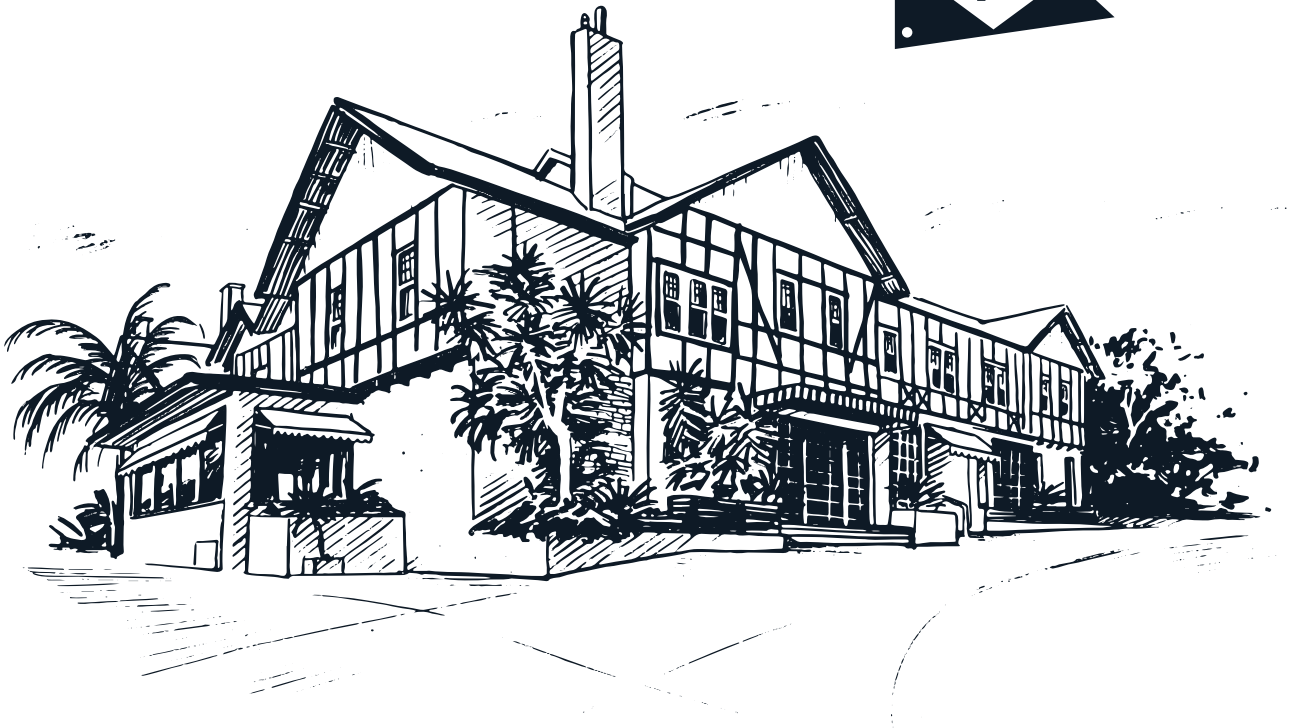


M.P.

PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY
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FATTO *DA* MAMMA

ANTIPASTI

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

ANTIPASTI.....	38
A premium selection of capocollo, mortadella, sopressa, olives, guindillas, focaccia	
+ Mozzarella di bufala.....	16
MARINATED OLIVES.....	16
Mount Zero olives, guindillas, cornichons, chilli (gf, df, v, vg)	
ITALIAN FOCACCIA (3).....	14
Oregano, aged balsamic, olive oil (df, v, vg)	
WOODFIRED BREAD (df, v, vg).....	14
NDUJA ROMESCO.....	19
Woodfired pizza bread (df)	
TARAMASALATA.....	19
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	
PROSCIUTTO RUCOLA E GRANA.....	30
Pomodoro, mozzarella di bufala, prosciutto di Parma, rocket, Grana Padano	
SCHIACCIATA.....	18
Garlic, fior di latte, oregano, rosemary (v)	
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	
PARMIGIANA.....	28
Pomodoro, fior di latte, eggplant, parmesan, basil (v)	
BOLOGNESE.....	30
Pomodoro, fior di latte, Bolognese ragu, pecorino	

ENTRÉES

FRESHLY SHUCKED OYSTERS.....	(half dozen) 34
Lemon, red wine, shallot mignonette (gf, df).....	
(dozen) 68	
CALAMARI FRITTI.....	28
Aioli, lemon (gf, df)	
PUMPKIN & MOZZARELLA ARANCINI (3).....	18
Spiced pumpkin purée (v)	
MEATBALLS (3).....	22
Passata, grilled focaccia, fresh ricotta	
LENTIL AND GARLIC CHORIZO SOUP.....	20
Focaccia (gfo)	
BAKED BRIE.....	22
Calavados, candied walnuts, rosemary, chutney, crostini (v)	
SMOKED SALMON MOUSSE.....	21
Pickle red onion, focaccia (gfo)	

KIDS MENU UNDER 12 YEARS

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

PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING AT THE BAR.

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

We are also unable to accommodate alterations or substitutions to menu items outside of dietary/allergens

(gf/o) - GLUTEN FREE/OPTION
(df) - DAIRY FREE

(v) - VEGETARIAN
(vg) - VEGAN

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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 PORTSEA BURGER	29
Love Buds plant-based patty, vegan cheese, beetroot relish, onion rings, chips (vg)	

PASTAS

CRAB SPAGHETTI	42
Fresh chilli, garlic, white wine, lemon (dfo)	
BOLOGNESE RIGATONI	32
Beef, pork, veal, Grana Padano (dfo)	
SARDI PASTA	32
Mushroom Bolognese, truffle paste (gf, df, vg)	

MAINS

BARRAMUNDI	38
Chickpeas, anchovy butter, preserved lemon, mussels (gf, dfo)	
CHICKEN IN BAROLO WINE	38
Baby onions, lardons (gf, df)	
BRAISED BEEF CHEEK	42
Olive oil mashed potatoes, parsnip crisps (gf, df)	
BRAISED NDUJA LAMB SHOULDER	110
Butterbeans, broccolini (gf, df)	

SUNDAY ROAST

SUNDAYS FROM 11:30AM UNTIL SOLD OUT

Selection of Classic inspired roasts served with sides,
Yorkshire pudding & gravy

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

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

CHAR GRILL

All steaks served with a choice of sauce and a pickled shallot
and rocket salad.

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

200g EYE FILLET	58
250g SIRLOIN	48
300g SCOTCH FILLET	60
+ EXTRA SAUCE	3.5

SIDES

ROCKET & PARMESAN SALAD	17
Rocket, parmigiano, white balsamic dressing (gf, v)	
BROCCOLINI	17
Chilli & hazelnut dressing (gf, df, v, vg)	
BRAISED HISPI CABBAGE	17
Macadamia cream, pangrattato (gfo, v, vgo)	
CHIPS	12
Tomato sauce (gf, df, v, vg)	

SALADS

CAESAR SALAD	27
Baby cos, white anchovies, croutons, Grana Padano, bacon, Caesar dressing	
+ Garlic & rosemary roast chicken	4
BEETROOT SALAD	25
Pecans, blue cheese, chardonnay vinaigrette	

DESSERTS

STEAMED TREACLE PUDDING	18
Macadamia ice cream (v)	
CHOCOLATE MOUSSE	18
Fruit crostini, olive oil, sea salt (v)	
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

BY THE GLASS

SPARKLING

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

WHITE

2023	MONTEVENTO PINOT GRIGIO Veneto, ITA	14/70
2024	PEWSEY VALE VINEYARD RIESLING, Eden Valley, SA	14/70
2024	BABICH 'BLACK LABEL' SAUVIGNON BLANC, Marlborough, NZ	12/60
2024	SHAW + SMITH SAUVIGNON BLANC Adelaide Hills, SA	16/80
2024	DEEP WOODS ESTATE CHARDONNAY, Margaret River, WA	13/65
2024	CRITTENDEN ESTATE CHARDONNAY Mornington Peninsula, VIC	18/90
2021	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
2021	MINUTY ROSÉ Provence, FRA	18/90
2023	CHATEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ Provence, FRA	26/130

RED

2023	TE MATA GAMAY Hawkes Bay, NZ	14/70
2023	SAVE OUR SOULS PINOT NOIR Yarra Valley, VIC	14/70
2023	STRELLEY FARM PINOT NOIR Coal River Valley, TAS	18/90
2022	TORBRECK 'WOODCUTTER'S' SHIRAZ, Barossa Valley, SA	15/75
2023	QUEALY HALARAH PINOT NOIR Mornington Peninsula, VIC	17/85
2019	FAIRBANK CABERNET SAUVIGNON Clare Valley, SA	16/80

COCKTAILS

RIOT WINE CO. ROSÉ SPRITZ	18
Rosé Spritz with hints of blood orange, passionfruit & grapefruit	
BASS & FLINDERS LIMONCELLO SPRITZ	20
Bass & Flinders limoncello, prosecco, soda	
APEROL SPRITZ	20
Aperol, prosecco, soda	
HUGO SPRITZ	20
St. Germain, prosecco, soda	
CAMPARI SPRITZ	20
Campari, prosecco, soda	
ESPRESSO MARTINI	24
Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	
LYCHEE MARTINI	22
Smirnoff vodka, Marie Brizard Lychee, dry vermouth, lime juice	
CLASSIC MARGARITA	22
Jose Cuervo tequila, triple sec, lime juice	
COCONUT MARGARITA	23
Jose Cuervo tequila, coconut syrup, triple sec, lime juice	
SUMMER BREEZE	24
Bulleit Bourbon, triple sec, orange juice, ginger ale	
SUNSHINE FIZZ	24
Sunshine State gin, lemon juice, pineapple juice, sugar syrup	
NEGRONI	24
Tanqueray gin, Campari, 1757 Vermouth Di Torino Rosso	

NON - ALCOHOLIC / BY THE GLASS

PINEAPPLE GINGER PUNCH	12
Pineapple juice, ginger syrup, ginger ale	
PINK LEMON FIZZ	14
Lyre's Pink London non alcoholic spirit, lemon juice, sugar syrup, soda	
WINTER COOLER	12
Choice of: Strawberry, Violet or Watermelon with lime juice, soda	
LYRE'S PREMIX 250ML CAN	11
Choice of: Amalfi Spritz, Gin & Tonic, Dark 'N Spicy	
CBCO ZERO LAGER 375ML CAN	10.3
Port Melbourne, VIC	
NON 1 SALTED RASPBERRY & CHAMOMILE (150ML)	12
Non Alcoholic wine lightly sparkling	
NON 3 TOASTED CINNAMON & YUZU (150ML)	12
Non Alcoholic wine lightly sparkling	