

# STARTERS

## OYSTERS

natural served with shallot champagne dressing  
kilpatrick  
citrus crumbed

GF / DF

\$31 (6) | \$56 (12)

\$35 (6) | \$60 (12)

DF

\$37 (4)

## WARM SOURDOUGH

pepe saya butter, balsamic olive oil & dukkah

\$14.5

# ENTRÈES

## WILD MUSHROOM ARANCINI

truffle aioli

GFO

\$19

## TEMPURA EGGPLANT

miso sesame glaze, whipped tofu

VG

\$18

## MUSSELS

thai green curry coconut cream, crispy shallots, chilli

DFO/GFO

\$26

## KINGFISH CEVICHE

dill, creme fraiche, pickled shallots, citrus dressing, finger lime

DGO/GF

\$29

## CHILLI ROASTED PRAWNS

wasabi & lime aioli, sesame, lime

DFO/GFO

\$27

## HALF-SHELL SCALLOPS

fennel butter, pickled fennel, panagratto

DFO/GFO

\$30

## MORROCAN LAMB RIBS

harissa honey dressing, couscous salad, pomegranate,  
garlic, lemon dressing

DFO/GFO

\$25

## WAGYU TATAKI

ponzu, wasabi, salmon pearls, shiso

GFO

\$30

## PEPPERED BEEF CARPACCIO

parmesan crisps, truffle oil, toasted pine nuts,  
capers, rocket

DFO/GF

\$30

# PASTA

## PUMPKIN RISOTTO

goats feta, pumpkin puree, heirloom mushrooms, paprika

V / GFO

\$30

## RICOTTA GNOCCHI

heirloom tomatoes, basil pesto, fior di latte

V

\$35

## LINGUINE MARINARA

local reef fish, scallops, squid, king prawns, mussels, panagratto, basil in  
napoli sauce

\$39

Port Office Hotel is pleased to offer a variety of gluten friendly (ie low gluten) options but we are not a gluten-free venue and cannot ensure that there will not be traces of gluten. These options would not be suitable if you suffer a related allergy. Please advise staff of any allergies prior to placing your order.

A surcharge of 15% applies on all public holidays.  
All credit, debit and Mr Yum mobile order transactions incur a bank surcharge fee of 1% + GST.  
EFTPOS and The Pass transactions are surcharge free

# MAINS

## ROTISSERIE HALF CHICKEN

fries, cos salad & chicken gravy

DFO / GFO \$35

## BANGERS & MASH

cumberland sausages with colcannon mash, onion jus

GF \$29

## MARKET FISH

saffron veloute, concasse tomatoes, mussels, cress

DFO / GFO \$43

## WHOLE BABY BARRAMUNDI

bonito soy, spring onions, sesame oil & sesame seeds

DF/ GFO \$54

## PORK CUTLET

onion soubise, charred cauliflower florets, whole grain mustard mash, morcilla, apple puree

GFO/ GF \$43

## VEAL CUTLET

duck fat roast potatoes, mustard slaw, charred lemon

\$58

## DUO OF DUCK

confit duck leg, smoked duck breast, pommes anna, wilted spinach, blueberry jus

GF \$50

# FROM THE GRILL

all served with chips, cos salad, parmesan dressing and sauce of your choice

## STRIPLOIN

MBS 2+ Five Founders Northern Australia

250 grams \$43

## EYE FILLET

MBS 2+ Five Founders Northern Australia

200 grams \$49

## RIB FILLET

MBS 3+ Australian Beef Group. Central NSW

300 grams \$60

## RIB ON THE BONE

MBS 3+ Yardstick JBS Eastern Australia

500 grams \$80

## WAGYU RUMP CAP

MBS 9+ 2GR Southern Coast NSW

250 grams \$72

## WAGYU SIRLOIN

MBS 4-5 Phoenix by Mort and Co. South East Queensland

300 grams \$79

## WAGYU RUMP

MBS 8-9 2GR Southern Coast NSW

300 grams \$60

# TO SHARE

## BONE-IN LAMB SHOULDER DF/GF

\$113

servers 2 - 3 people

salsa verde, crispy capers, jus and your choice of 2 extra sides | chips, mash, slaw or broccolini

## SAUCES

Peppercorn | Wild Mushroom | Cafe de Paris Butter |  
Bearnaise (GF) | Chilli Tomato (GF / DF)  
Chimichurri (GF / DF) | Port & Blue Cheese (GF)  
Red Wine Jus (GF / DF)

## TOPPERS

Tiger Prawn \$9

# SIDES

CHIPS (V/GF) \$10.5  
malt vinegar mayo

BROCCOLINI (V/GF/DFO) \$14.5  
flaked almonds, pecorino

CAPRESE SALAD (V/GF) \$16  
heirloom tomatoes, balsamic, fior di latte,  
basil pesto,

ROASTED PUMPKIN (V/GF) \$14.5  
buerre noisette, lemon yoghurt

MASHED POTATO (V/GF) \$12.5

DUCK FAT ROASTED POTATOES (DF/GF) \$14.5  
gremolata

MAC & CHEESE \$16  
truffle oil, panagratto, sage

GREEN BEANS \$16  
dijon mustard cream, goat's feta, panagratto

BETROOT SALAD \$21  
walnuts, goats cheese, balsamic vinaigrette, rocket, pepitas,  
dried  
cranberries, baby beets

MUSTARD SLAW (V/GF) \$12.5