PORTSEA HOTEL

Shelley's Seafood

UPSTAIRS IN THE
BERTRAND BAR

SEAFOOD BAR

OYSTERS.....7EA
Sydney Rock Oysters, soused shallots & seaweed mignonette (A, DF)

SEAFOOD PLATTER (TO SHARE).....185
4 Oysters, pickled mussels, prawns, Morten Bay bugs, blue swimmer crab, ceviche (A)

Add crayfish, half or whole (GF, DFO).....90/165
Add Oscietra Grand Reserve Caviar 30GM (GF).....150

CAVIAR GIAVERI

OSCIETRA GRAND RESERVE CAVIAR 30G.....150
Served with gaufrette potatoes, crème fraiche (DFO)

ENTRÉE

SOURDOUGH BREAD 5
Sea salt cultured butter (DFO)

SPANNER CRAB CRUMPET 32
Finger lime, dill (A)

CLASSIC STEAK TARTARE.....30
Crispy potato (DF)

CONFIT HEIRLOOM CHERRY TOMATOES.....28
Peaches, stracciatella, olive oil (DFO, V)

Let our staff know of any dietary requirements
Vegetarian (V) / Vegan (VG)
Dairy free (GF) / Dairy free option (GFO)
Imported seafood (I) / Australian seafood (A) / Mixed origin seafood (M)

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

PLEASE ADD IN A NOTE: CHILDREN'S MENU AVAILABLE ON REQUEST.

MAIN

CRAYFISH (DFO)
HALF.....90 *WHOLE.....165*
Cold - marie rose sauce
Grilled - garlic Pernod butter

FRITTO MISTO.....80
Whiting, bug tails, scallops, calamari, oyster, croquettes, sauce tartare, seaweed salt, lemon (M)

CLASSIC SOLE MEUNIÈRE.....69
(A, DFO)

650G GRILLED GRASS-FED T-BONE STEAK.....98
Café de Paris butter or red wine sauce (DFO)

CRAYFISH SPAGHETTINI.....69
Spaghettini pasta, crayfish, sauce Americana (DFO)

BRAISED HISPI CABBAGE.....35
Cashew cream, tarragon (VG)

SIDES

POMME FRITES.....14
(DF)

KIPFLER POTATOES.....16
Butter and mint (DFO, VG)

FARM LEAF SALAD.....16
Sherry vinaigrette (VG)

DESSERT TROLLEY

CLASSIC BAKED LEMON TART.....20
(V)

DARK CHOCOLATE MOUSSE.....20
Olive oil, feulletine (V)

COMTE CHEESE.....20
18-month Reserve, seasonal fruit, quince , lavosh (V)