

## MORNINGTON

### SOMETHING TO SHARE

- garlic loaf** **V** . . . . . 9  
pull-apart style loaf, roasted garlic and herb olive oil and three cheese blend
- oysters** . . . . . M.P  
a daily selection of freshly shucked australian oysters served with accompaniments
- duo of dips** . . . . . 16  
house made duo of dips, served with warm pita bread and olive oil. please see daily specials for today's selection
- cheese croquettes** . . . . . 17  
spanish manchego cheese, served with paprika oil aioli, chorizo crumb and coriander cress
- fried chicken ribs** . . . . . 17  
500gms of spiced ribs, buttermilk dipped and flash fried, served with fresh chilli, coriander and a side of sriracha ketchup
- banh mi bao** . . . . . 16  
two soft steamed lotus buns stuffed with 12hr slow roasted lamb shoulder tossed through korean bbq sauce and herb and pickled veg slaw
- charcuterie board** . . . . . 26  
selection of porchetta, calabrese salami, ham, dill and cumin seed marinated wild olives, pickled local baby beetroot paste and boatshed smoked local cheddar

### PORTSEA CLASSICS

- fish 'n' chips** **Gf** . . . . . 27  
beer battered market fresh fish, served with chips, green salad garnish, tartare sauce and lemon wedge
- the portsea parma** . . . . . 27  
crumbed chicken breast with napoli, ham and mozzarella served with chips
- salt and pepper calamari** **Gf** . . . . . 25  
chilli salted and tossed through spiced tapioca flour, flash fried and served with a soft salad of shredded nori, water chestnut, chilli roasted cashew and wasabi aioli

# PORTSEA HOTEL

### PIER TO PADDOCK

- ricotta gnocchi** **V** . . . . . 27  
minted pea puree, tossed broad beans, butter roasted fennel, shaved pecorino dolce and herb cress
- green curry coconut mussels** **Gf** **Lf** . . . . . 24  
bamboo crisp, seasonal asian herbs, lemongrass, ginger, light green curry coconut broth, coriander cress, fried garlic and shallots
- miso black barramundi** **Gf** **Lf** . . . . . 30  
truffle oil rubbed barramundi fillet, black miso broth, sesame ginger tossed shitake, sautéed chinese broccoli and green onion
- angel linguini** . . . . . 32  
al-dente tossed linguini, sweet fleshed blue swimmer crab, heirloom tomato medley, roasted garlic and chilli olive oil, fennel fronds and beurre blanc sauce  
gluten free penne pasta add 3.5
- twice cooked pork belly** . . . . . 30  
honey and cumin roasted carrot puree, chive saffron butter tossed beans, lemon pepper dust and master stock jus
- 200gm dry aged sirloin** **Gf** **Lf** . . . . . 27  
served with tennessee salted fries, green summer salad of baby leaves, shaved fennel, spanish onion, honey mustard vinaigrette and red wine pepper berry jus. \*served medium
- 350gm 28 day dry aged victorian t-bone** **Gf** . . . . . 41  
served with caramelised onion and beetroot relish, confit roasted garlic, café de paris butter, duck fat potatoes and charcoal salt
- beef burger** . . . . . 25  
carolina bbq sauce, hot mustard aioli, cheddar, pickles and cosberg lettuce on a butter toasted milk bun, served with tennessee salted fries. \*served medium rare
- pulled pork burger** . . . . . 25  
pulled pork coated in house made brown sugar bbq sauce with blackened corn slaw and hot english mustard aioli on a butter toasted milk bun, served with tennessee salted chips

**Gf** gluten free      **V** vegetarian      **Lf** lactose free

we are unable to guarantee that dishes are completely free of residual nut oils, shellfish or traces of gluten  
\* NO ALTERATIONS TO MENU

## PENINSULA

### SALADS AND SIDES

- quinoa salad** **V** **Gf** . . . . . 17  
mixed quinoa, roast heirloom carrots, summer leaf and maple dijon dressing. Topped with pepitas & roast walnuts
- prawn avocado and mango salsa** **Gf** **Lf** . . . . . 23  
chilli spiced avocado purée, black tiger prawns, mango and finger lime salsa and light asian leaves
- summer leaf salad** **Gf** **V** . . . . . 7  
mixed summer leaves, shaved fennel, spanish onion, sweet local tomato and honey mustard vinaigrette
- asian greens** **Gf** . . . . . 7  
wok-tossed mixed asian greens with toasted sesame and fried shallots
- tennessee salted fries** **V** . . . . . 9

### KIDS MEALS

- spaghetti bolognese** . . . . . 11  
spaghetti with bolognese sauce and topped with parmesan  
gluten free penne pasta add 3.5
- chicken nuggets** . . . . . 11  
served with salted chips
- fish'n'chips** . . . . . 11  
Battered fish served w/ salted chips

### SOMETHING TO FINISH

- summer fruit eton mess** . . . . . 12  
spiced mulled wine poached local berries, passionfruit meringue, vanilla and lime chantilly cream and flourless orange cake
- passionfruit and lemon curd tart** . . . . . 12  
scorched sugar, double cream and mandarin soil

PLEASE QUOTE YOUR TABLE NUMBER WHEN ORDERING MEALS



# REFRESHMENTS BY THE SEA

## BEER

FROM THE TAPS	Sml	Lrg
colonial draught, PORT MELBOURNE, VIC	6.5	10
james boags draught, LAUNCESTON, TAS	5	10
james squire 150 lashes, PARRAMATTA, NSW	6	12
stone & wood pacific ale, BYRON BAY, NSW	6	12
kona longboard island ale, BIG ISLAND, HAWAII	6	12
murrays whale ale, CENTRAL COAST, NSW	6	12
4 pines pale ale, MANLY, NSW	6	12
4 pines summer ale, MANLY, NSW	6	12
mountain goat pale ale, RICHMOND, VIC	6	12
heineken, HOLLAND	6	12
coors, COLORADO, USA	6	12
peroni, ITALY	7	14
asahi, JAPAN	8	16
bertie apple cider, PORT MELBOURNE, VIC	6.5	13

## TINNIES

colonial small ale, PORT MELBOURNE, VIC	6.5
colonial draught, PORT MELBOURNE, VIC	6.5
colonial ipa, PORT MELBOURNE, VIC	6.5
colonial bertie cider, PORT MELBOURNE, VIC	6.5
colonial pale ale, PORT MELBOURNE, VIC	6.5

## BOTTLES

boags premium light, LAUNCESTON, TAS	5.5
corona, MEXICO CITY, MEXICO	9.5

## JUGS

**SANGRIA** JUG 20

**PIMMS** JUG 20

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## WHITE

SPARKLING	Gls	Btl
craigmoor 1858 nv, MUDGE, NSW	8.5	35
cape schanck, REGIONAL VIC	9	39
la gioiosa superiore prosecco, ITALY	10	45
dunes & greene nv pn/chd, SOUTH EASTERN AUSTRALIA	50	
jansz cuvee nv, TASMANIA	62	
pommery, CHAMPAGNE, FRANCE	95	
piper-heidsieck nv, CHAMPAGNE, FRANCE	95	
charles-heidsieck nv, CHAMPAGNE, FRANCE	135	

## REISLING

50° trocken, RHEINGAU, GERMANY	9.5	41
leo buring eden valley, EDEN VALLEY	41	
pacha mama, CENTRAL VICTORIA	10	50

## SAUVIGNON BLANC

are you game? AVENEL, CENTRAL VIC	9	39
beach hut, SOUTH EASTERN AUSTRALIA	10	45
giesen vineyard selction, MARLBOROUGH, NZ	11	52
farm to table, CENTRAL VICTORIA	55	
harvest moon, MARLBOROUGH, NZ	55	
shaw & smith, ADELAIDE HILLS	65	

## PINOT GRIS / GRIGIO

42° degrees, ABRUZZO, ITALY	9	40
foxeys hangout gris, MORNINGTON PENINSULA	50	
pacha mama pinot gris, HEATHCOTE, VIC	50	
gregoris pinot grigio, ITALY	52	

## CHARDONNAY

circa 1858, SOUTHERN COAST, NSW	9	39
geppetto, DROMANA, VIC	10	50
kooyong 'clonale', MORNINGTON PENINSULA, VIC	68	
yabby lake, MORNINGTON PENINSULA, VIC	89	

## WHITE VARIETALS

fiore moscato, MUDGE, NSW	9	42
apostrophe field blend, GREAT SOUTHERN, WA	48	



## RED

ROSÉ	Gls	Btl
la vieille ferme, RHONE, FRANCE	9	39
pink claw, MORNINGTON PENINSULA, VIC		52

## SHIRAZ

circa 1858, SOUTHERN COAST, NSW	9.50	39
beach hut, SOUTH EASTERN AUSTRALIA	10	45
grant burge 'benchmark', BAROSSA VALLEY, SA		45
robert oatley signature series, MCLAREN VALE, SA		52
farm to table, CENTRAL VICTORIA	12	55
foxeys hangout 'whitegate', MORNINGTON PENINSULA		58
four in hand, BAROSSA VALLEY, SA		62

## CABERNET SAUVIGNON

rymill dark horse, COONAWARRA, SA		48
parker cab sauv, COONAWARRA, SA		60

## BLENDS

smith & hopper merlot, WRATTONBULLY, SA	9	43
vasse felix cab sauv merlot, MARGARET RIVER, WA	10	50
hancock & hancock cabernet, MCLAREN VALE, SA		52

## PINOT NOIR

copia, GREAT SOUTHERN, WA	10	50
pocket watch, MORNINGTON PENINSULA, VIC		52
quealy, MORNINGTON PENINSULA, VIC		65
kooyong 'massale', MORNINGTON PENINSULA, VIC		69

## BOTTLESHOP

Our takeaway bottle shop includes a great range of Australian and overseas wines, including quality local mornington peninsula wines. We stock a solid spirit and liquor section, we have something to suit every occasion and taste.

We also range a great selection of the best craft beers including our own colonial beer brewed at our Port Melbourne brewery. Pop in on your way to the beach or bbq, grab a bag of ice for the esky too.