

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 (a)	

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 (i)	

ENTRÉES

FRESHLY SHUCKED OYSTERS..... (half dozen)	36
Lemon, red wine shallot mignonette (gf, df, a)..... (dozen)	72
CALAMARI FRITTI.....	28
Aioli, rocket, lemon (gf, d, i)	
MEATBALLS (3).....	25
Sugo, grilled focaccia, fresh ricotta, Grana Padano	
CARBONARA ARANCINI (3).....	19
Pancetta, Parmigiano Reggiano, black pepper, onion, Pecorino	
KINGFISH CRUDO.....	28
Pickled melon, finger lime, bronze fennel (gf, a)	
FRENCH ONION SOUP.....	26
Gruyere cheese, focaccia (v, vgo, dfo, gfo)	

KIDS MENU UNDER 12 YEARS

KIDS FISH & CHIPS.....	18
Tomato sauce (df, a)	
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

(a) - AUSTRALIAN SEAFOOD

(i) - IMPORTED SEAFOOD

(m) - MIXED ORIGIN SEAFOOD

PORTSEA CLASSICS

FISH & CHIPS	34
CBCo beer battered grenadier, tartare, lemon (df, a)	
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	30
Love Buds plant-based patty, vegan cheese, vegan mayo, beetroot relish, onion rings, chips (v, df, 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, a)	
BOLOGNESE RIGATONI	32
Beef, pork, veal, Grana Padano (dfo)	
SARDI PASTA	32
Mushroom Bolognese, fresh herbs (gf, v, vg, df)	

MAINS

BARRAMUNDI	36
Chat potatoes, curry sauce, salmon caviar, curry leaves (gf, a)	
CHICKEN KIEV	38
Chargrilled broccolini, garlic butter, lemon wedge	
BRAISED BEEF CHEEK	44
Olive oil mashed potatoes, fried parsnip (gf, df)	
BRAISED NDUJA LAMB SHOULDER	110
Broccolini (gf, df)	
GREEK SALAD	24
Guindillas, cherry tomatoes, red onion, peppers, cucumber, olives, feta (v, vgo)	
CAESAR SALAD	27
Baby cos, white anchovies, croutons, Grana Padano, bacon, anchovy dressing (i)	
+ 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 (v)	
ROASTED PUMPKIN	18
Labneh, mixed seeds, parsley (v, gf)	
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)	
STICKY DATE PUDDING	18
Walnuts, Butterscotch sauce, vanilla bean gelato (v)	
CHOCOLATE TART	18
Mixed berry compote, chocolate mousse, fresh raspberries (v)	
CHEESE PLATTER	28
Comté, brie, blue, muscatels, quince paste, crackers (v)	
AFFOGATO	9
Vanilla bean gelato, espresso (gf, v)	
ADD LIQUEUR	
Baileys.....	13.9
Frangelico.....	13.9
Kahlua.....	13.9
Amaretto.....	14.4

BY THE GLASS G / B

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

BY THE GLASS CONT. G / B

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

COCKTAILS

SPRITZES topped with prosecco & soda	
Bass & Flinders limoncello,	20
Aperol	20
Campari	20

PALOMA	23
Jose Cuervo 1800 silver tequila, lime juice, grapefruit juice, Fever Tree grapefruit soda	

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

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

SPICED APPLE MULE	22
Smirnoff vodka, apple juice, lime juice, cinnamon syrup, ginger beer	

MAPLE OLD FASHIONED	23
Dickel No. 8, maple syrup, Angostura bitters	

BRAMBLE	22
Tanqueray, Chambord, lemon juice, sugar syrup	

LYCHEE MARTINI	22
Smirnoff vodka, Soho lychee liqueur, dry vermouth, lime juice	

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	

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
Amalfi Spritz	

NON 1 SALTED RASPBERRY & CHAMOMILE (150ML)	12
Non Alcoholic wine lightly sparkling	

NON 3 TOASTED CINNAMON & YUZU (150ML)	12
Non Alcoholic wine lightly sparkling	