

Starters & Share Plates

Portsea Seafood Chowder with Fresh Fish, Clams, Shrimp, Mussels and Saffron served with Charred Crusty Bread	14.5
Martha Cove Mussels steamed in Dry White Wine with fresh Garlic & Chilli	20.5
Portsea Caesar Salad with Garlic Croutons, Crispy Pancetta, Anchovies and Boiled Egg	16.5
- with Poached Tasmanian Salmon Fillet	24.5
House-made Falafels, Potato Sambusak, Baba Ghannouj with a Cucumber and Fetta Salad and Pita Bread <i>(vegetarian)</i>	20.5
Charred Bruschetta with a topping of Vine Ripened Roma Tomatoes, Red Onions and Basil tossed through Virgin Olive Oil <i>(vegetarian)</i>	15.5
Oysters	
- Pancetta and Blackbean (6)	18.9
- Tempura (6)	18.9
- Natural (6)	17.9
- Bloody Mary (6)	18.9
- Platter of 6 of each (24)	69
Antipasto Plate for 2 - Seafood Selection, Cooked and Cured Meats and Marinated Vegetables served with Crusty Breads	35.9
Dips Selection with Crispy Breads and Marinated Olives	16.5
Greek Salad with Tomato, Cucumber, Spanish Onion, Fetta and Iceberg Lettuce with an Oregano and Lemon Oil Dressing <i>(vegetarian)</i>	12.9
Tasmanian Smoked Salmon on Classic Potato Salad with Horseradish and Celeriac Remoulade	19.9
Tandoori Roasted Vegetables with Ribbon Cucumber & Caraway Seed Salad, served with Raita, Rice, and Roti Bread <i>(vegetarian)</i>	18.5

Side orders

Garlic, Parmesan & Herb Bread (For Two)	7.5
Fresh Bread Rolls	Each .40
Wild Rocket and Parmesan Salad	7.5
Steamed Seasonal Vegetables	7.5
Portsea Fries with a Grain Mustard & Chive Sour Cream	Small 8.5 Large 11.5
Field Green Salad with Balsamic Vinaigrette	7.5
Spicy Wedges with Sour Cream and Sweet Chilli Sauce	13.5
Side of Mash or Side of Vegetables or Side of Chips (available only with a Main Course)	4.5

Mains House Specials Available Daily

PASTA & RISOTTOS (please check daily specials)

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

POULTRY

Roasted Semi Boned Seasoned Duckling, Spicy Chats and Fresh Asparagus with Palm Sugar, Ginger and Coriander Caramel	33.5
Garlic Flavoured Bone-In Chicken Breast oven baked and served on a Warm Salad of Pumpkin & Fetta, drizzled with Lemon & Rosemary Oil	25.5
Portsea Chicken Breast Parmigiana topped with Roasted Tomato Napoli, Shaved Ham and Mozzarella Cheese served with Fries	24.9
Malaysian Chicken and Potato Curry served with Roti Chanei	24.9

PRIME CUTS

Chargrilled High Country Prime Porterhouse with a Mushroom and Slow baked Tomato Jus, Roesti Potato and Buttered Green Beans	29.9
Chargrilled Certified Angus Rump (350gm) with Creamy Mash, Seasonal Vegetables and Garlic Jus	33.5
Portsea Gourmet Beef Burger with Lettuce, Tomato, King Island Cheddar, House Tomato Chutney and Fries	25.5
Tuscan Style Beef, Olive and Sundried Tomato Pie, served with Seasonal Steamed Vegetables and Fries	24.5
Twice Cooked Lamb Shanks on Creamy Mash and Spinach with a Port Wine Sauce	Small 19.9 Large 28.5
Slow Roasted Pork Belly with Red Cabbage & Apple Confit & Shiso Salad	27.5
Herb and Parmesan Crumbed Veal Medallions with Mash, Seasonal Vegetables and Lemon Pepper Sauce	27.9

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

Mains House Specials Available Daily

SEAFOOD

Panko Crumbed Calamari rings served with Fries and Tartare Sauce	Small 18.9 Main 25.9
Fish n' Chips Fried in a Mild Chilli and Coriander Batter with Tomato Salsa and Fries	Small 18.9 Main 25.9
Grilled Barramundi Fillet served on Seasonal Vegetables, with Chat Potatoes and a Lemon Butter Sauce	26.9
Fresh Sautéed Calamari with Lemon Oil & Pepper Seasoning on a Wild Rocket Salad	23.5
Seared Sesame Crusted Yellowfin Tuna on a Chilled Cucumber Noodle Salad, drizzled with mild Wasabi Mayonnaise. Served Rare	27.5
Fisherman's Catch for 2 or more	115
With Natural Oysters, Fresh Crab, S.A. King Prawns, Moreton Bay Bugs & a Basket of Fried Fish, Scallops, Prawns & Calamari, served with Chips & Dipping Sauces	

For the Kids (under 12 years)

Chicken Nuggets and Chips	9.9
Pasta Bolognese	9.9
Fish and Chips	9.9
Calamari and Chips	9.9
Chicken Sausages on Mash with Broccoli	9.9
Frog in The Pond Jelly	6.5

Dessert

Chef's Selection of Cakes & Homemade Treats. <i>(Please see dessert display)</i>	9.0
Chocolate Marz Cake served with Wicked Chocolate Sauce	10.5
Lemon Meringue Tart served with Mango Coulis and Double Cream	10.5
A trio of Blue, Brie and Tasty Cheeses with Great Western Shiraz Jelly and Water Crackers	21.5

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

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