

M.P.

PORTSEA HOTEL

SINCE 1876



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

FATTO DA MAMMA

ANTIPASTI

ANTIPASTI.....	34
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
+ Mozzarella di bufala.....	16

WOODFIRED PIZZAS

Please note: Our pizzas are prepared and cooked to order from our Fatto da Mamma kitchen and will arrive at your table as soon as they are ready.

+ Gluten free base.....	6
+ Vegan cheese.....	4

MARGHERITA.....	24
Pomodoro, mozzarella di bufala, cherry tomatoes, basil (v)	
CALABRESE.....	26
Pomodoro, fior di latte, salame piccante, roasted peppers, olives	
CAPRICCIOSA.....	26
Pomodoro, fior di latte, ham, artichoke hearts, mushrooms, olives	
GAMBERI.....	26
Pomodoro, fior di latte, 'nduja, chilli marinated prawns, cherry tomatoes, wild rocket	
PROSCIUTTO RUCOLA E GRANA.....	29
Pomodoro, mozzarella di bufala, prosciutto di Parma, wild rocket, grana padano	
SCHIACCIATA.....	16
Garlic, fior di latte, oregano, rosemary (v)	
SALCICCIA E PATATE.....	25
Fior di latte, salciccina, potatoes, pancetta, rosemary	
MAIALINA.....	29
Pomodoro, fior di latte, calabrese salami, ham, sausage, pancetta	
RUSTICA.....	25
Pomodoro, fior di latte, zucchini, eggplant, red peppers, goats cheese (v)	
FUNGHI.....	26
Fior di latte, Swiss brown mushrooms, oyster mushrooms, red onion, olives, grana padano (v)	
HAWAIANA.....	24
Pomodoro, fior di latte, leg ham, pineapple	

EXTRAS WILL INCUR AN ADDITIONAL CHARGE.

KIDS MENU UNDER 12 YEARS

BATTERED FISH & CHIPS.....	17
Tomato sauce (df)	
MINI CHICKEN PARMIGIANA.....	17
Chips, tomato sauce, salad	
KIDS GNOCCHI POMODORO.....	17
Tomato sugo, grana padano (v)	
KIDS STEAK.....	17
Chips, tomato sauce, salad (gf, df)	
KIDS CHEESEBURGER.....	17
Chips, tomato sauce	

ENTRÉES

FRESHLY SHUCKED OYSTERS.....	(half dozen) 33
Lemon, red wine, shallot mignonette (gf, df)..... (dozen) 66	
ITALIAN FOCACCIA (3).....	12
Oregano, aged balsamic, olive oil (df, vg)	
MARINATED OLIVES.....	15
Mount Zero olives, rosemary (gf, df, vg)	
CALAMARI FRITTI.....	27
Aioli, lemon (gf, df)	
MUSHROOM & SMOKED SCAMORZA.....	18
ARANCINI (3) roasted pepper sauce	
BRUSCHETTA.....	22
Mushroom, pumpkin, fontina cream (v) - prepared in Fatto Da Mamma	
MEATBALLS (3).....	19
Passata, grilled focaccia, fresh ricotta	
YELLOW FIN TUNA TARTAR.....	25
Shallot, caper, egg yolk, sorrel (df)	

MAINS

SEAFOOD PIE.....	32
Barramundi, salmon, rockling, fennel, chilli, white wine, side salad	
HOUSE MADE RICOTTA GNOCCHI.....	30
Mushrooms, crème fraiche (v)	
LASAGNE.....	31
Beef & pork Bolognese, side salad	
ZUPPA DI PESCE.....	30
Italian seafood soup - salmon, mussels, prawn, pippies, barramundi, tomato broth, chickpeas, warm focaccia	
CHARGRILLED SALMON FILLET.....	36
Braised fennel, lemon, shallot, caper beurre noisette (gf)	
CAESAR SALAD.....	26
Baby cos, slow cooked egg, white anchovies, croutons, grana padano, bacon, caesar dressing	
+ Garlic & rosemary roast chicken.....	4
FISH & CHIPS.....	34
CBCo beer battered rockling, tartare, lemon (df)	
CHICKEN PARMIGIANA.....	31
Crumbed chicken breast, double smoked ham, San Marzano sugo, mozzarella, chips, side salad	
BALSAMIC BRAISED LAMB SHOULDER.....	105
To share - potato al forno, pearl onion jus (gf)	
ROTISSERIE ROAST CHICKEN.....	(half) 32
Garlic & Rosemary marinade.....	(whole) 64
served with potato dauphinoise, kale, mushroom, chestnut jus (gf)	
CHEESEBURGER.....	23
Grass fed beef patty, American cheese, American mustard, ketchup, pickles, chips	
PORTSEA BURGER.....	29
Grass fed beef patty, American cheese, house sauce, streaky bacon, cos lettuce, tomato, pickles, chips	
SOUTHERN FRIED CHICKEN BURGER.....	28
Crispy fried Hazeldene chicken fillet, Swiss cheese, house made BBQ sauce, slaw, chips	
PLANT-BASED PORTSEA BURGER.....	29
Love Buds plant-based pattie, beetroot relish, crushed peas, mint, onion rings, chips (vg)	
+ EXTRA SAUCES FROM.....	1

SUNDAY ROAST

SUNDAYS FROM 11:30AM UNTIL SOLD OUT

Selection of Mediterranean-inspired roasts served with roast potatoes, cauliflower cheese, Yorkshire pudding, red wine jus

ROAST BEEF.....	34
ROAST LAMB.....	34
ROAST PORCHETTA.....	34
TRIO OF ROASTS.....	36

Choice of sauce, served to your table - apple, mint or horseradish cream

CHAR GRILL

Prime pasture fed beef served with chips & side salad	
Choice of sauce - Red Wine (gf), Brandy & Peppercorn, Mushroom (gf) or Café de Paris	
200g EYE FILLET.....	55
250g SIRLOIN.....	46
250g SCOTCH FILLET.....	54
+ EXTRA SAUCE.....	3.5

SIDES

ROCKET & PARMESAN SALAD.....	17
Wild rocket, parmigiano, white balsamic dressing (v, gf)	
POTATO DAUPHINOISE.....	16
Thyme, garlic, cream (v, gf)	
CHIPS.....	12
Tomato sauce (gf, df, vg)	
BROCCOLINI.....	16
Garlic, ginger & lemon dressing (v, gf)	

DESSERTS

VANILLA BEAN GELATO.....	14
Chocolate ganache, popping candy	
CLASSIC TIRAMISU.....	18
Chocolate, biscuit crumble	
ITALIAN TARTUFO.....	19
Vanilla & chocolate mousse, amarena cherries, butter crumble	
AFFOGATO.....	9
Vanilla bean gelato, espresso	
+ LIQUEUR.....	
Baileys.....	13.5
Frangelico.....	13.5
Kahlua.....	13.5
Amaretto.....	14
Brookie's Mac.....	14

PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

Please note: Although all care is taken in our kitchen, we are unable to guarantee that dishes are completely free of allergens.

We are also unable to accommodate alterations or substitutions to menu items.

(gf) - GLUTEN FREE (v) - VEGETARIAN
(df) - DAIRY FREE (vg) - VEGAN

BY THE GLASS

SPARKLING

N.V. ALPHA BOX & DICE 'TAROT' PROSECCO McLaren Vale, SA	13/60
N.V. CHANDON BRUT Yarra Valley, VIC	16/75
N.V. MOET & CHANDON BRUT IMPERIAL Champagne, FRA	25/150

WHITE

2023 MONTEVENTO PINOT GRIGIO Veneto, ITA	14/70
2024 PEWSEY VALE VINEYARD REISLING, Eden Valley, SA	14/70
2023 BABICH 'BLACK LABEL' SAUVIGNON BLANC, Marlborough, NZ	12/60
2024 SHAW + SMITH SAUVIGNON BLANC Adelaide Hills, SA	16/80
2023 DEEP WOODS ESTATE CHARDONNAY, Margaret River, WA	13/65
2023 MAC FORBES 'YARRA VALLEY' CHARDONNAY Yarra Valley, VIC	18/90
N.V. PETE'S PURE MOSCATO Murray Darling, NSW	12/60

ROSÉ

2023 VASSE FELIX CLASSIC DRY ROSÉ Margaret River, WA	13/65
2023 MINUTY 'M' ROSÉ Provence, FRA	18/90
2023 CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ Provence, FRA	25/125

RED

2022 TE MATA GAMAY Hawkes Bay, NZ	14/70
2022 SAVE OUR SOULS PINOT NOIR Yarra Valley, VIC	14/70
2022 STRELLEY FARM PINOT NOIR Coal River Valley, TAS	16/80
2021 TORBRECK 'WOODCUTTER'S' SHIRAZ, Barossa Valley, SA	15/75
2021 FAIRBANK CABERNET SAUVIGNON Clare Valley, SA	16/80

VINTAGES SUBJECT TO CHANGE

COCKTAILS

RIOT WINE CO. ROSÉ SPRITZ Rosé Spritz with hints of blood orange, passionfruit & grapefruit	18
BASS & FLINDERS LIMONCELLO SPRITZ Bass & Flinders limoncello, prosecco, soda	20
APEROL SPRITZ Aperol, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	23
FRENCH MARTINI Smirnoff vodka, Chambord, pineapple juice	23
BOULEVARDIER Bulliet Rye whiskey, Campari, 1757 Vermouth Di Torino Rosso	24
BLOODY MARY Smirnoff vodka, tomato juice, tabasco, worcestershire sauce, horseradish cream, lemon juice	23
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	24
GIN OLD FASHIONED Tanqueray gin, orange bitters, sugar syrup	24
MULLED NEGRONI Forty Spotted Pinot Noir gin, Campari, 1757 Vermouth Di Torino Rosso, orange juice	24

NON - ALCOHOLIC / BY THE GLASS

NON 1 SALTED RASPBERRY & CHAMOMILE (150ML) Cheltenham, VIC	12
NON 3 TOASTED CINNAMON & YUZU (150ML) Cheltenham, VIC	12
PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
VIRGIN MARY Tomato juice, tabasco, worcestershire sauce, horseradish cream, lemon juice	12
WINTER COOLER Choice of: Strawberry, Violet or Watermelon with lime juice, soda	12
LYRE'S PREMIX 250ML CAN Choice of: Amalfi Spritz, Gin & Tonic, Dark 'N Spicy	11
CBCO ZERO LAGER 375ML CAN Port Melbourne, VIC	10

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS