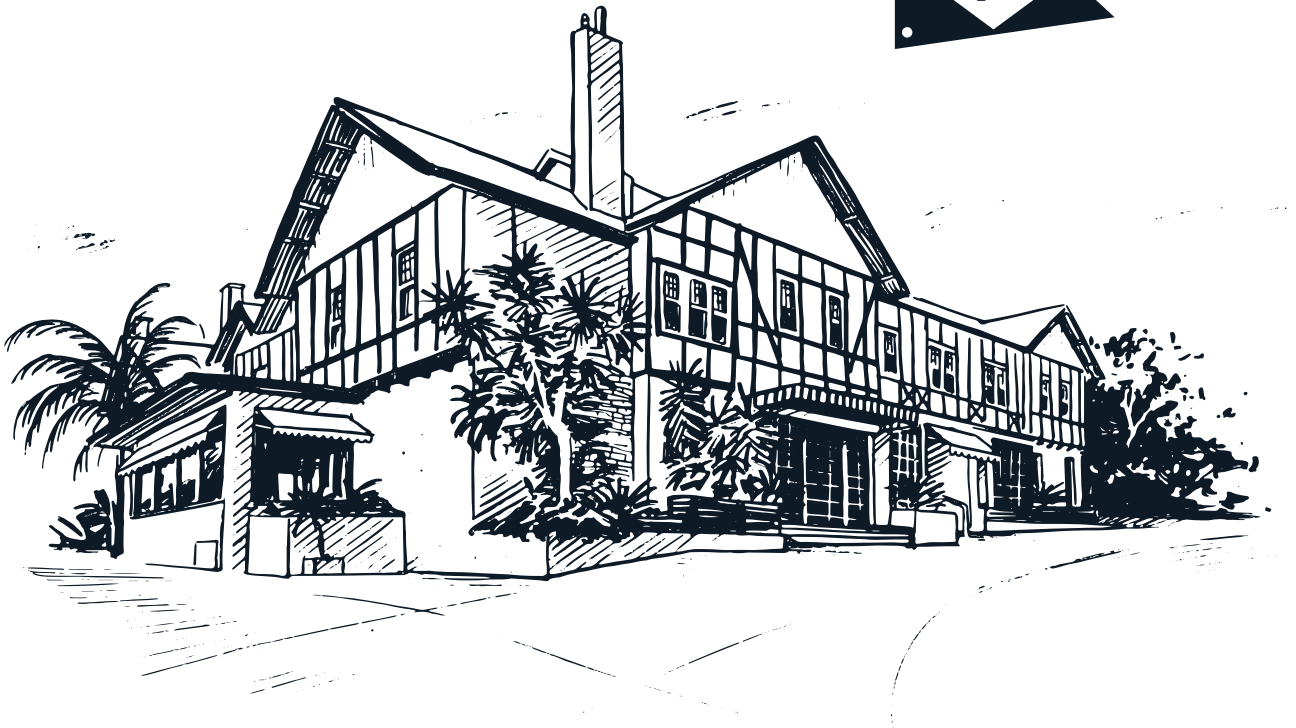


M.P.

PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY
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PORTSEAHOTEL.COM.AU
[@PORTSEAHOTEL](https://www.instagram.com/PORTSEAHOTEL)

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	18
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	22
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	31
Pomodoro, fior di latte, red onion, pancetta, chilli, Grana Padano	
CAPRICCIOSA	28
Pomodoro, fior di latte, ham, artichoke hearts, mushrooms, olives	
PROSCIUTTO RUCOLA E GRANA	31
Pomodoro, mozzarella di bufala, prosciutto di Parma, rocket, Grana Padano	
SCHIACCIATA	18
Garlic, fior di latte, oregano, rosemary (v)	
MAIALINA	31
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, button 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)	24
Passata, grilled focaccia, fresh ricotta	
PUMPKIN SOUP	18
With herbed croutons (gfo, v)	
BAKED BRIE	24
Calavados, candied walnuts, rosemary, chutney, crostini (v)	
SMOKED SALMON PATE	21
Salmon Roe, pickled 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

PORTSEA CLASSICS

FISH & CHIPS	34
CBCo beer battered rockling, tartare, lemon (df)	
CHICKEN PARMIGIANA	34
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	32
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, vegan mayo, beetroot relish, onion rings, chips (vg)	

PASTAS

CRAB SPAGHETTI	43
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	38
ROAST LAMB	38
ROAST PORCHETTA	38
TRIO OF ROASTS	42

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

CHAR GRILL

All steaks a pickled shallot & rocket salad, chips and your
choice of sauce.

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

200g EYE FILLET	60
250g SIRLOIN	49
300g SCOTCH FILLET	64
+ EXTRA SAUCE	3.5

SIDES

ROCKET & PARMESAN SALAD	18
Rocket, parmigiano, white balsamic dressing (gf, v)	
BROCCOLINI	18
Chilli & hazelnut dressing (gf, df, v, vg)	
BRAISED HISPI CABBAGE	18
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	5
BEETROOT SALAD	25
Pecans, blue cheese, chardonnay vinaigrette (v)	

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, v)	
NUTELLA CALZONE	22
Icing sugar (v)	
DONUTS(3)	18
Cinnamon sugared donuts, macadamia ice cream and caramel sauce (v)	
AFFOGATO	9
Vanilla bean gelato, espresso (gf)	
+ LIQUEUR	
Baileys.....	13.9
Frangelico.....	13.9
Kahlua.....	13.9
Amaretto.....	14.4
Brookie's Mac.....	14.4

BY THE GLASS

SPARKLING

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

WHITE

2023	MONTEVENTO PINOT GRIGIO	14/70
	Veneto, ITA	
2024	PEWSEY VALE VINEYARD	14/70
	RIESLING, Eden Valley, SA	
2024	BABICH 'BLACK LABEL'	12/60
	SAUVIGNON BLANC, Marlborough, NZ	
2024	SHAW + SMITH SAUVIGNON BLANC	16/80
	Adelaide Hills, SA	
2024	DEEP WOODS ESTATE	13/65
	CHARDONNAY, Margaret River, WA	
2024	CRITTENDEN ESTATE CHARDONNAY	18/90
	Mornington Peninsula, VIC	
2021	MAC FORBES 'YARRA VALLEY'	18/90
	CHARDONNAY, Yarra Valley, VIC	
NV	PETE'S PURE MOSCATO	12/60
	Murray Darling, NSW	
NV	REISLINGFREAK NO.7 (90/375ML)	12/60
	FORTEFIED RIESLING, Clare Valley SA	

ROSÉ

2024	VASSE FELIX CLASSIC DRY ROSÉ	13/65
	Margaret River, WA	
2023	MINUTY ROSÉ	18/90
	Provence, FRA	
2023	CHATEAU D'ESCLANS	26/130
	'WHISPERING ANGEL' ROSÉ Provence, FRA	

RED

2024	TE MATA GAMAY	14/70
	Hawkes Bay, NZ	
2023	SAVE OUR SOULS PINOT NOIR	14/70
	Yarra Valley, VIC	
2023	STRELLEY FARM PINOT NOIR	18/90
	Coal River Valley, TAS	
2022	TORBRECK 'WOODCUTTER'S'	15/75
	SHIRAZ, Barossa Valley, SA	
2023	QUEALY HALARAH PINOT NOIR	17/85
	Mornington Peninsula, VIC	
2019	FAIRBANK CABERNET SAUVIGNON	16/80
	Clare Valley, SA	

COCKTAILS

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	23
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	24
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	22
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, or Gin & Tonic	
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	