

PORTSEA HOTEL

Shelley's Seafood

UPSTAIRS IN THE
BERTRAND BAR

SEAFOOD BAR

SYDNEY ROCK OYSTERS.....7^{EA}

Soused shallots & seaweed mignonette ^(GF)

SEAFOOD PLATTER ^(FOR ONE/TO SHARE)95/185

*Sydney rock and pacific oyster, pickled octopus, prawns,
Moreton bay bug, blue swimmer crab ^(GF, DF)*

Add crayfish, half or whole ^(GF, DFO)MP

Add Oscietra Grand Reserve Caviar 30^{GM} ^(GF)150

CAVIAR

OSCIETRA GRAND RESERVE CAVIAR 30^{GM}150

Served with gaufrette potatoes, crème fraîche ^(GF)

TO START

SOURDOUGH BREAD4

Sea salt cultured butter ^(GFO, DFO)

SPANNER CRAB CRUMPET32

Finger lime, dill ^(DFO)

STEAK TARTARE.....32

Crispy potato ^(DF, GF)

CONFIT HEIRLOOM CHERRY TOMATOES.....28

Peaches, stracciatella, smoked oil ^(V, GF)

Let our staff know of any dietary requirements

gluten free ^(GF) / gluten free option ^(GFO)

vegetarian ^(V) / vegan ^(VG) / vegan option ^(VGO)

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

MAIN

CRAYFISH

HALF.....MP WHOLE.....MP

Served cold with marie rose sauce or grilled with garlic Pernod butter ^(GF, DFO)

FRITTO MISTO ^(TO SHARE)80

*Whiting, bug tails, scallops, calamari, oysters, prawns, croquettes
served with accompaniments* ^(DF)

FLOUNDER MEUNIÈRE 500^{GM}68

Brown butter, lemon, capers ^(GF, DFO)

NEW YORK STRIPLOIN ON THE BONE 400^{GM}75

Café de Paris butter or red wine sauce ^(GF, DFO)

CRAYFISH BUCATINI.....69

Sauce Americana ^(DFO)

ESCALOPE EGGPLANT MILANESE.....35

Served crispy with zucchini remoulade, almond crème ^(VG, GF, DF)

SIDES

POMME FRITES.....14

^(GF, DF)

KIPFLER POTATOES.....16

Butter and mint ^(GF, DFO)

FARM LEAF SALAD.....16

Sherry vinaigrette ^(VG)

DESSERT TROLLEY

LEMON TART.....20

^(V)

CHOCOLATE MOUSSE.....20

Olive oil, sea salt ^(V)

SUMMER PUDDING.....20

Raspberry jus, crème Chantilly ^(V)

LOCAL CHEESES.....20

Muscatel, quince paste, lavosh ^(V, GFO)