

Welcome
to
SPICE TRADER

Spiced Mixed Nuts (GF,V)

\$6

Australian Marinated Olives (VEG, DF,GF)

\$9

Freshly Shucked Oysters, Pomegranate Dressing, Lemon (GF, DF)

7each

House Made Falafel, Cumin Yoghurt, Lemon Oil (V, GF)

\$14

Tuna Tartare, Moroccan Spiced Eggplant, Chili Oil (GF,DF)

\$24

Crispy Chicken Slider, Gochujang, Lettuce,
Shaved Onion, Brioche Bun

\$11

Crispy Zucchini Flower, Ricotta Cream, Honey (V)

\$21



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Tempura Mushroom Slider, Gochujang,
Lettuce, Shaved Onion, Brioche Bun

\$11

Jamon Serrano, Seasonal Melon, Olive Oil, Parmesan (GF)

\$17

Beef Skew, Fermented Chili, Szechuan Seasoning,
Toasted Lime (GF, DF)

\$18

Shoestring Fries, Dry Chili, Sea Salt, Aioli (V, DF, GF)

\$14

Avocado Smash, Red Onion, Tomato,
Pickled Chilies, Cassava Chips (VEG,DF,GF)

\$16

Mezen Plater
Selection of Cured Meats, Feta cheese, Marinated Olives,
Antipasti, Crudites

\$65



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These signatures are derived from the wanderings and travels of Sir Hugh Dixson, who traversed the spice routes in a by gone era to learn and understand more about other worlds and lands. Bringing back his finds to cultivate and propagate in Summer Hill, here in Sydney in the 1800's.

These cocktails give a nod to these travels and a twist of some classics to lead us into an amazing Sydney weather.

The Merchant

\$25

Discover the history of Sydney beginning with a guided tour of the Porter House building. Be immersed in the history of the Porter House and little - known stories from its original occupants seeing items from the original 1876 Tobacco Factory to the leather merchants of 1891 into its modern - day venue.

Macadamia nuts and Wattle seed are ingredients that are only found in Australia, and compliment the whiskey very well, just as people used to pair tobacco with Whiskey.

Johnnie Walker Black, Macadamia & wattle seed liqueur, lemon juice, honey & dash of orange bitters

Silk Road

\$23

Sichuan pepper is described as the most electric spice on earth! At once citrusy, floral, and earthy with an electrifying tingling sensation.

The duck fat adds is simply seasoned with bay leaf, sugar, and salt, to let the tenderness of the bird shine through. "Those spices are enhanced with the absinthe rinse on the glass.

Bacardi duck fat wash, cucumber juice, lime juice, Szechuan pepper syrup & dash of sesame oil

Trader's Spicy Tommy

\$24

Habanero infused tequila creates a spicy finish with the hero flavours of the chili pepper native to Cuba shining through. Cucumber cools and balances the overall finish.

Habanero & Cucumber infused tequila, Lime Juice, Agave Syrup

Los Arcos Tequila infused with habanero chili & cucumber, lime juice & agave syrup, served with chili salt rimmed glass



S'Mores \$23

A dreamy dessert inspired creation – and play on the classic S'mores dessert. Cacao, from the Americas of old and S'mores from the Americas of new! The spice enhances the chocolate flavours, and a garnish of marshmallows to finish with a touch of coconut balances things out perfectly.

Brandy, Dark Cacao, Baileys, Coconut Water, Toasted Marshmallow Syrup

Tropical Harmony \$24

Spiced Rum elevates this tropical concoction. Passionfruit, mango and coconut combine to create a Caribbean melody

Plantation Dark Original Rum, Spiced Rum, Mango Nectar, Lime Juice, Falernum Syrup, Passionfruit, Green Chartreuse & Tiki Bitters

Amphora Negroni (Aged Negroni) \$23

James bond drank a Negroni when he wasn't in the mood for Martini, and when Orson Welles tried his first one in 1947 commented, "The bitters are excellent for your liver, the gin is bad for you. They balance each other."

Words by Simon Difford.

Ginepraio Gin, Veneziano aperitif & Rovero Rosso Vermouth

Fire & Desire \$24

Hibiscus is used throughout the Middle East and Latin America to make a ruby-red herbal tea.

This cleverly designed cordial brings out a rich color, beautiful floral notes, and a nice citrus flavor from the dried hibiscus flowers.

The combination of Herbsaint and Angostura bitters has long been a tiki staple.

Los Arcos tequila, House made hibiscus cordial, Green chartreuse, spicy apple, lemon juice & herbstura spray (absinthe & Angostura bitters)

Popcorn Express \$23

We love a good cocktail trend. We especially love it when it's both delicious on its own and when we can make it even more delicious by adding popcorn. Behold, the popcorn espresso martini!

Vanilla infused Vodka, coffee liqueur, Licor 43, popcorn syrup, shot of espresso & pinch of salt served with popcorn cone.



Porterhouse Iced Tea \$16

*House made Hibiscus Tea, Earl Grey Tea, Lemon Juice, Pineapple Juice & Rose Syrup
Garnish with Dehydrated Pineapple & Lemon Wedge*

Orange Sours \$16

*Lyre's Italian Orange Non-Alcoholic Spirits, Lemon Juice, Vanilla Syrup, Egg White & Dash of Angostura Bitters.
Garnish with Lemon Peel*

East Side \$19

Mint Gin, Lime Juice, Cucumber Juice, Agave Syrup

Madam Butterfly \$19

Gin Blue Pea Tea Infused, Elderflower liqueur, Lemon Juice, Elderflower syrup, Egg White & dash of Orange Bitters

Juices \$7

*orange
pineapple
cranberry
apple*

Softs \$7

*coca cola
coca cola zero
lemonade
tonic
gingerbeer
gingerale
lemon squash*



B	Draught Beer	
E	Furphy Beer, Shepparton, Victoria	12
E	Kirin Ichiban Kirin, Japan	14
R	Beer	
S	James Boags Premium Lager Tasmania, Australia	13
	Kirin Ichiban Kirin, Japan	14
	Hahn Super Dry 3.5 Camperdown Sydney, New South Wales	12
&	Byron Bay Premium Lager Byron Bay, New South Wales	12
	James Squire One Fifty Lashes Camperdown Sydney, NSW	14
C	Hahn Premium Light Camperdown Sydney, New South Wales	12
I	White Rabbit South Geelong, Victoria	14
D	Heineken Zero Alcohol Lager Zoeterwoude, Netherlands	12
E	Cider	
R	Pipsqueak Best Apple Cider Adelaide Hills, Adelaide	12
S		



CHAMPAGNE & SPARKLING SERVICE

GLS BTL

Using the latest in Coravin Technology to offer premium champagnes by the glass

NV Chandon Brut Yarra Valley, Victoria

19 78

If variety is the spice of life, then Chandon Brut is a perfectly seasoned little sparkling. A mix of Chardonnay, Pinot Noir and Meunier grapes are all carefully selected from cool climate spots across Victoria. The result is a fresh, vibrant finish with hints of apple sorbet, lemon zest, sourdough and nougat.

NV House of Arras Brut Elite, Tasmania

24 125

One cannot talk about the history of Australian sparkling without the legendary EJ Carr and what he created at the House of Arras.

From parcels selected around Tasmania, it is a richer style made with the elegance of Tasmanian fruit.

Classic - peaches and cream, buttered brioche, talky mineral note

Moët & Chandon Imperial NV Champagne, France

26 160

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

2013 Dom Perignon, Epernay, Champagne

80 460

Dom Perignon is the most recognisable Champagne worldwide. Each vintage is a creation, singular and unique, that expresses both the character of the year, & the character of Dom Perignon. Rich, complex concentrated stone fruits, fresh croissants & a lingering oyster shell finish.



Champagne

Champagne's flavor, aroma, and experience on the palate is affected by the three grapes used in making it: Chardonnay, Pinot Noir, and Pinot Meunier. Chardonnay is generally the main grape used in blending Champagne (and nearly all Champagne is a blend), but some versions use only the black grapes.

Pommery Brut Royal NV	Champagne, France	140
Champagne Louis Roederer Collection NV	Reims, France	170
Champagne Taittinger Presitge NV	Champagne, France	130
Champagne Robert Barbichon Blanc de Noir (Biodynamic Grower) Côte Des Bar -	Champagne, France	175
2014 Champagne Taittinger Brut Millésimé	Champagne, France	190
Champagne Robert Barbichon Brut Reserve 4 Cepages NV (Biodynamic Grower) Côte Des Bar -	Champagne, France	200
Ruinart Blanc de Blancs Brut	Reims, France	295
Ruinart Rose	Reims, France	265
Champagne Taittinger Prestige Rosé	Champagne, France	195
2014 Champagne Louis Roederer Cristal Brut	Reims, France	820



Rose wine

2022 Chateau La Gordonne BIO Rose	Côtes de Provence, France	16	73
2021 M De Minuty AOP	Cotes de Provence, France	17	75
2023 First Creek Rosé	Hunter Valley, New South Wales	14	60

White Wine

2022 Catalina Sounds Sauvignon Blanc	Marlborough, New Zealand	15	70
2022 Gorgo Pinot Grigio delle Venezie	Veneto, Italia	14	65
2020 Gustavshof Riesling	Feinherb Rheinhessen, Germany	16	75
2021 Credaro 'FiveTales' Chardonnay	Margaret River, Western Australia	15	65
2020 Jasci & Marchesani Pecorino Superiore	Abruzzo, Italia	18	95

Red Wine

2020 Handpicked Collection	Pinot Noir Tasmania	19	110
2021 Beconcini Chianti Antiche Vie DOCG	Sangiovese Toscana, Italia	17	80
2021 Wirra Wirra Farmers Heart Grenache,	McLaren Vale, South Australia	16	72
2021 Penny's Hill 'Malpas Road'	Merlot, McLaren Vale, South Australia	14	65
2018 Craggy Range Appellation Syrah	Hawkes Bay, New Zealand	18	85
2022 Henschke 'Five Shilling' Shiraz Mataro	Barossa Valley, South Australia	17	85
2021 Hesketh Regional Selection Cabernet	Coonawarra, South Australia	16	75
2021 Chateau Couronneau Bourdeaux Supérieur Rouge	Bourdeaux, France	19	85

Burgundi or Bourgogne

What to expect: When tasting Burgundian Pinot Noir, you may note its more earthy and floral style. This is part of Burgundy's terroir.

The world's most coveted Pinot Noir vines grow on a narrow, east-facing slope just South of Dijon. Burgundy is a very old wine region and was first tended by Cistercian monks in the Middle Ages.

Did you know? Bourgogne is the only wine region in France whose name is translated into different languages: "Burgundy" in English, "Burgund" in German, "Borgogna" in Italian, to name but a few.

2019 Jean Michel Giboulot Aux Fournaux 1er Cru Savigny Les Beaune, Burgundy, France	265
2019 Jean Michel Giboulot Aux Serpentières 1er Cru Savigny Les Beaune, Burgundy, France	280
2017 Brewer - Clifton Machado Sta Rita Hills California, United States	490
2019 Jean Michel Giboulot Clos du Roi 1er Cru Beaune, Burgundy, France	330
2019 Huguenot Gevrey Chambertin 1er Cru Bourgogne Côte D'or, France	520
2019 Huguenot Charmes Chambertin Grand Cru Bourgogne Côte D'or, France	850
2018 Louis Jabot clos Vougeot Grand Cru Pinot Noir Bourgogne Côte D'or, France	880
2017 Louis Jabot clos Vougeot Grand Cru Pinot Noir Bourgogne Côte D'or, France	900

Demi / Half Bottle Selections

2022 Catalina Sounds Sauvignon Blanc 375ml	Marlborough, New Zealand	35
2022 Shaw + Smith Sauvignon Blanc 375ml	Adelaide Hills, South Australia	41
2019 Nick O’Leary Chardonnay 375ml	Tumbarumba, New South Wales	43
2021 Heathcote Estate Shiraz 375ml	Heathcote, Victoria	58
NV Moët & Chandon 200ml	Champagne, France	60
NV Champagne Louis Roederer Collection 375ml	Reims, France	70

Large format bottle selection

2017 Cullen Diana Madeline Cabernet Sauvignon 1.5L	Margaret River, Western Australia	810
2017 Domaine De Villeneuve Vieilles Vignes Magnum 1.5L	Chateauneuf-du-Pape, France	485
NV Champagne Taittinger Prestige Rosé 1.5L	Champagne, France	300

Vodka

Vodka is considered the most pure of all spirits because it is made from just four ingredients: water, wheat, rye, and barley. Additionally, vodka is distilled multiple times to remove any impurities, which makes it a very pure spirit. This also means that vodka has a very neutral flavour, which is why it can be used in cocktails with ingredients that have strong flavours.

Archie Rose	\$12
Belvedere	\$14
Belvedere Smogory	\$16
Ciroc	\$16
Grey Goose	\$16
Ketel One	\$14
Ketel One Citroen	\$16
Big River 3 Grains	\$14
Tilde	\$12
Tried & True	\$12
Smirnoff Green apple	\$12

Mezcal

The story of mezcal begins in the pre-Hispanic era, around 400 BC, when the indigenous people of Mexico discovered the intoxicating effects of the fermented sap of the maguey plant, also known as agave. The name “mezcal” itself comes from the Nahuatl words “metl” and “ixcalli,” which mean “oven-cooked agave.”

Del Maguey Vida	\$14
Alipus San Luis	\$16



Tequila

Tequila is a brandy made in a small region of Mexico, through the distillation of the fermented must that is obtained from the heart of a plant known as the “blue agave”.

This heart of the plant, similar to a gigantic pineapple, is also called “mezcal”, which in Nahuatl means “the house of the moon”, to mean the core, the essence, the center, etc.

Don Fulano Anejo	\$22
Don Julio Blanco	\$14
Don Julio Reposado	\$16
Don Julio Anejo	\$22
Gran Patron	\$36
Herradura Ultra	\$28
Ocho Anejo	\$18
Volcan De Mi Terra Cristalino	\$28

Gin

Genever, a malted spirit that is essentially light whisky with juniper, is the juniper distillate of the Netherlands. Gin was developed in London and is a unique and much purer spirit.

Xoriguez	\$16
Bombay Sapphire	\$14
Kangaroo Island Spirits Mulberry	\$16
Big River Cinnamon Gin	\$14
Il Ginepraio	\$15

S P I R I T S	AHD 78 Degrees Desert	\$14
	Brookies Byron Dry	\$12
	Canaima	\$14
	Distillery Bontanica	\$14
	Four Pillars Olive Leaf	\$14
	Four Pillars Rare Dry	\$16
	Four Pillars Yuzu	\$14
	Four Pillars Spiced Negroni	\$14
	Hendricks	\$16
	Hickson Road Dry	\$12
	Never Never Juniper Freak	\$19
	Never Never Triple Juniper	\$14
	Never Never Oyster Shell	\$16
	Never Never Dark Series Ginache	\$16
	Never Never Fancy Fruit	\$16
	Peddlers	\$14
	Roku	\$14
	Seven Seasons Bush Apple	\$16
	Seven Seasons Green Ant	\$16
	Tanqueray	\$14
	Tanqueray No.10	\$16
	Widges London Dry	\$12
	Plymouth Sloe Gin	\$14



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Dark Rum & Spiced Rum

To produce dark, golden, or black rum, producers age the rum before filtering and bottling. The rum's darker color and bolder flavor come from the wooden or charred oak barrels used in the aging process. During this aging process, producers also add ingredients to add flavors and colors. Commonly, molasses, burnt sugar, caramel, and spices, are added to naturally enhance the flavor of dark rum. The longer the rum is aged, the darker it becomes and the bolder the flavor.

Bundaberg Original	\$12
Bundaberg MDC	\$14
Captain Morgan	\$12
Diplomatico Exclusiva	\$16
Diplomatico Planas	\$28
El Dorado 3yo	\$12
Pampero Blanco	\$12
Pampero Especial	\$14
Plantation Original	\$16
Plantation Pineapple	\$16
Plantation 3 stars	\$18
Plantation XO	\$24
Sagatiba Cachaca	\$12
Sailor Jerry	\$14
Yaguara Blue Cachaca	\$14
Zacapa 23yo	\$42
Zacapa XO	\$48
Doorlys Fine Old Barbados	\$14
Husk Spiced Bam Bam	\$16
Cargo Cult Spice	\$12
Kraken Spice	\$14
Bacardi	\$12
Bum Bum Spiced	\$14



American Whiskey

American whiskey is whiskey produced in the United States. American whiskeys made from mashes with at least 51% of their named grains include bourbon whiskey, rye whiskey, rye malt whiskey, malt whiskey, wheat whiskey, Tennessee whiskey, and corn whiskey.

Bulleit	\$14
Bulleit Rye	\$16
Eagle Rare 10yo	\$18
George Dickel No.8	\$16
Jack Daniels	\$14
Jack Daniels Single Barrel	\$16
Makers Mark	\$14
Rittenhouse Rye	\$16
Wild Turkey	\$14
Woodford Reserve	\$16
Woodford Reserve Double Oaked	\$18
Noah's Mill Bourbon	\$32
Westward Stout Cask Finish	\$19

Whisky

Whiskey / Whisky is a distilled alcoholic beverage that is also made in the United States and throughout the world for that matter. However, Irish Whiskey can only be made in Ireland. All Whiskeys are made from a variety of grains, including corn, rye, wheat, and barley. The production process for whiskey is similar to that of bourbon, but there are some key differences.

Ardbeg An Oa	\$20
Auchentoshan 12yo	\$16
Canadian Club	\$12



S P I R I T S	Clynelish 14yo	\$22
	Glenfiddich 23 Grand Cru	\$68
	Glenfiddich 21yo	\$49
	Glenmorangie 10yo	\$16
	Glenmorangie 18yo	\$32
	Jameson Irish	\$14
	Johnnie Walker Black	\$14
	Johnnie Walker Gold	\$19
	Johnnie Walker Blue	\$42
	Kavalan Podium	\$24
	Kurayoshi 8yo	\$26
	Lagavulin 16yo	\$24
	Lark Distillery Sherry	\$38
	Matsui Tottori	\$18
	Nikka Coffee Grain	\$18
	Oban 14yo	\$16
	Starward Solera	\$22
	Starward Nova	\$18
	Suntory Toki	\$14
	Talisker 10yo	\$16
	Westward	\$26
	Darkness 8yo	\$22
	Amrut Single malt	\$16
	Morris Single malt	\$14
	Aerolyte 10yo	\$19



Brandy/Cognac

Brandy generally refers to a distilled spirit made from fermented fruit juice. It can be produced using grapes or other types of fruit, such as apples. Calvados, pisco, armagnac, and applejack are all types of brandy. Unlike cognac, brandy can be made anywhere in the world.

While cognac is a type of brandy, to earn the designation, the spirit must meet certain specific criteria. Named for the region where it's produced (just like champagne) cognac must be made in the state of Charente in the Cognac region of France, and be made from white grapes from one of six different terroirs; the Ugni Blanc grape variety is its primary ingredient, and grapes from "Grande Champagne" terroir are the most coveted.

Charles Oates Apple	\$14
Hennessy VS	\$18
Hennessy VSOP	\$22
Hennessy XO	\$36
Hine XO	\$48
Pierre Ferrand 1840	\$16
Pierre Ferrand Ambre	\$18
Sullivans Cove XO	\$54

Pastis

Pastis is an aniseed based alcoholic drink. It's mostly associated with the south of France and especially Marseille where the drink was commercialized by a local man, Paul Ricard.

Pastis can be drunk pure, but is normally diluted with water. Generally it's about four to seven parts water to one part pastis. But you'll find it's often served neat, accompanied by a jug of water so the drinker can mix according to personal preference. Ice cubes generally don't come with the water – you'll need to ask for those. Only pop one cube in, two at most.

Pernod Absinthe	\$14
Green Chartreuse	\$16



Aperitif

The word *apéritif* (plural, *apéritifs*) is French, and its Italian counterpart is *aperitivo* (plural, *aperitivi*). They stem from the Latin "*aperire*," meaning "to open, or uncover." These short, often aromatic, drinks are designed to whet the appetite and prepare the palate and stomach for food and the taste sensations that come with it.

Apéritifs are very common in Europe, particularly in France and Italy. They're often served as parlor drinks before dinner. A full-course meal is not required, though. In some countries, it's also popular to meet friends after work to enjoy *apéritifs*, maybe with some light appetizers. Similar to the American happy hour, it's an opportunity to relax and slow down.

1757 Vermouth Di Torino Rosso	\$12
Antica Formula	\$13
Aperol	\$12
Cinzano Bianco	\$12
Cinzano Rosso	\$12
Fernet Branca	\$13
Mancino Vermouth	\$12
Noilly Prat	\$12
Rinomato Americano Bianco	\$14
Rinomato Bitter Scuro	\$14
Suze	\$12
Campari	\$12
Veneziano Aperitivo	\$12



Liqueur

Liqueurs (and also cordials) are defined as products created by mixing or redistilling distilled spirits with fruit, plant products, natural flavors, extracts, or sweeteners.

Marionette Apricot Brandy	\$12
Marionette Mure	\$14
Marionette Peach	\$14
Mr Black	\$14
Mr Black Amaro	\$12
Nixta	\$12
Pama	\$12
Paraiso	\$12
Passoa	\$12
Pierre Ferrand Dry Curacao	\$16
Pimms	\$12
Seven Seasons Honey & Wattle Seed	\$14
Southern Comfort	\$12
St Germain	\$12
Tia Maria	\$12
Amaro Montenegro	\$12
Brookies MAC	\$14
Chambord	\$12
Cointreau	\$12
D.O.M Benedictine	\$12
De Kuyper Apple	\$12
De Kuyper Butterscotch	\$12
De Kuyper Peachschnapps	\$12



S	Disaronno	\$12
P	Drambuie	\$12
I	Midori	\$14
R	Frangelico	\$12
I	Galliano Black	\$14
T	Galliano White	\$14
S	Grand Marnier	\$12
	Kahlua	\$12
	Licor 43	\$12
	Luxardo Maraschino	\$12
	Malibu	\$12
	Francoli Grappa Limousin	\$12
	Hearing Cherry	\$14