC

### NON ALCOHOLIC

#### TROPICAL COLADA 9.00

PINEAPPLE JUICE, COCONUT  
CREAM, LIME JUICE

#### VIRGIN MOJITO 9.00

LIME JUICE, LIME, MINT LEAVES,  
GINGER ALE

## WINE

150ml 250ml B

SPARKLING • JACOB'S CREEK RESERVE CHARDONNAY PINOT NOIR	12	-	55
SPARKLING • FROG ROCK BRUT CUVEE, NSW	8.50	-	40
WHITE • VILLA MARIA TWO VALLEYS SAUVIGNON BLANC, MARLBOROUGH NZ	10	16	38
WHITE • KAPUKA PINOT GRIS, NZ	11	15	45
RED • JOSEF CHROMY "PEPIK" PINOT NOIR, TAS	10	13.50	42
RED • ST HALLET BLACK CLAY SHIRAZ, BAROSSA SA	9.50	14.50	44

## Bar Bites

SALT & PEPPER SQUID W/ GARLIC  
AIOLI 9.50

GRILLED BRUSCHETTA W/ PERSIAN  
FETTA, TOMATO & BASIL 9.50

TASTING PLATTER FOR 2  
SALT & PEPPER SQUID, SPRING ROLLS  
& BRUSCHETTA 17.50

VEGETARIAN SPRING ROLLS W/ SWEET  
CHILLI SAUCE 9.50

CRISPY FRIED CHIPS W/ GARLIC AIOLI 7.00

SEASONED POTATO WEDGES W/ SOUR  
CREAM & SWEET CHILLI SAUCE 9.50

STEAMED PRAWN WONTONS W/ SOY,  
CHILLI & CORIANDER 9.50

OREGANO & GARLIC FLAVOURED MEAT  
BALLS W/ SPICY TOMATO SAUCE 9.50

STIR FRIED KING PRAWNS W/ SWEET  
CHILLI & SHALLOTS 12.00