

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
Minced cod roe, 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
Flinder's Select Tenderloin	
250G SIRLOIN	49
Cape Grim Ox Striploin MB2 + Grass Fed	
300G SCOTCH FILLET	64
Vintage Beef Co. Cube Roll Reserva	
+ EXTRA SAUCE.....	3.5

SIDES

ROCKET & PARMESAN SALAD	18
Rocket, Grana Padano, white balsamic dressing (gf, v)	
BROCCOLINI	18
Calabrian pesto, almonds (v)	
ROASTED PUMPKIN	18
Labneh, mixed seeds, parsley (v, gf)	
CHIPS	12

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)	
AFFOGATO	9
Vanilla bean gelato, espresso (gf, v)	
+ LIQUEUR.....	9
Your choice of Baileys, Frangelico (n), Kahlua, Amaretto, Brookie's Mac (n)	

BY THE GLASS

G / B

BY THE GLASS

G / B

SPARKLING

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

WHITE

2025 JIM BARRY 'THE ATHERLEY'	14/70
RIESLING Clare Valley, SA	
2025 ANT MOORE 'SPINNING TOP'	12/60
SAUV BLANC Marlborough, NZ	
2025 CATALINA SOUNDS SAUV BLANC.....	16/80
Marlborough, NZ	
2026 CLOUD ST. PINOT GRIGIO	14/70
King Valley, VIC	
2026 PARINGA ESTATE PINOT GRIS	17/85
Mornington Peninsula VIC	
2023 LENTON BRAE 'SOUTHSIDE'	13/65
CHARDONNAY Margaret River, WA	
2025 CRITTENDEN ESTATE,	18/90
CHARDONNAY Mornington Peninsula, VIC	

ROSÉ

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

RED

2024 SANTOLIN 'LITTLE SAINT'	14/70
PINOT NOIR, Geelong, VIC	
2022 SHOREHAM PARK PINOT NOIR	15/75
Mornington Peninsula, VIC	
2024 DOM PIRON BEAUJOLAIS VILLAGES.....	15/75
GAMAY, Beaujolais, FRA	
2023 FOWLES 'STONE DWELLERS'	14/70
SANGIOVESE Strathbogie, VIC	
2022 SUTTON GRANGE 'FAIRBANK'	15/75
SYRAH Bendigo, VIC	
2023 WILD DUCK CREEK 'YELLOW	18/90
HAMMER' SHIRAZ BLEND Heathcote, VIC	

BY THE GLASS CONT.

G / B

SWEET

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

COCKTAILS

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

MARGARITA Jose Cuervo tequila, triple sec, lime juice.....	
Classic.....	23
Spicy.....	23
Tommy's (with agave).....	23

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	

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

MARGARITA DEL SOL.....	24
Jose Cuervo tequila, Aperol, mango, agave, lime juice	

NEGRONI.....	24
Gin, Rosso Vermouth, Campari	

COSMOPOLITAN.....	22
Vodka, triple sec, cranberry juice, lime	

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, Raspberry 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	