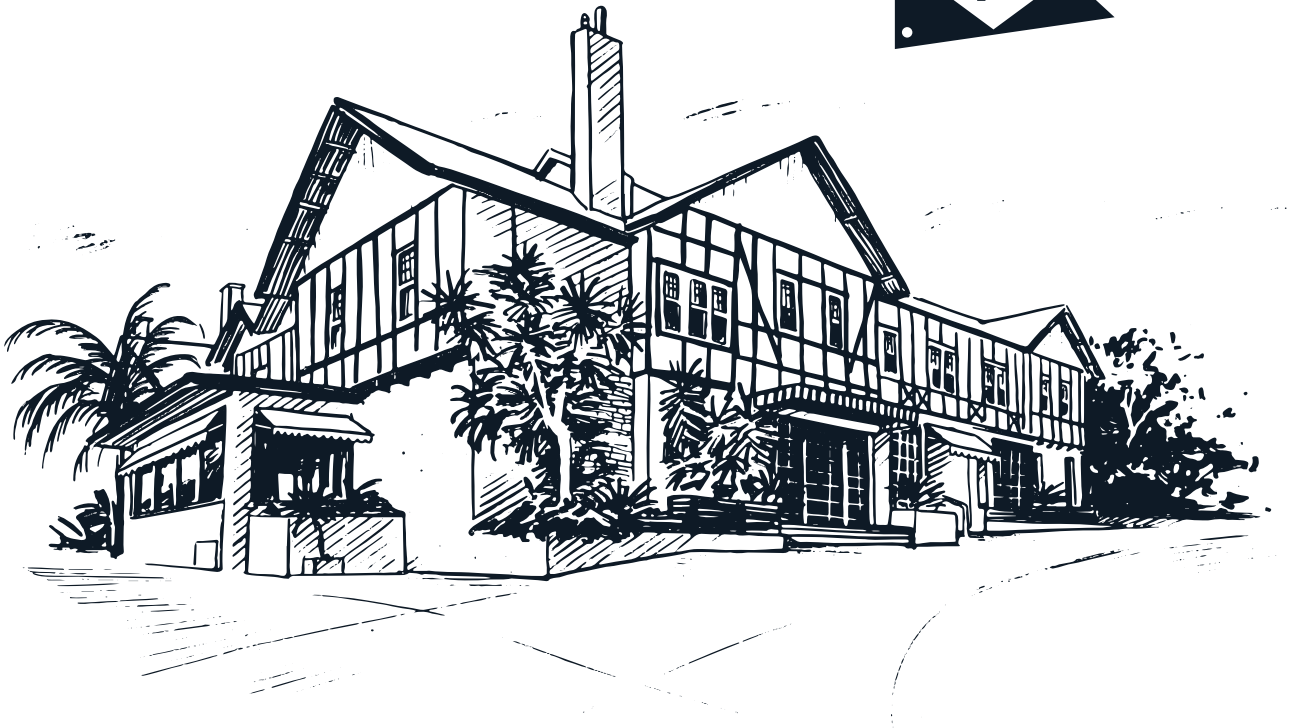


M.P.

PORTSEA HOTEL

SINCE 1876



DRINK — DINE — STAY

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PORTSEAHOTEL.COM.AU

@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	
+ Fior di latte	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
HUMMUS.....	19
Fried chickpea, woodfired pizza bread (df, v, vg)	
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, fior di latte, cherry tomatoes, basil (v)	
CAPRICCIOSA.....	28
Pomodoro, fior di latte, ham, artichoke hearts, mushrooms, olives	
PROSCIUTTO RUCOLA E GRANA.....	32
Pomodoro, fior di latte, 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	
SPINACINA.....	28
Fior di latte, spinach, mushroom, sopressa, parmesan	
HAM AND CHEESE CALZONE.....	25
Fior di latte, ham	
GAMBERI.....	30
Fior di latte, pomodoro, king prawns, rocket, lemon, chilli	

ENTRÉES

FRESHLY SHUCKED OYSTERS.....	(half dozen) 36
Lemon, red wine shallot mignonette (gf, df).....	
(dozen) 72	
CALAMARI FRITTI.....	28
Aioli, lemon (gf, df)	
MEATBALLS (3).....	25
Passata, grilled focaccia, fresh ricotta	
CARBONARA ARANCINI.....	19
Cacio e pepe cream	
BURRATA.....	26
Grilled peach, radish, chilli	
BEEF CARPACCIO.....	25
Rocket, anchovy, pecorino	
TOMATO TONNATO.....	22
Tuna mayonnaise, caperberries, dill	
KINGFISH CRUDO.....	28
Grapefruit, radish, mandarin	

KIDS MENU UNDER 12 YEARS

BATTERED FISH & CHIPS.....	18
Tomato sauce (df)	
KIDS CHICKEN PARMIGIANA.....	18
Tomato sugo, ham, cheese, chips & tomato sauce	
KIDS SPAGHETTI POMODORO.....	18
Tomato sugo, Grana Padano, (v)	
KIDS STEAK.....	18
Chips & tomato sauce (gf, df)	
PICKY PLATE.....	14
Cheddar, ham, carrots, cucumber, strawberries, grapes, bread and butter	

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	27
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)	
CHICKEN BURGER	30
Spice coated thigh, slaw, bbq sauce, Swiss cheese, pickles, chips	

PASTAS

CRAB SPAGHETTI	45
Fresh chilli, garlic, white wine, lemon (dfo)	
BOLOGNESE RIGATONI	32
Beef, pork, veal, Grana Padano (dfo)	
SARDI PASTA	32
Spinach, broccolini, cream (gf, v)	

MAINS

GRILLED SALMON	36
Peperonata, lemon	
BRAISED NDUJA LAMB SHOULDER	110
Broccolini (gf, df)	
SEAFOOD PLATTER	270
Scallop, cray fish, ½ dozen oyster, king prawns, kingfish, mud crab, mignonette, pickled mussels, pickled octopus, Marie rose sauce, lemons, limes	
WHOLE CRAYFISH	60
Garlic butter, chips, rocket salad	
GREEK SALAD	24
Guindillas, cherry tomatoes, red onion, peppers, cucumber, olives, feta	
CAESAR SALAD	27
Baby cos, white anchovies, croutons, Grana Padano, bacon, anchovy dressing	
+ Garlic & rosemary roast chicken.....	5

CHAR GRILL

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

Choice of sauce - Red Wine (df, gf), Brandy & Peppercorn (gf), 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
Calabrian pesto	
ICEBERG WEDGE	14
Green goddess, crispy shallots	
CHIPS	12
Tomato sauce (gf, df, v, vg)	

DESSERTS

NUTELLA CALZONE	22
Icing sugar (v)	
VANILLA BEAN GELATO	14
Chocolate ganache, popping candy (gf, v)	
CANNOLI	16
Chocolate and ricotta	
PASTRY TART	16
Cream, strawberries	
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	12/60
	McLaren Vale, SA	
NV	CHANDON BRUT	15/75
	Yarra Valley, VIC	
NV	FOXKEYS HANGOUT	16/80
	Mornington Peninsula, VIC	
NV	MOET & CHANDON BRUT IMPERIAL	30/150
	Champagne, FRA	

WHITE

2024	MAC FORBES 'STRATHBOGIE'	14/70
	RIESLING, Eden Valley, SA	
2025	ANT MOORE 'SPINNING TOP'	12/60
	SAUVIGNON BLANC, Marlborough, NZ	
2025	SHAW + SMITH SAUVIGNON BLANC	16/80
	Adelaide Hills, SA	
2025	CLOUD ST. PINOT GRIGIO	14/70
	King Valley, VIC	
2025	PARINGA ESTATE, PINOT GRIS	17/85
	Yarra Valley, VIC	
2025	DEEP WOODS ESTATE	13/65
	CHARDONNAY, Margaret River, WA	
2024	CRITTENDEN ESTATE CHARDONNAY	18/90
	Mornington Peninsula, VIC	
NV	PETE'S PURE MOSCATO	12/60
	Murray Darling, NSW	

ROSÉ

2025	QUILTY & GRANSDEN	13/65
	Central Ranges, NSW	
2025	EVEN KEEL,	16/80
	Mornington Peninsula, VIC	
2024	ARC DE SOLIEL	18/90
	Provence, FRA	

RED

2024	PROVENANCE 'GOLDEN PLAINS'	15/75
	PINOT NOIR, Geelong, VIC	
2023	QUEALY HALARAH PINOT NOIR	17/85
	Mornington Peninsula, VIC	
2021	DOM PIRON BEAUJOLAIS VILLAGES	15/75
	GAMAY, Beaujolais, FRA	
2024	FOWLES 'STONE DWELLERS'	14/70
	SANGIOVESE, Strathboogie, VIC	
2023	TORBRECK 'WOODCUTTER'S'	15/75
	SHIRAZ, Barossa Valley, SA	
2023	WILD DUCK CREEK 'YELLOW HAMMER', SHIRAZ	18/90
	Fleuria, SA	

COCKTAILS

SPRITZERS topped with prosecco & soda	
Bass & Flinders limoncello,	20
Aperol	20
Hugo	20
Campari	20
Strawberry	20
Montenegro	20

ESPRESSO MARTINI	23
Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold press espresso	

LYCHEE MARTINI	22
Smirnoff vodka, Soho Lychee Liqueur, dry vermouth, lime juice	

CLASSIC MARGARITA	22
Jose Cuervo tequila, triple sec, lime juice	

COCONUT DAIQUIRI	22
Bacardi Carta Blanca, Mac by Brookies, Lime Juice, Coconut	

CLOVER CLUB	22
Tanqueray Gin, Dry Vermouth, Lemon, Raspberry	

YUZU BLOOM	23
Tanqueray Gin, Sake, Yuzu, fresh Lemon Juice	

JOHNNIE ON THE BEACH	23
Johnnie Walker Black, De Kuyper Triple Sec, lemon juice, pineapple juice, grapefruit syrup	

MARGARITA DEL SOL	24
Jose Cuervo Tequila, Aperol, Mango, Agave, Lime Juice	

SWEET PEACH TEA	24
Smirnoff Vodka, De Kuyper Peach Schnapps, Lemon Juice, Sweet Tea	

WATERMELON MAI TAI	24
Bacardi Carat Oro, Triple Sec, Watermelon, Orgeat, Lime Juice	

PASSIONFRUIT COLLINS	22
Smirnoff vodka, Passionfruit monin, passionfruit pulp	

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	

SUMMER 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	