

M.P.

# PORTSEA HOTEL

SINCE 1876



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

# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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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	

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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	
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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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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FISH & CHIPS.....	34
CBCo beer battered rockling, tartare, lemon (df)	
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Crumbed chicken breast, double smoked ham, San Marzano sugo, mozzarella, chips, slaw	
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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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)	

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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## BY THE GLASS

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### SPARKLING

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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

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## COCKTAILS

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SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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CBCO ZERO LAGER 375ML CAN Port Melbourne, VIC	10
HEAPS NORMAL QUIET XPA 375ML CAN 0.5%	10.5



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Fior di latte, Swiss brown mushrooms, oyster mushrooms, red onion, olives, Grana Padano (v)	
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Pomodoro, fior di latte, leg ham, pineapple	

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Rocket, pear, balsamic, grana padano (gf)	

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## 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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY  
+61 3 5984 2213  
PORTSEAHOTEL.COM.AU  
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# FATTO DA MAMMA

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## 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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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ANTIPASTI.....	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## 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	

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## 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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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(gf) - GLUTEN FREE

(v) - VEGETARIAN

(df) - DAIRY FREE

(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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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

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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

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## COCKTAILS

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BASS & FLINDERS LIMONCELLO SPRITZ Bass & Flinders limoncello, prosecco, soda	20
APEROL SPRITZ Aperol, prosecco, soda	20
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## SIDES

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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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## 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)	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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

# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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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 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

### RED

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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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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ANTIPASTI	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## CHAR GRILL

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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.

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(gf) - GLUTEN FREE

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## 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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### SPARKLING

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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

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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

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2023 MINUTY 'M' ROSÉ Provence, FRA	18/90
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### RED

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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

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## COCKTAILS

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BASS & FLINDERS LIMONCELLO SPRITZ Bass & Flinders limoncello, prosecco, soda	20
APEROL SPRITZ Aperol, prosecco, soda	20
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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ANTIPASTI.....	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## 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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY  
+61 3 5984 2213  
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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

---

PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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ANTIPASTI.....	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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)	

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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### 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
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2021 TORBRECK 'WOODCUTTER'S' SHIRAZ, Barossa Valley, SA	15/75
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## COCKTAILS

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COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
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SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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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	

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## WOODFIRED PIZZAS

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+ Gluten free base.....	7
+ Vegan cheese.....	4
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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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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## BY THE GLASS

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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

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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

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2023 CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

### RED

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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

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## COCKTAILS

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HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

---

BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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

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2024 PEWSEY VALE VINEYARD REISLING, Eden Valley, SA	14/70
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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

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2023 MINUTY 'M' ROSÉ Provence, FRA	18/90
2023 CHATEAU D'ESCLANS 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

---

PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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ANTIPASTI.....	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## 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	

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## 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)	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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### 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

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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

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## COCKTAILS

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SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
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SUMMER COOLER Choice of: Strawberry, Violet or Watermelon with lime juice, soda	12
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CBCO ZERO LAGER 375ML CAN Port Melbourne, VIC	10
HEAPS NORMAL QUIET XPA 375ML CAN 0.5%	10.5



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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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## 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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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

# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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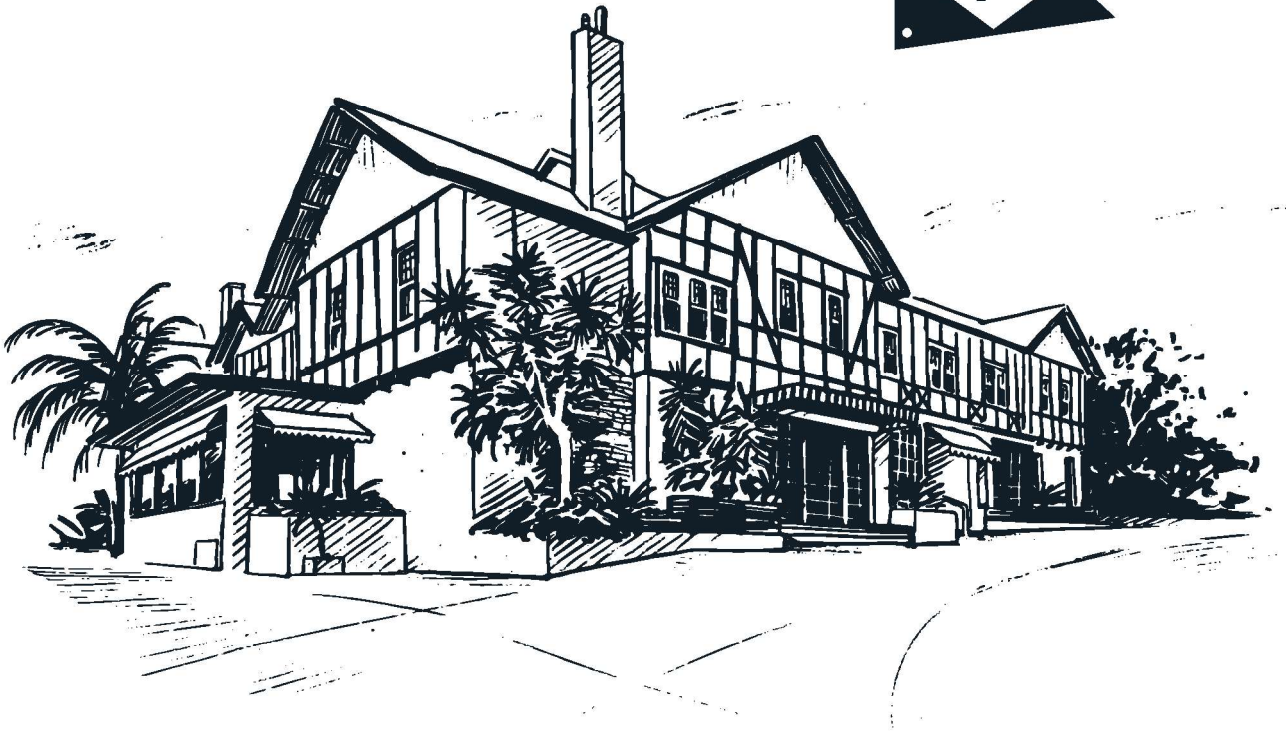
PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER COOLER Choice of: Strawberry, Violet or Watermelon with lime juice, soda	12
LYRE'S PREMIX 250ML CAN Choice of: Amalfi Spritz, Gin & Tonic, Dark 'N Spicy	11
CBCO ZERO LAGER 375ML CAN Port Melbourne, VIC	10
HEAPS NORMAL QUIET XPA 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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.

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## 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## 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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## 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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
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SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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ANTIPASTI	38
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1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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.

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

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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ANTIPASTI.....	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## WOODFIRED PIZZAS

---

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+ 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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# PORTSEA HOTEL

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## 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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## SIDES

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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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## SIDES

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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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

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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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
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COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## 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)	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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(gf) - GLUTEN FREE                      (v) - VEGETARIAN  
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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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### 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

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2023 CRITTENDEN ESTATE CHARDONNAY CHARDONNAY, Mornington Peninsula	18/90
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CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER COOLER Choice of: Strawberry, Violet or Watermelon with lime juice, soda	12
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CBCO ZERO LAGER 375ML CAN Port Melbourne, VIC	10
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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	

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## WOODFIRED PIZZAS

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+ 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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## 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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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
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2023 CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

### RED

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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

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## COCKTAILS

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BASS & FLINDERS LIMONCELLO SPRITZ Bass & Flinders limoncello, prosecco, soda	20
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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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ANTIPASTI	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## 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	

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## ENTRÉES

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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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(gf) - GLUTEN FREE                      (v) - VEGETARIAN  
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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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### 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

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2021 TORBRECK 'WOODCUTTER'S' SHIRAZ, Barossa Valley, SA	15/75
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## COCKTAILS

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SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
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CBCO ZERO LAGER 375ML CAN Port Melbourne, VIC	10
HEAPS NORMAL QUIET XPA 375ML CAN 0.5%	10.5

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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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## 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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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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	
1 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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## BY THE GLASS

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### 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
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### ROSÉ

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2023 MINUTY 'M' ROSÉ Provence, FRA	18/90
2023 CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

### RED

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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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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### SPARKLING

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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

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## COCKTAILS

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SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
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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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

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## 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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# PORTSEA HOTEL

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## 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)	

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## 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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## SIDES

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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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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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	
1 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	

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## PASTAS

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## SIDES

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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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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
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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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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### 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
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2023 CRITTENDEN ESTATE CHARDONNAY CHARDONNAY, Mornington Peninsula	18/90
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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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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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	

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## WOODFIRED PIZZAS

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+ 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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## 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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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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	
1 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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
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N.V. PETE'S PURE MOSCATO Murray Darling, NSW	12/60

### ROSÉ

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### RED

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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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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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	

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## WOODFIRED PIZZAS

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*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	

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## 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)	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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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

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## NON - ALCOHOLIC / BY THE GLASS

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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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## 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)	

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## 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	

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## 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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY  
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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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## BY THE GLASS

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### 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

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2024 PEWSEY VALE VINEYARD REISLING, Eden Valley, SA	14/70
2023 BABICH 'BLACK LABEL' SAUVIGNON BLANC, Marlborough, NZ	12/60
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2023 QUEALY TUSSIE MUSSIE Mornington Peninsula	17/85
2021 FAIRBANK CABERNET SAUVIGNON Clare Valley, SA	16/80

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## COCKTAILS

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LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
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## NON - ALCOHOLIC / BY THE GLASS

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SUMMER 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
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HEAPS NORMAL QUIET XPA 375ML CAN 0.5%	10.5



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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	

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## WOODFIRED PIZZAS

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+ Gluten free base	7
+ Vegan cheese	4
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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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
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+ LIQUEUR	
Baileys	13.7
Frangelico	13.7
Kahlua	13.7
Amaretto	14.2
Brookie's Mac	14.2

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## BY THE GLASS

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N.V. CHANDON BRUT Yarra Valley, VIC	16/75
N.V. MONTALTO PENNON HILL ROSE Mornington Peninsula	22/100
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## NON - ALCOHOLIC / BY THE GLASS

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Mount Zero olives, guindillas, cornichons, chilli (gf, df, v, vg)	
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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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## 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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## 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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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

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### RED

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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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

---

PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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ANTIPASTI.....	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
1 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	

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## 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	

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## 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)	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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)	

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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N.V. CHANDON BRUT Yarra Valley, VIC	16/75
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NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## 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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

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SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                      (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## 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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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## 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 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

### RED

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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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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.

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

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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## BY THE GLASS

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### SPARKLING

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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
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### RED

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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

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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## CHAR GRILL

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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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

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SINCE 1876



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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	

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## WOODFIRED PIZZAS

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+ 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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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)	

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(gf) - GLUTEN FREE                      (v) - VEGETARIAN  
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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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## BY THE GLASS

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### 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

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2021 TORBRECK 'WOODCUTTER'S' SHIRAZ, Barossa Valley, SA	15/75
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## COCKTAILS

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ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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Pickled fennel, woodfired pizza bread	

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Pomodoro, fior di latte, ham, artichoke hearts, mushrooms, olives	
PRIMAVERA.....	28
Fior di latte, cherry tomatoes, pancetta, zucchini	
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Pomodoro, mozzarella di bufala, prosciutto di Parma, rocket, Grana Padano	
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Garlic, fior di latte, oregano, rosemary (v)	
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Fior di latte, broccolini, sausage, nduja	
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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	

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## ENTRÉES

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Aioli, lemon (gf, df)	
PEA, SPINACH & FETA ARANCINI (3).....	18
Chimichurri (v)	
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Passata, grilled focaccia, fresh ricotta	
BURRATA.....	30
Green beans, sundried tomato, olive salad, focaccia (v)	
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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)	

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## PORTSEA CLASSICS

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FISH & CHIPS.....	34
CBCo beer battered rockling, tartare, lemon (df)	
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Crumbed chicken breast, double smoked ham, San Marzano sugo, mozzarella, chips, slaw	
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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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

(v) - VEGETARIAN

(df) - DAIRY FREE

(vg) - VEGAN

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## 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)	

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## KIDS MENU UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5



M.P.

# PORTSEA HOTEL

SINCE 1876



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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## WOODFIRED PIZZAS

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*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	

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## ENTRÉES

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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)	

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## PORTSEA CLASSICS

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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	

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## PASTAS

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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	

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## 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

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## MAINS

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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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## SALADS

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

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## SIDES

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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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## DESSERTS

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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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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

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2023 MINUTY 'M' ROSÉ Provence, FRA	18/90
2023 CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

### RED

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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

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## COCKTAILS

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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
HUGO SPRITZ St. Germain, prosecco, soda	20
CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5

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# FATTO DA MAMMA

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## ANTIPASTI

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*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	
1 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	

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## 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	

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## ENTRÉES

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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)	

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## 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	

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## 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	

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## 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

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## 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)	
WHOLE GRILLED CRAYFISH	60
Parsley & garlic butter, chips	
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)	
Add on 30gm Giaveri white sturgeon caviar	95

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## 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                      (v) - VEGETARIAN  
(df) - DAIRY FREE                        (vg) - VEGAN

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## 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)	

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## KIDS MENU    UNDER 12 YEARS

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BATTERED FISH & CHIPS	17
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA	17
Chips, tomato sauce	
KIDS GNOCCHI POMODORO	17
Tomato sugo, Grana Padano (v)	
KIDS STEAK	17
Chips, tomato sauce (gf, df)	
KIDS CHEESEBURGER	17
Chips, tomato sauce	

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## 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

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PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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## BY THE GLASS

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### 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
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### ROSÉ

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2023 MINUTY 'M' ROSÉ Provence, FRA	18/90
2023 CHATEAU D'ESCLANS 'WHISPERING ANGEL' 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

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## COCKTAILS

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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
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CAMPARI SPRITZ Campari, prosecco, soda	20
ESPRESSO MARTINI Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	24
LYCHEE MARTINI Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	22
CLASSIC MARGARITA Olmeca tequila, triple sec, lime juice	22
COCONUT MARGARITA Olmeca tequila, coconut syrup, triple sec, lime juice	23
SUMMER BREEZE Bulliet Bourbon, triple sec, orange juice, ginger ale	24
SUNSHINE FIZZ Sunshine State gin, lemon juice, pineapple juice, sugar syrup	24
NEGRONI Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	24

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## NON - ALCOHOLIC / BY THE GLASS

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PINEAPPLE GINGER PUNCH Pineapple juice, ginger syrup, ginger ale	12
SEEDLIP LEMON FIZZ Seedlip Garden 108 non alcoholic spirit, lemon juice, sugar syrup, soda	14
SUMMER 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 375ML CAN 0.5%	10.5