

M.P.

PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY
+61 3 5984 2213
PORTSEAHOTEL.COM.AU
@PORTSEA HOTEL

SMALL OR TO SHARE

OYSTERS NATURAL.....	6/27	12/49
Mignonette dressing, lemon (gf/df)		
OLIVES.....		12
Warm house marinated Mount Zero olives (gf/df)		
½ SHELL BLUE SWIMMER CRAB.....		30
Garlic, chilli, parsley, butter & white wine served with charred sourdough		
CROQUETTES.....		14
Braised Wagyu beef and cheddar croquettes, sweet onion aioli		
FRIED CALAMARI.....		16
Aioli, lemon (gf/df)		
PORK MEATBALLS.....		16
Napoli, parsley, basil, grana padana		
FRIED CHICKEN RIBS.....		18
McClures pickles, chipotle mayonnaise (gf)		
KING PRAWNS.....		30
Chargrilled Adobo Shark Bay King prawns, chimmi churri & lemon (gf/df)		
CHICKEN LIVER PARFAIT.....		18
Port and cassis jelly toasted brioche		
GIN CURED KING ORA SALMON.....		24
Crispy fried capers, pickled shallots, chives, crème fraiche (gf)		
BURRATA.....		22
Pickled zucchini, sundried tomato and chargrilled sourdough		

FROM THE GRILL (gf/df)

*Served with chips and house salad

**Choice of red wine jus, pepper sauce, mushroom sauce or garlic butter

250G GRASS FED SIRLOIN.....		40
220G GRASS FED EYE FILLET.....		48
350G GRASS FED RIB EYE.....		50

BURGERS

THE PORTSEA BURGER.....		24
Gippsland grass fed beef Pattie, American cheese, iceberg lettuce, tomato, special sauce, double smoked bacon served with chips		
CHEESEBURGER.....		22
Gippsland grass fed beef Pattie, American cheese, cheeseburger sauce, pickles served with chips		
THE FUNGUY.....		18
Roasted field mushroom, basil pesto aioli, gruyere cheese, wild rocket served with chips		
QUARTER FLOUNDER.....		24
Panko herb crumbed flounder fillets, iceberg lettuce, tartare sauce, pickled red onion served with chips		
FLAMIN MO.....		24
Southern fried chicken thigh, chipotle mayo, shredded iceberg, American cheese		

LARGE

CUMBERLAND SAUSAGES.....		26
Paris mash and caramelised onion jus (gf)		
PORK CHOP.....		34
Braised red cabbage and apples (gf)		
RED EMPEROR.....		36
Braised white bean and black cabbage with clam (gf)		
CRAB LINGUINI.....		31
Garlic, chilli, fennel, cherry tomato, spanner crab		
PAN FRIED GNOCCHI.....		26
Wild mushrooms, Mauri Taleggio		
SPAGHETTI BOLOGNESE.....		27
Reggiano parmesan		
LAMB SHOULDER FOR TWO.....		76
Broccoli and quinoa salad (gf)		
CHICKEN PARMIGIANA.....		27
Tomato sugo, mozzarella, heritage ham, rocket & parmesan salad		
FISH AND CHIPS.....		28
Beer battered fish, chips, pickled onions, tartare (df)		
FISH PIE.....		34
Truffled fish and leek pie, green salad		
ORA SALMON.....		38
Caramelised cauliflower and celeriac ecrase, orange and pink peppercorn dressing		

(gf) = Gluten Free

(df) = Dairy Free

Please quote your table number when ordering at the counter.
Sorry! No alterations to the menu.

SPARKLING

NV	DUNES & GREENE BRUT South Australia	9 / 45
NV	RANGE LIFE PROSECCO King Valley	11 / 58
2014	CIRCE BLANC DE BLANC Mornington Peninsula	16 / 90
NV	MONTALTO SPARKLING ROSÉ Mornington Peninsula	12.5 / 63

WHITE

2018	TE WHERE RA SAUVIGNON BLANC Marlborough, NZ	13 / 65
2018	CAVES COAST SAUVIGNON BLANC Margaret River	9 / 45
2017	QUEALY PINOT GRIGIO Mornington Peninsula	12 / 60
2018	SKILOGALLEE RIESLING Clare Valley	12.5 / 62
2018	DOMENICA 'TWO CELLS' CHARDONNAY Beechworth	12 / 60
NV	T'GALLANT MOSCATO Mornington Peninsula	8 / 40

ROSÉ

2018	LE SAINT ANDRE ROSÉ Provence, France	12 / 58
2018	VINTELOPER PINOT NOIR ROSÉ Adelaide Hills	11 / 55

RED

2018	THE OTHER WINE CO. GRENACHE Adelaide Hills	11 / 55
2018	FOXKEYS HANGOUT 'RED FOX' PINOT NOIR Mornington Peninsula	12.5 / 63
2016	YANGARRA ESTATE GSM McLaren Vale	13 / 65

RED (Cont.)

2016	VASSE FELIX CABERNET SAUVIGNON Margaret River	12 / 60
2016	CIRCE 'COOL CLIMATE' SHIRAZ Mornington	13 / 65
2017	UNION HILL SHIRAZ Central Victoria	9 / 45
2018	OAKRIDGE PINOT NOIR Yarra Valley	12.5 / 63

SWEET (60 ML)

	PENFOLDS GRANDFATHER TAWNY Barossa Valley	15
	CHAMBERS CLASSIC OLD VINE MUSCADELLE Rutherglen	12
	CAMPBELLS CLASSIC RUTHERGLEN MUSCAT Rutherglen	10
	VALDESPINO PEDRO XIMENEZ YELLOW LABEL Jerez, Spain	7

COCKTAILS

4 PILLARS SPICED NEGRONI.....	22
4 Pillars Spiced Negroni Gin, Antica Formula, Campari	
PLANTATION PINEAPPLE RUM OLD FASHIONED.....	21
Plantation Pineapple Rum, Sugar, Bitters, Garnished with an orange peel	
4 PILLARS SHIRAZ GIN TOM COLLINS.....	18
4 Pillars Shiraz Gin, Sugar Syrup, Lemon, Soda	
PORTSEA MULLED WINE.....	11
Portsea Hotel's Secret Recipe Mulled Wine	
PENINSULA SLIPPER.....	17
Vantage Australian Spirit, Midori, Cointreau, Lemon	
KIWI MOJITO.....	16
Pampero Blanco, Kiwi, Lime, Sugar, Mint	
ESPRESSO MARTINI.....	18
Vodka, Kahlúa, Frangelico Espresso	

APERITIFS

ADELAIDE HILLS ROSSO VERMOUTH.....	9
APPLEWOOD DISTILLERY OKAR AMARO.....	10
FERNET BRANCA AMARO.....	10
LILLET BLANC FRENCH APRITIF.....	9

PIZZAS * Gluten free pizza base available

GARLIC	18
Garlic oil, Fior di latte	
MARGHERITA	21
Tomato sugo, Fior di latte, basil	
CALABRESE	24
Tomato sugo, Fior di latte, calabrese salami, roasted capsicum, chilli	
GAMBERI	24
Tomato sugo, Fior di latte, prawns, zucchini, chilli	
FUNGHI	22
Fior di latte, button mushrooms, enoki, king brown mushrooms, truffle paste, chevre	
CARNE	24
Tomato sugo, Fior di latte, calabrese, salami, ham, salsiccia, mushrooms, chilli	
POTATE	22
Garlic oil, Fior di latte, salsiccia, gorgonzola, picante	
CAPRICIOSA	24
Tomato sugo, fior di latte, ham, olives, artichoke	
GLUTEN FREE BASE	+4
VEGAN CHEESE	+3

SALADS

CAESAR SALAD	18
Baby cos, slow cooked egg, white anchovies, croutons, grana padano, San Danielle prosciutto, Caesar dressing	
POACHED CHICKEN AND FARRO SALAD	22
Rocket, toasted almonds, green goddess dressing (df)	
BROCCOLI AND QUINOA SALAD	18
Raisins, baby spinach, lemon dressing (gf/df)	
HOUSE GREEN SALAD	9
Mixed leaves, pickled fennel, red onion (gf/df)	
BUTTER LETTUCE SALAD	12
Tarwin blue dressing, candied walnuts, shaved radish, and pickled shallots (gf)	

SIDES

STEAMED BROCCOLI	12
Chilli, garlic oil	
POTATOES	11
Thrice cooked russet, garlic butter	
CHARGRILLED ASPARAGUS	14
Coddled egg truffle dressing	
CHIPS	9

KIDS MENU * Under 12

BATTERED FISH	12
Fries, tartare	
SPAGHETTI BOLOGNESE	14
MINI CHICKEN PARMIGIANA	12
GNOCCHI POMODORO	12
KIDS STEAK	16
KIDS BURGER	14
Cheese, ketchup	
KIDS PIZZA	12
Ham, napoli, pineapple, mozzarella	

DESSERTS

FLOURLESS CHOCOLATE BROWNIE	13
Bitter chocolate mousse, griottines house made 100s & 1000s	
LEMON CURD TARTLET	14
Passionfruit marshmallow, passionfruit sorbet	
COCONUT PANACOTTA	13
Muddled strawberries, popcorn crumb	
ARTISANAL CHEESES	24
Lavoche, membrillo, muscatels	

DISH OF THE DAY

*All served with a glass of house red, white wine or CBCO can

MONDAY	25
Pasta of the day (2 options including 1 vegetarian)	
TUESDAY	25
220G Porterhouse, chips and salad served with café de paris butter	
WEDNESDAY	25
Fish and chips with pickled onions and petit salad	
THURSDAY	25
Chicken parmigiana with chips and salad	

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