

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	

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
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)	
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

SPARKLING

NV	ALPHA BOX & DICE 'TAROT' PROSECCO McLaren Vale, SA	12/60
NV	FOXKEYS 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	CATALINA SOUNDS SAUV BLANC Marlborough, NZ	16/80
2026	CLOUD ST. PINOT GRIGIO King Valley, VIC	14/70
2026	PARINGA ESTATE PINOT GRIS Mornington Peninsula VIC	17/85
2023	LENTON BRAE 'SOUTHSIDE' CHARDONNAY Margaret River, WA	13/65
2025	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

2024	SANTOLIN 'LITTLE SAINT' PINOT NOIR, Geelong, VIC	14/70
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	SUTTON GRANGE 'FAIRBANK' SYRAH Bendigo, VIC	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
2021	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

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	