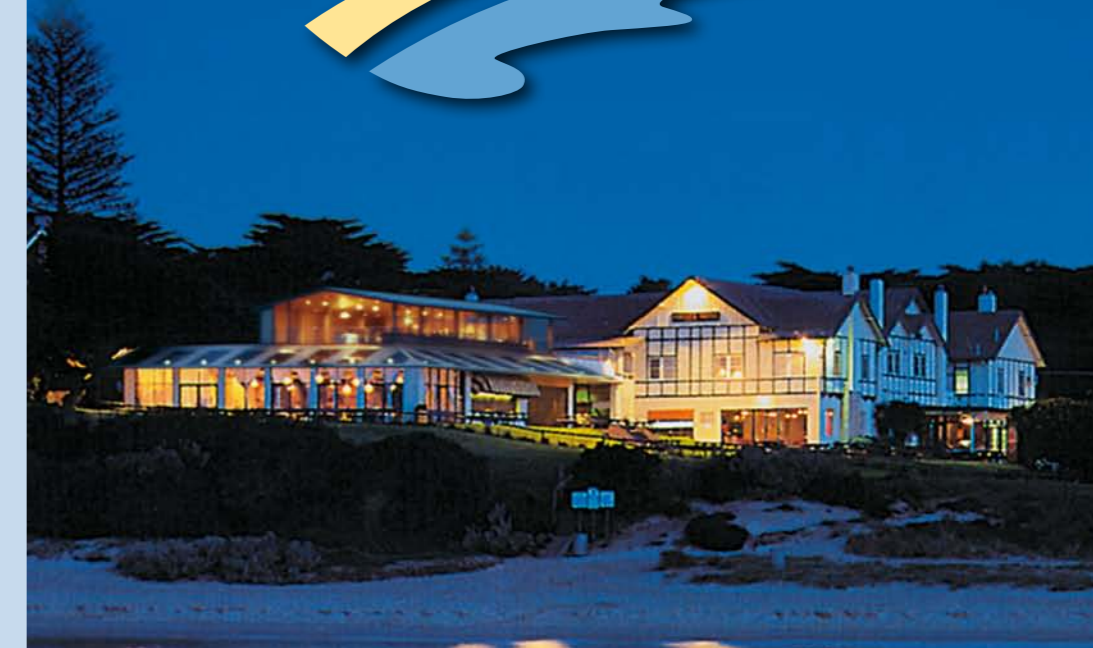


## White Wines

	Glass	Bottle
<b>Sparkling Wines</b>		
<b>Hardy The Riddle</b> Regional S.E. Australia	\$8.00	\$28.00
<b>Morgan's Bay</b> Regional, VIC		\$30.00
<b>Geppetto</b> Mornington Peninsula, VIC		\$34.00
<b>Yarra Burn</b> Yarra Valley, VIC	\$8.50	\$36.00
<b>Bent Creek</b> (Sparkling Shiraz) McLaren Vale, S.A.		\$45.00
<b>Domaine Chandon NV</b> Yarra Valley, VIC	\$9.50	\$50.00
<b>Bay of Fires</b> Regional, TAS		\$55.00
<b>Domaine Chandon Vintage</b> Yarra Valley, VIC		\$69.00
<b>Moet and Chandon</b> Epernay, France		\$120.00
<b>Veuve Clicquot</b> Reims, France		\$130.00
<b>Riesling</b>		
<b>Hardy The Riddle</b> Regional S.E. Australia		\$28.00
<b>Jim Barry 'Lavender Hill'</b> Clare Valley, S.A.	\$8.00	\$30.00
<b>Madfish</b> Margaret River, W.A.		\$32.00
<b>Ladbroke Grove</b> Coonawarra, S.A.	\$8.50	\$36.00
<b>Heggies Vineyard</b> Clare Valley, S.A.		\$38.00
<b>Sauvignon Blanc</b>		
<b>Hardy The Riddle</b> Regional S.E. Australia		\$28.00
<b>Morgan's Bay</b> Regional, VIC	\$8.00	\$30.00
<b>Opowa</b> Marlborough, NZ		\$34.00
<b>Matua</b> Hawkes Bay, NZ		\$35.00
<b>Distant Cousins</b> Marlborough, NZ	\$8.50	\$36.00
<b>Willespie</b> Margaret River, W.A.		\$36.00
<b>Kim Crawford</b> Marlborough, NZ		\$42.00
<b>Catalina Sounds</b> Marlborough, NZ		\$46.00
<b>Astrolabe</b> Marlborough, NZ		\$50.00
<b>Shaw &amp; Smith</b> Adelaide Hills, S.A.		\$58.00
<b>Semillon / Sauvignon Blanc</b>		
<b>Brookland Valley</b> Margaret River, W.A.		\$30.00
<b>Fermoy</b> Margaret River, W.A.	\$8.00	\$33.00
<b>Vasse Felix</b> Margaret River, W.A.	\$8.50	\$34.00
<b>Crittenden</b> Mornington Peninsula, VIC		\$36.00
<b>Chardonnay</b>		
<b>Hardy The Riddle</b> Regional S.E. Australia		\$28.00
<b>Brookland Valley</b> Margaret River, W.A.		\$30.00
<b>Fermoy</b> Margaret River, W.A.	\$8.00	\$34.00
<b>St. Huberts "The Stag"</b> Yarra Valley, VIC		\$35.00
<b>Crittenden</b> Mornington Peninsula, VIC	\$8.50	\$36.00
<b>Portsea Estate</b> Mornington Peninsula, VIC		\$38.00
<b>Yalumba 'Wild Ferment'</b> Eden Valley, S.A.		\$42.00
<b>Squitchy Lane</b> Yarra Valley, VIC		\$48.00
<b>Kooyong 'Clonale'</b> Mornington Peninsula, VIC		\$55.00
<b>Astrolabe</b> Marlborough, NZ		\$58.00
<b>Other</b>		
<b>T'Gallant 'Juliet'</b> Moscato Regional, VIC	\$8.50	\$38.00
<b>Miceli Rose</b> Mornington Peninsula, VIC	\$8.50	\$36.00
<b>Madfish Rose</b> Margaret River, W.A.		\$38.00
<b>Miceli Iolanda Pinot Grigio</b> Mornington Peninsula, VIC	\$8.50	\$36.00
<b>T'Gallant 'Juliet' Pinot Grigio</b> Regional, VIC		\$38.00
<b>Catalina Sounds Pinot Gris</b> Marlborough, NZ		\$45.00
<b>Morning Sun Semillon</b> Mornington Peninsula, VIC		\$38.00

## Red Wines

	Glass	Bottle
<b>Pinot</b>		
<b>SQL</b> Yarra Valley, VIC	\$8.50	\$36.00
<b>T'Gallant 'Juliet'</b> Regional, VIC		\$38.00
<b>Crittenden</b> Mornington Peninsula, VIC		\$40.00
<b>Ninth Island</b> Tamar Valley, TAS		\$42.00
<b>Portsea Estate</b> Mornington Peninsula, VIC		\$44.00
<b>Kim Crawford</b> Marlborough, NZ		\$46.00
<b>Kooyong 'Massale'</b> Mornington Peninsula, VIC		\$48.00
<b>Merlot</b>		
<b>Amberley</b> Margaret River, W.A.		\$32.00
<b>Matua Hawkes Bay</b> , N.Z.	\$8.50	\$36.00
<b>Sir Paz Estate</b> Yarra Valley, VIC		\$36.00
<b>Kim Crawford</b> Hawkes Bay, NZ		\$42.00
<b>Heggies Vineyard</b> Eden Valley, S.A.		\$45.00
<b>Cabernet Merlot</b>		
<b>Hardy The Riddle</b> Regional S.E. Australia	\$8.00	\$28.00
<b>Amberley</b> Margaret River, W.A.		\$32.00
<b>Willespie</b> Margaret River, W.A.		\$34.00
<b>Madfish</b> Margaret River, W.A.		\$36.00
<b>Vasse Felix</b> Margaret River, W.A.		\$38.00
<b>Cabernet Sauvignon</b>		
<b>Fermoy</b> Margaret River, W.A.	\$8.50	\$36.00
<b>Jim Barry 'The Cover Drive'</b> Clare Valley, S.A.		\$38.00
<b>Crittenden</b> Mornington Peninsula, VIC		\$40.00
<b>Pepperjack</b> Barossa Valley, S.A.		\$45.00
<b>Koonara 'Ambriel's Gift'</b> Coonawarra, S.A.		\$46.00
<b>Ebenezer</b> Barossa, S.A.		\$50.00
<b>Squitchy Lane</b> Yarra Valley, VIC		\$55.00
<b>Yalumba 'The Menzies'</b> Coonawarra, S.A.		\$69.00
<b>Cabernet Shiraz</b>		
<b>Hardy The Riddle</b> Regional S.E. Australia		\$28.00
<b>Morgan's Bay</b> Regional, VIC	\$8.00	\$30.00
<b>Jim Barry</b> Clare Valley, S.A.		\$32.00
<b>Wirra Wirra 'Church Block'</b> McLaren Vale, S.A.	\$8.50	\$36.00
<b>Hollick</b> Coonawarra, S.A.		\$38.00
<b>Shiraz</b>		
<b>Rockbare</b> McLaren Vale, S.A.	\$8.00	\$35.00
<b>Willespie</b> Margaret River, W.A.		\$36.00
<b>Claymore Estate 'Dark Side of the Moon'</b> Clare Valley S.A.		\$38.00
<b>Sir Paz Estate</b> Yarra Valley, VIC		\$42.00
<b>Pepperjack</b> Barossa Valley S.A.		\$45.00
<b>Baileys Of Glenrowan</b> , Glenrowan VIC		\$50.00
<b>Houghton</b> Frankland River, W.A.		\$55.00
<b>DeBortoli 'Shiraz Viognier'</b> Yarra Valley, VIC		\$65.00
<b>Jim Barry 'McRae Wood'</b> Clare Valley, S.A.		\$69.00
<b>Dessert Wines</b>		
<b>Peter Lehmann 'Botrytis Semillon'</b> Barossa Valley, S.A.	\$8.00	\$35.00
<b>Yalumba Old Liqueur Muscat</b> Angaston, S.A.	\$8.00	\$35.00
<b>Galway Pipe</b> Angaston, S.A.	\$7.00	-



## MENU & WINE LIST

The Portsea Hotel caters for Weddings, Functions, Conferencing & Corporate Events

www.portseahotel.com.au info@portseahotel.com.au  
Point Nepean Road, Portsea Phone: 5984 2213

## Starters & Share Plates

Portsea Seafood Chowder with Fresh Fish, Clams, Shrimp, Scallops, Mussels and Saffron served with Baked Garlic Crostini	<b>18.5</b>
Martha Cove Mussels steamed in Dry White Wine with fresh Garlic and Chilli (gf)	<b>20.5</b>
Portsea Caesar Salad with Garlic Croutons, Crispy Pancetta, Anchovies and Boiled Egg	<b>16.5</b>
- Also available with Marinated Chicken Fillet	<b>24.5</b>
House-made Falafels, Potato Sambusak, Baba Ghannouj with a Cucumber and Fetta Salad and Pita Bread (vegetarian)	<b>22.5</b>
Charred Bruschetta with a topping of Vine Ripened Roma Tomatoes, Red Onions and Basil tossed through Virgin Olive Oil (vegetarian)	<b>15.5</b>
Daily selection of Aquanas Oysters - Please see today's Daily Specials	<b>P.O.A.</b>
Antipasto Plate for 2 - Seafood Selection, Cooked and Cured Meats and Marinated Vegetables served with Crusty Breads	<b>42.5</b>
Dips Selection with Crispy Breads and Marinated Olives	<b>16.5</b>
Greek Salad with Tomato, Cucumber, Spanish Onion, Olives, Fetta and Iceberg Lettuce with an Oregano and Lemon Oil Dressing (vegetarian, gf)	<b>12.9</b>
House Smoked Chinook Salmon Steak with a German Potato Salad and Red Horseradish Cream (gf)	<b>21.5</b>
Tandoori Roasted Vegetables with Ribbon Cucumber and Caraway Seed Salad, served with Kasundi, Rice, and Roti Bread (vegetarian)	<b>21.5</b>

## Side Orders

Garlic, Parmesan and Herb Bread (For Two)	<b>7.5</b>
Wild Rocket and Parmesan Salad	<b>9.5</b>
Steamed Seasonal Vegetables (gf)	<b>7.5</b>
Green Beans tossed in fresh Crushed Garlic (gf)	<b>7.5</b>
Portsea Fries with a Grain Mustard and Chive Sour Cream (gf)	<b>Small 9.5 Large 12.5</b>
Salad Greens with Tomato, Cucumber and Balsamic Vinaigrette (gf)	<b>7.5</b>
Spicy Wedges with Sour Cream and Sweet Chilli Sauce	<b>13.5</b>
Side of Mash, Side of Vegetables or Side of Chips (available only with a Main Course)	<b>4.5</b>
Single Salad	<b>3.5</b>
Side Aioli	<b>3.5</b>

**Daily Specials are always available and can be viewed on the Blackboards around the Hotel**

## Mains House Specials Available Daily

### PASTA and RISOTTO (please check daily specials) Gluten Free Pasta is available cooked to order - \$2.50

Penne with fresh Basil Pesto (vegetarian)	<b>19.5</b>
Seafood Linguini (Prawns, Scallops, Mussels, Crab, Fresh Fish and Clams) tossed through Ridge Estate Extra Virgin Olive Oil, with Fresh Garlic, Parsley and a hint of Chilli	<b>32.5</b>
Penne with - Italian Meat Sauce with Lardons of Bacon and Basil	<b>23.5</b>
- Roasted Roma Tomatoes and Basil Sugo (vegetarian)	<b>19.9</b>
Vegetable Lasagne oven baked with Roasted Roma Tomatoes and Grana Parmesan (vegetarian)	<b>21.5</b>
Risotto of oven roasted Mushrooms, Spinach, Thyme finished with shaved Grana Parmesan (vegetarian, gf)	<b>23.5</b>

### POULTRY

Roasted Semi Boned Seasoned Duckling, Spicy Chats and Fresh Asparagus with Palm Sugar, Ginger and Coriander Caramel (gf)	<b>35.9</b>
Garlic Flavoured Bone-In Chicken Breast oven baked and served on a Warm Salad of Pumpkin, Fetta and Semi Dried Tomato, drizzled with Lemon and Rosemary Oil (gf)	<b>27.5</b>
Portsea Chicken Breast Parmigiana topped with Slow Cooked Napoli, Virginian Ham and Mozzarella Cheese served with Fries (Single Salad available in Side Orders)	<b>27.5</b>
Authentic Thai Chicken and Potato Curry served with Jasmin Rice and Roti Chanei	<b>24.5</b>

### PRIME CUTS

Chargrilled High Country Prime Porterhouse with a Mushroom and Slow baked Tomato Jus, Roesti Potato and Buttered Green Beans	<b>34.5</b>
Chargrilled Certified Angus Rump (350gm) with Creamy Mash, Seasonal Vegetables and Garlic Jus (gf)	<b>39.5</b>
350 - 400 gm Certified Angus Sirloin 150 day Grain Fed. Served as recommended by our chef - Please see today's Daily Specials	<b>44.5</b>
Housemade Wagyu Burger 220 gm served with Salad, King Island Smoked Cheddar, Garlic Aioli and Fries	<b>27.5</b>
House made Pie of the Day served with Seasonal Vegetables - Please see today's Daily Specials	<b>P.O.A.</b>
Twice Cooked Lamb Shanks on Creamy Mash and Spinach with a Port Wine Sauce	<b>Small 23.5 Large 33.5</b>
Slow Roasted Pork Belly, Seared Scallops, Roasted Sweet Potato Crush, Shiraz Spiced Mascarpone and Red Cabbage (gf)	<b>34.9</b>
Herb and Parmesan Crumbed Veal Medallions with Mash, Seasonal Vegetables and Lemon Pepper Sauce	<b>27.9</b>

## Mains House Specials Available Daily

### SEAFOOD

Panko Crumbed Calamari rings served with Fries and Tartare Sauce	<b>Small 18.9 Main 25.9</b>
Fish n' Chips Fried in a Mild Chilli and Coriander Batter with Tomato Salsa and Fries	<b>Small 18.9 Main 25.9</b>
Grilled Barramundi Fillet served on Seasonal Vegetables, with Chat Potatoes and Lemon Butter	<b>28.9</b>
Fresh Sauteed Calamari with Lemon Oil and Pepper Seasoning on a Wild Rocket Salad (gf)	<b>24.5</b>
Sesame Crusted Salmon Fillet on a chilled Cucumber Noodle Salad with a Caper, Red Onion and Herb Vinaigrette	<b>28.9</b>
<b>Fisherman's Catch for 2 or more</b> With Natural Oysters, Fresh Crab, SA Prawns, Moreton Bay Bugs and a selection of crumbed Fish, Scallops, Prawns and Calamari, served with Chips and Dipping Sauces	<b>Market Price</b>

## For the Kids (under 12 years)

Gluten Free Pasta is available cooked to order - \$2.50

Breaded Chicken Strips and Chips	<b>10.5</b>
Pasta Bolognaise	<b>9.9</b>
Fish and Chips	<b>11.5</b>
Calamari and Chips	<b>10.5</b>
Chicken Sausages on Mash with Broccoli	<b>9.9</b>
Frog in The Pond Jelly	<b>6.9</b>

## Dessert

Chef's Selection of Cakes and Homemade Treats (Please see dessert display)	<b>9.0</b>
Chocolate Marz Cake served with Wicked Chocolate Sauce	<b>10.5</b>
Lemon Meringue Tart served with Mango Coulis and Double Cream	<b>10.5</b>
A trio of Blue, Brie and Tasty Cheeses with Great Western Shiraz Jelly and Water Crackers	<b>24.5</b>

**If you have any special dietary requirements or food allergies, please inform us when ordering.**

**GF = Gluten Free**

**PLEASE QUOTE YOUR TABLE NUMBER AT BISTRO COUNTER WHEN ORDERING YOUR MEALS**



**GROUPS MUST ORDER ON THE SAME DOCKET TO RECEIVE THEIR MEALS AT THE SAME TIME**