

M.P.

PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY
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FATTO DA MAMMA

ANTIPASTI

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

ANTIPASTI	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
+ Mozzarella di bufala.....	16
MARINATED OLIVES	16
Mount Zero olives, guindillas, cornichons, chilli (gf, df, v, vg)	
ITALIAN FOCACCIA (3)	13
Oregano, aged balsamic, olive oil (df, v, vg)	
WOODFIRED BREAD (df, v, vg)	14
NDUJA ROMESCO	18
Woodfired pizza bread (df)	
TARAMASALATA	18
Pickled fennel, woodfired pizza bread	

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.....	7
+ Vegan cheese.....	4
MARGHERITA	28
Pomodoro, mozzarella di bufala, cherry tomatoes, basil (v)	
AMATRICIANA	27
Pomodoro, fior di latte, onion, pancetta, chilli, parmesan	
CAPRICCIOSA	26
Pomodoro, fior di latte, ham, artichoke hearts, mushrooms, olives	
PRIMAVERA	28
Fior di latte, cherry tomatoes, pancetta, zucchini	
PROSCIUTTO RUCOLA E GRANA	30
Pomodoro, mozzarella di bufala, prosciutto di Parma, rocket, Grana Padano	
SCHIACCIATA	18
Garlic, fior di latte, oregano, rosemary (v)	
SALCICCIA E BROCCOLINI	28
Fior di latte, broccolini, sausage, nduja	
MAIALINA	30
Pomodoro, fior di latte, calabrese salami, ham, sausage, pancetta	
RUSTICA	28
Pomodoro, fior di latte, zucchini, eggplant, red peppers, goats cheese (v)	
FUNGHI	28
Fior di latte, Swiss brown mushrooms, oyster mushrooms, red onion, olives, Grana Padano (v)	
HAWAIANA	28
Pomodoro, fior di latte, leg ham, pineapple	

ENTRÉES

FRESHLY SHUCKED OYSTERS (half dozen)	34
Lemon, red wine, shallot mignonette (gf, df)..... (dozen)	68
CALAMARI FRITTI	27
Aioli, lemon (gf, df)	
PEA, SPINACH & FETA ARANCINI (3)	18
Chimichurri (v)	
MEATBALLS (3)	20
Passata, grilled focaccia, fresh ricotta	
BURRATA	30
Green beans, sundried tomato, olive salad, focaccia (v)	
SCHOOL PRAWNS	24
Aioli, lemon (gf, df)	
CITRUS KINGFISH	26
Rockmelon, pickled jalapeño (gf, df)	
SPANNER CRAB & PRAWN COCKTAIL	28
Avocado, apple, daikon, dill (gfo)	
HEIRLOOM TOMATOES	24
Pickled shallots, buttermilk & dill sauce (gf, v)	
WAGYU BRESAOLA	27
Rocket, pear, balsamic, grana padano (gf)	

PORTSEA CLASSICS

FISH & CHIPS	34
CBCo beer battered rockling, tartare, lemon (df)	
CHICKEN PARMIGIANA	32
Crumbed chicken breast, double smoked ham, San Marzano sugo, mozzarella, chips, slaw	
CHEESEBURGER	26
Grass fed beef patty, American cheese, American mustard, ketchup, pickles, chips	
PORTSEA BURGER	30
Grass fed beef patty, American cheese, house sauce, streaky bacon, cos lettuce, tomato, pickles, chips	
PLANT-BASED BURGER	29
Love Buds plant-based patty, vegan cheese, beetroot relish, onion rings, chips (v, vg)	
BATTERED FISH BURGER	29
Cos lettuce, tartare sauce, chips	

PASTAS

RAVIOLI	31
Filled with mushroom & ricotta, sage burnt butter (v)	
CRAB SPAGHETTI	38
Fresh chilli, garlic, white wine, lemon	
BOLOGNAISE RIGATONI	29
Beef, pork, veal, Grana Padano	

CHAR GRILL

Prime pasture fed beef served with chips & a cos salad

Choice of sauce - Red Wine (gf), Brandy & Peppercorn, Mushroom (gf) or Café de Paris (gf)

200g EYE FILLET	57
250g SIRLOIN	48
250g SCOTCH FILLET	55
+ EXTRA SAUCE	3.5

MAINS

CHARGRILLED SALMON FILLET	36
Peperonata, lemon (df, gf)	
CHORIZO ROASTED PORCHETTA	34
Cucumber, cherry tomato, herb cous cous salad, tzatziki (gf)	
ROAST CHICKEN	(half) 32
Cucumber, cherry tomato, herb cous cous salad,	(whole) 64
tzatziki (gf)	
BALSAMIC BRAISED LAMB SHOULDER	105
To share - herb buttered kipfler potatoes (gf)	
SEAFOOD PLATTER	240
Scallops, cray fish, ½ dozen oysters, ½ dozen prawns, kingfish, mud crab, mignonette, Marie Rose sauce, lemons, limes, pickled mussels, pickled octopus (gf, df)	

SALADS

CAESAR SALAD	27
Baby cos, white anchovies, croutons, Grana Padano, bacon, caesar dressing	
+ Garlic & rosemary roast chicken	4
GREEK SALAD	24
Guindillas, cherry tomatoes, red onion, red peppers, cucumber, feta (gf, v)	

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
(df) - DAIRY FREE

(v) - VEGETARIAN
(vg) - VEGAN

SIDES

WATERMELON	16
Orange, feta (gf, v)	
ROCKET & PARMESAN SALAD	17
Rocket, parmigiano, white balsamic dressing (gf, v)	
BROCCOLINI	16
Garlic, ginger & lemon dressing (gf, df, v, vg)	
POTATO	17
Herb buttered kipfler potatoes (gf, v)	
CHIPS	12
Tomato sauce (gf, df, v, vg)	
SUMMER COS	16
Yoghurt dressing pangrattato, parmesan (v)	

KIDS MENU UNDER 12 YEARS

BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS 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	

DESSERTS

CLASSIC TIRAMISU	18
Chocolate, biscuit crumble	
CHOCOLATE BROWNIE	18
Honeycomb ice cream (gf)	
VANILLA PANNA-COTTA	18
Poached strawberries, blood orange meringue (gf)	
VANILLA BEAN GELATO	14
Chocolate ganache, popping candy (gf)	
NUTELLA CALZONE	22
Icing sugar	
AFFOGATO	9
Vanilla bean gelato, espresso (gf)	
+ LIQUEUR	
Baileys	13.7
Frangelico	13.7
Kahlua	13.7
Amaretto	14.2
Brookie's Mac	14.2

PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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. MONTALTO PENNON HILL ROSE Mornington Peninsula	22/100
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 CRITTENDEN ESTATE CHARDONNAY CHARDONNAY, Mornington Peninsula	18/90
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 'WHISPERINGANGEL' ROSÉ Provence, FRA	26/130

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	18/90
2021 TORBRECK 'WOODCUTTER'S' SHIRAZ, Barossa Valley, SA	15/75
2023 QUEALY TUSSIE MUSSIE Mornington Peninsula	17/85
2021 FAIRBANK CABERNET SAUVIGNON Clare Valley, SA	16/80

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
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
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

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
HEAPS NORMAL QUIET XPA 0.5%	10.5