

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 is 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)	
WOOD-FIRED BREAD (df, v, vg)	14
HUMMUS	19
Fried chickpea, wood-fired pizza bread (df, v, vg)	
TARAMASALATA	22
Pickled fennel, wood-fired pizza bread	

## WOOD-FIRED 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	
SCHIACCIATA	18
Garlic, fior di latte, oregano, rosemary (v)	
PROSCIUTTO RUCOLA E GRANA	32
Pomodoro, fior di latte, prosciutto di Parma, rocket, Grana Padano	
QUATTRO FORMAGGI	28
Fior di latte, blue cheese, Grana Padano, cheddar, black pepper (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)	
HAWAIIANA	28
Pomodoro, fior di latte, leg ham, pineapple	
GENOVESE	28
Fior di latte, basil pesto, pancetta, sundried tomatoes, rocket	
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	
KINGFISH CRUDO	28
Pickled melon, finger lime, bronze fennel	
FRENCH ONION SOUP	26
Gruyere cheese, focaccia (v, vgo, dfo, gfo)	

## KIDS MENU UNDER 12 YEARS

KIDS 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 PICKY PLATE	14
Babybel cheese, ham, carrots, cucumber, strawberries, grapes, bread and butter	

## 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

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

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 (v) - VEGETARIAN  
(df) - DAIRY FREE (vg) - VEGAN

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## PORTSEA CLASSICS

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<b>FISH &amp; CHIPS</b> .....	34
CBCo beer battered rockling, tartare, lemon (df)	
<b>CHICKEN PARMIGIANA</b> .....	34
Crumbed chicken breast, double smoked ham, San Marzano sugo, mozzarella, chips, slaw	
<b>CHEESEBURGER</b> .....	27
Grass fed beef patty, American cheese, American mustard, ketchup, pickles, chips	
<b>PORTSEA BURGER</b> .....	32
Grass fed beef patty, American cheese, house sauce, streaky bacon, cos lettuce, tomato, pickles, chips	
<b>PLANT-BASED PORTSEA BURGER</b> .....	30
Love Buds plant-based patty, vegan cheese, vegan mayo, beetroot relish, onion rings, chips (vg)	
<b>CHICKEN BURGER</b> .....	30
Spice coated thigh, slaw, bbq sauce, Swiss cheese, pickles, chips	

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## PASTAS

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<b>CRAB SPAGHETTI</b> .....	45
Fresh chilli, garlic, white wine, lemon (dfo)	
<b>BOLOGNESE RIGATONI</b> .....	32
Beef, pork, veal, Grana Padano (dfo)	
<b>SARDI PASTA</b> .....	32
Mushroom Bolognese, fresh herbs (gf, v, vg, df)	

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## MAINS

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<b>BARRAMUNDI</b> .....	36
Chat potatoes, curry sauce, salmon caviar, curry leaves	
<b>CHICKEN KIEV</b> .....	38
Chargrilled broccolini, garlic butter, lemon wedge	
<b>BRAISED BEEF CHEEK</b> .....	44
Olive oil mashed potatoes, fried parsnip (gf, df)	
<b>BRAISED NDUJA LAMB SHOULDER</b> .....	110
Broccolini (gf, df)	
<b>GREEK SALAD</b> .....	24
Guindillas, cherry tomatoes, red onion, peppers, cucumber, olives, feta	
<b>CAESAR SALAD</b> .....	27
Baby cos, white anchovies, croutons, Grana Padano, bacon, anchovy dressing	
+ Garlic & rosemary roast chicken.....	5

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## CHAR GRILL

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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 <b>EYE FILLET</b> .....	65
250g <b>SIRLOIN</b> .....	49
300g <b>SCOTCH FILLET</b> .....	64
+ <b>EXTRA SAUCE</b> .....	3.5

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## SIDES

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<b>ROCKET &amp; PARMESAN SALAD</b> .....	18
Rocket, Grana Padano, white balsamic dressing (gf, v)	
<b>BROCCOLINI</b> .....	18
Calabrian pesto	
<b>ROASTED PUMPKIN</b> .....	18
Labneh, mixed seeds, parsley	
<b>CHIPS</b> .....	12
Tomato sauce (gf, df, v, vg)	

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## DESSERTS

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<b>NUTELLA CALZONE</b> .....	22
Icing sugar (v)	
<b>VANILLA BEAN GELATO</b> .....	14
Chocolate ganache, popping candy (gf, v)	
<b>STICKY DATE PUDDING</b> .....	18
Butterscotch sauce, vanilla bean gelato	
<b>CHOCOLATE TART</b> .....	18
Mixed berry compote, chocolate mousse, fresh raspberries	
<b>CHEESE PLATTER</b> .....	28
Comté, brie, blue, muscatels, quince paste, crackers	
<b>AFFOGATO</b> .....	9
Vanilla bean gelato, espresso (gf)	
+ <b>LIQUEUR</b>	
Baileys.....	13.9
Frangelico.....	13.9
Kahlua.....	13.9
Amaretto.....	14.4
Brookie's Mac.....	14.4

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**BY THE GLASS** G / B

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**SPARKLING**

NV ALPHA BOX & DICE 'TAROT' PROSECCO McLaren Vale, SA	12/60
NV FOXEYS HANGOUT SPARKLING WHITE Mornington Peninsula, VIC	16/80
NV CHANDON BRUT Yarra Valley, VIC	15/75
NV MOET & CHANDON BRUT IMPERIAL Champagne, FRA	30/150

**WHITE**

2025 JIM BARRY 'THE ATHERLEY' RIESLING Clare Valley, SA	14/70
2025 ANT MOORE 'SPINNING TOP' SAUV BLANC Marlborough, NZ	12/60
2025 SHAW + SMITH SAUV BLANC Adelaide Hills, SA	16/80
2025 CLOUD ST. PINOT GRIGIO King Valley, VIC	14/70
2025 PARINGA ESTATE PINOT GRIS Mornington Peninsula VIC	17/85
2025 DEEP WOODS ESTATE CHARDONNAY Margaret River, WA	13/65
2024 CRITTENDEN ESTATE, CHARDONNAY Mornington Peninsula, VIC	18/90

**ROSÉ**

2025 EVEN KEEL Mornington Peninsula, VIC	16/80
2025 QUILTY & GRANSDEN Central Ranges, NSW	13/65
2024 ARC DU SOLEIL Provence, FRA	17/85
2024 MINUTY 'PRESTIGE' Provence, FRA	20/100

**RED**

2023 PROVENANCE 'GOLDEN PLAINS' PINOT NOIR, Geelong, VIC	15/75
2022 SHOREHAM PARK PINOT NOIR Mornington Peninsula, VIC	15/75
2024 DOM PIRON BEAUJOLAIS VILLAGES GAMAY, Beaujolais, FRA	15/75
2023 FOWLES 'STONE DWELLERS' SANGIOVESE Strathbogie, VIC	14/70
2022 TORBRECK 'WOODCUTTER'S' SHIRAZ Barossa Valley, SA	15/75
2023 WILD DUCK CREEK 'YELLOW HAMMER' SHIRAZ BLEND Heathcote, VIC	18/90

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**BY THE GLASS CONT.** G / B

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**SWEET**

NV PETE'S 'PURE' MOSCATO Murray Darling, NSW	12/60
2022 DE BORTOLI 'NOBLE ONE', SEM SAUV BLANC (90/375ML) Griffith, NSW	15/75

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**COCKTAILS**

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<b>SPRITZES</b> topped with prosecco & soda	
Bass & Flinders limoncello,	20
Aperol	20
Campari	20
<b>PALOMA</b>	23
Jose Cuervo 1800 Silver Tequila, lime juice, grapefruit juice, Fever Tree grapefruit soda	
<b>ESPRESSO MARTINI</b>	23
Smirnoff vodka, Black Geisha coffee liqueur, Boston Black cold pressed espresso	
<b>LYCHEE MARTINI</b>	22
Smirnoff vodka, Soho lychee liqueur, dry vermouth, lime juice	
<b>CLASSIC MARGARITA</b>	22
Jose Cuervo tequila, triple sec, lime juice	
<b>COCONUT DAIQUIRI</b>	22
Bacardi Carta Blanca, Mac by Brookies, lime juice, coconut	
<b>MARGARITA DEL SOL</b>	24
Jose Cuervo tequila, aperol, mango, agave, lime juice	
<b>WATERMELON MAI TAI</b>	24
Bacardi Carta Oro, triple sec, watermelon, orgeat, lime juice	
<b>PASSIONFRUIT COLLINS</b>	22
Smirnoff vodka, passionfruit syrup, passionfruit pulp	

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**NON - ALCOHOLIC / BY THE GLASS**

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