

BEVERAGES

	150ml	250ml	Bottle
SPARKLING WINE			
Dunes Greene Chardonnay Pinot Noir SA		(200ml) 11.00	
Dunes & Greene Chardonnay Pinot Noir SA			34.50
La Marchera 2018 Prosecco Sparkling White Wine	10.00		39.50
Pol Roger Champagne NV 750ml Espernay, France			119.00
WHITE WINE			
Step by Step Sauvignon Blanc SA	7.50	10.00	29.90
Twin Island Sauvignon Blanc Marlborough NZ			39.50
Step by Step Chardonnay	7.50	10.00	29.90
Three Vineyards Pinot Gris SA	7.50	10.00	29.90
Paulett Polish Hill Riesling Clare Valley SA			39.50
West Cape Moscato Margaret River WA			39.50
Rogers & Rufus Grenache Rose 2019			39.90
RED WINE			
Step by Step Shiraz SA	7.50	10.00	29.90
Redman Shiraz 2014 Coonawarra SA			46.90
Geoff Merrill 2012 Merlot			39.90
Step by Step Cabernet Sauvignon SA	7.50	10.00	29.00
Redman Cabernet Sauvignon 2014 Coonawarra			56.50
Barringwood Estate Pinot Noir			49.50
BEERS			
Asahi Extra Dry Schooner	8.50		
Asahi Extra Dry Pint	10.00		
Peroni Leggera	7.50		
Peroni Nastro Azzuro	8.50		
Corona	8.50		
One Fifty Lashes	8.50		
Great Northern Original	8.50		
Great Northern Super Crisp	8.50		
XXXX Gold	7.50		
Hanh Light	7.50		
CIDERS			
The Hills Apple Cider	10.00		
Somersby Apple Cider	10.00		
Somersby Pear	10.00		
SPIRITS			
Basic Spirits from	9.00		
Top shelf from	9.50		

Potter's

Potters Toowoomba Hotel

Restaurant & Bar

Opening Hours

Monday - Saturday

Breakfast 6.30am - 11am

Dinner 5pm - 8.30pm

Closed Sundays & Public Holidays

DINE-IN OR TAKEAWAY

Potters Boutique Hotel Toowoomba
258 Margaret St, Toowoomba City QLD 4350
(07) 4670 9488



Potter's

Potters Toowoomba Hotel

BREAKFAST Available 6:30am - 11am

Potters Big Breakfast	21.50
Bacon, eggs, chipolatas, roast tomato, mushrooms, hash browns & toast	
Bacon & Eggs	14.90
Bacon, eggs, roast tomato & toast	
Eggs Anyway	
with roast tomato & toast	
Poached or fried	12.50
Scrambled	13.00
Open Face Spanish Omelette	18.90
BMO – bacon, mushroom, onion, mozzarella, & toast	
VEG – spinach, caramelised onion, tomato, mushroom, fetta, mozzarella & toast	
Avocado & Fetta	15.90
Sourdough, avocado, Danish fetta, olive oil & lemon	
Eggs Benny	14.00
Sourdough, poached eggs, fresh spinach & hollandaise	
Add Ham 4	Add Bacon 4
Add Smoked Salmon 4	
Potters Brekkie Bruschetta	14.00
Sourdough, beetroot relish, mushroom & Danish fetta	

EXTRAS

Bacon	Chipolatas
5.50	3.50
Ham	Egg (1)
6.50	1.50

COLD DRINKS

Orange juice	3.50	Nu Water 600ml	3.00
Apple juice	3.50	Sparkling water 750ml	7.50
Pineapple juice	3.50	Dry Ginger	4.50
Tomato juice	4.00	Tonic Water	4.50
Coke	4.00	Soda water	4.50
Coke no sugar	4.00	Ginger Beer	4.50
Sprite	4.00	Lemon, Lime & Bitters	5.50
Lift	4.00		

TEA

Pot of Tea	5.00
English Breakfast, Earl Grey, Green, Peppermint, Chamomile	

Dairy Free available on request

Toast Selection	
Inch thick white, wholemeal, multigrain, sourdough	
	7.50
Turkish	8.50
Gluten Free	9.00
Raisin Toast	8.50
served with your choice of Vegemite, Marmalade Strawberry Jam, Peanut Butter or Honey.	
House made Pancakes	12.00
Served w vanilla bean ice cream, mixed berry compote & maple syrup	
House made Granola	15.90
Served w Greek yoghurt & mix berry compote	
Bacon & Egg Roll	8.50
Bacon, fried egg & BBQ sauce on milk bun	
Bacon & Egg Wrap	7.50
Scrambled eggs & bacon	
Toasties on Inch Thick White Bread	
Ham, cheese & tomato	8.50
Chicken, cheese & avocado	9.50

COFFEE & TEA

	CUP/REG	MUG/MED	LARGE T/A
Cappucino	4.00	4.50	5.50
Flat White	4.00	4.50	5.50
Latte	4.00	4.50	5.50
Piccolo	4.00		
Chai Latte	4.00	4.50	5.50
Dirty Chai	4.50	5.50	6.50
Mocha	4.00	4.50	5.50
Hot Chocolate	4.00	4.50	5.50
Long Black	4.00	4.50	5.50
Espresso	3.50		
Double Espresso	4.00		
Short Macchiato	3.50		
Long Macchiato	4.00		
Extra shot extra	0.50		
Decaf extra	1.00		
Ice Latte	4.50	5.50	
Ice Long Black	4.50	5.50	
Ice Coffee Frappe	5.50	6.50	

Syrups: Vanilla, Hazelnut, Caramel	.30c	.60c	.90c
Full cream, Skim			
Almond, Soy, Lactose Free	extra 0.50c		

DINNER Available 5pm - 8:30pm

STARTERS	
Potters Mushroom Bruschetta	14.00
Sourdough, beetroot relish, mushroom, Danish fetta & watercress	
House made Dips – Chefs selection	16.90
w Toasted Turkish & Sourdough bread	
Cheesy Arancini	9.90
Mozzarella filled arancini w garlic aioli & watercress	
Crumbed Calamari	9.50
Calamari, garlic aioli & lemon	
Smokey BBQ Chicken Wings (GF)	9.90
Garden Salad	8.90

BLACKBOARD SPECIALS

SOUP OF THE DAY

PASTA OF THE DAY

Please ask staff for details

KIDS

Lasagne w chips	12.00
Chicken Nuggets w chips, salad & tomato sauce	11.90
Cheese Burger w chips or salad	12.90
Nachos w Sour Cream	12.50

12 & UNDER

DESSERTS

Sticky Date Pudding	11.50
w butterscotch sauce & vanilla bean ice cream	
Apple & Rhubarb Crumble	11.50
w vanilla bean ice cream	
Milk Chocolate Brulee	11.50
Chocolate macadamia brownie	
Lemon Tart	12.50
w whipped cream & chocolate soil	
Kids Ice Cream Sundae	6.00
Vanilla ice cream w 100" & 1000" & choice of Chocolate or strawberry topping	

MAINS

Moroccan Spiced Chicken Burger	22.90
Moroccan spiced crispy chicken breast, baby coz, beetroot relish, tomato, coriander yoghurt, Turkish bread w sweet potato chips	
Steak Sandwich	22.90
100g rib eye steak, bacon, baby coz, tomato, caramelised onion, tasty cheese, BBQ sauce, toasted Turkish bread w chips	
Vegetarians Delight Burger (V)	21.90
House made Falafel, spinach, tomato, hummus, beetroot relish, haloumi, Turkish bread w chips	
Beef Burger (V)	22.90
House made beef pattie, bacon, egg, cheese, caramlised onions, beetroot, lettuce, tomato & BBQ sauce w chips	
Asahi Beer Battered Barramundi	24.50
Asahi infused battered Barramundi, chips, house salad, tartare sauce & lemons	
Crumbed Calamari	21.50
Calamari, house salad, chips, garlic aioli & lemon	
Super Food Salad (GF)	23.50
Roasted sweet potato & pumpkin, quinoa, avocado, cherry tomato, cucumber, spanish onion, walnuts, pepitas, sunflower seeds, spinach, Danish fetta & parmesan cheese w honey lemon dressing	
Grilled Chicken Breast (GF)	32.90
Chicken breast, roast sweet potato, seasonal greens, haloumi, and crispy pancetta w basil pesto cream	
Crispy Skin Atlantic Salmon (GF)	33.90
Crushed chat potatoes, seasonal greens, blistered cherry tomato w dill butter sauce	
250g Rib Eye	35.50
Pan fried garlic potato gnocchi, skin on roast pumpkin, seasonal greens & red wine thyme jus	
Crispy Skin Pork Belly (GF)	28.50
Sautéed chat potato medallions, honey glazed carrots, seasonal greens, pork & apple jus	
Battered Paprika Cauliflower (V)	24.90
Blistered cherry tomatoes, roast sweet potato, seasonal greens & almond milk white sauce	
Sides	
Chips w aioli	9.00
Sweet Potato Chips w aioli	10.00

- ROOM SERVICE CHARGE \$5.00 PER ORDER - FULL MENU AVAILABLE DINE IN OR TAKEAWAY