

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, Grana Padano	
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, rocket, lemon (gf, df)	
MEATBALLS (3)	25
Sugo, grilled focaccia, fresh ricotta, Grana Padano	
CARBONARA ARANCINI (3)	19
Cacio e pepe cream	
BURRATA	26
Grilled peach, radish, chilli	
BEEF CARPACCIO	25
Rocket, anchovies, 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, Grana Padano, chilli (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, lime	
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 served with 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)	
250g EYE FILLET	65
250g SIRLOIN	49
300g SCOTCH FILLET	64
+ EXTRA SAUCE	3.5

SIDES

ROCKET & PARMESAN SALAD	18
Rocket, Grana Padano, 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 (2)	19
Chocolate and ricotta	
PASTRY TART	19
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 FOXEYS HANGOUT	16/80
Mornington Peninsula, VIC	
NV MOET & CHANDON BRUT IMPERIAL	30/150
Champagne, FRA	

WHITE

2024 MAC FORBES 'STRATHBOGIE'	14/70
RIESLING Strathbogio, VIC	
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
Mornington Peninsula 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'	18/90
SHIRAZ BLEND Heathcote, VIC	

COCKTAILS

SPRITZES topped with prosecco & soda	
Bass & Flinders limoncello,	20
Aperol	20
Campari	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	
MARGARITA DEL SOL	24
Jose Cuervo tequila, aperol, mango, agave, lime juice	
WATERMELON MAI TAI	24
Bacardi Carta 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	