

PORT OFFICE HOTEL

Located in the heart of Brisbane CBD, the Port Office Hotel is the perfect place to enjoy the city's best beer, wine and cuisine with family, friends and colleagues.

With a history dating back to 1864, the Port Office Hotel comprises of the Dining Room, Public Bar, and Balcony Bar – a beautifully tranquil light-filled cocktail lounge upstairs.

Seasonal menus champion the best local produce, with a mix of contemporary Australian cuisine and modern European influences. From hearty pub classics to bespoke dishes lovingly crafted by the talented team, you'll never go hungry at Port Office Hotel.

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: all credit, debit and Mr Yum mobile order transactions incur a bank surcharge fee of 1% + GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 15% public holiday surcharge applies.

STARTERS

OYSTERS

natural, served with champagne mignonette
kilpatrick, served with double smoked bacon, kilpatrick sauce

LD / LG \$32 (6) | \$58 (12)
\$36 (6) | \$62 (12)

WARM SOURDOUGH

pepe saya butter, balsamic olive oil, dukkah

LDO / V / VGO \$16

ENTRÉE

MUSHROOM ARANCINI

truffle aioli, pecorino, sage

LGO / V \$20

TEMPURA EGGPLANT

miso sesame glaze, whipped tofu

LD / LG / VG \$19

CHILLI MUSSELS

chilli tomato sauce, coriander, garlic sourdough

LDO / LGO \$26

KINGFISH CEVICHE

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

LD / LG \$30

GARLIC ROASTED PRAWNS

salsa verde, fried capers, lemon

LDO / LG \$28

HALF-SHELL SCALLOPS

nduja butter, pickled fennel, gremolata, pangrattato

LDO / LGO \$30

MOROCCAN LAMB RIBS

harissa honey dressing, cous cous salad, pomegranate,
garlic & lemon yoghurt

LDO / LG \$26

WAGYU TATAKI

ponzu, wasabi, tobiko roe, shiso leaves

LD / LGO \$32

THAI BEEF SALAD

sliced wagyu rump, beanshoots, cucumber, tomato, coriander,
asian herbs, toasted peanuts, sesame, namjim dressing

LD / LGO \$28

V - Vegetarian | VO - Vegetarian Option | VG - Vegan | VGO - Vegan Option | LG - Low Gluten | LGO - Low Gluten Option | LD - Low Dairy | LDO - Low Dairy Option

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PASTA

TRUFFLED MUSHROOM RISOTTO heirloom mushrooms, truffled mascarpone, pickled mushrooms, pecorino	LDO / LG / V / VGO	\$35
RICOTTA GNOCCHI roasted pumpkin, beurre noisette, goats fetta, semi dried tomato, sage	V	\$36
LINGUINI MARINARA local fish, scallops, tiger prawns, mussels in a napoli sauce with basil & pangrattato	LDO	\$39
WAGYU BEEF PAPPARDELLE braised beef, portobello mushroom, pecorino, pine nuts, pangrattato, truffle oil	LDO	\$39

MAINS

ROTISSERIE HALF CHICKEN rubbed with argentinian spices & served with chips, cos salad, parmesan dressing & chicken gravy	LDO / LGO	\$37
BANGERS AND MASH cumberland sausages, colcannon mash, onion jus	LDO / LG	\$30
MARKET FISH caper & herb beurre blanc, prosciutto wrapped asparagus, citrus crushed potatoes, roe	LDO / LG	\$46
CRISPY FRIED BABY BARRAMUNDI bonito soy, spring onion, sesame oil, sesame seeds	LD / LGO	\$56
PORK BELLY dijon mustard mash, braised red cabbage, roasted fennel puree, speck jus	LD / LG	\$40
DUO OF DUCK confit duck leg, smoked duck breast, pommes anna, wilted spinach, blueberry jus	LDO / LG	\$52
VEAL COTOLETTA anchovy mayonnaise, parmesan, capers, sage, lemon		\$59

SHARED

LAMB SHOULDER bone-in lamb shoulder, salsa verde, crispy capers, sage and your choice of 2 extra sides serves 2-3 people	LDO / LGO	\$118
1KG T-BONE S.KIDMAN & CO MBS 2+ 120 DAY GRAIN FED, QLD/NT served sliced with your choice of 2 sides & 2 sauces serves 2 people	LDO / LGO	\$125
TOMAHAWK ANGUS PURE 1.6kg MBS 2+ 200DAYS GRAIN FED served sliced with your choice of 2 sides & 3 sauces	LDO / LGO	\$220

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STEAKS

SIRLOIN FIVE FOUNDERS BY NAPCO 250G MBS 2+ 100 DAYS GRAIN FED, QLD chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$47
EYE FILLET FIVE FOUNDERS BY NAPCO 200G MBS 2+ 100 DAYS GRAIN FED, QLD chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$52
BLACK ANGUS RIB FILLET ABG 300G MBS 3+ 150 DAYS GRAIN FED, CENTRAL NSW chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$62
RIB ON THE BONE YARDSTICK BY JBS 500G MBS 2+ 100 DAYS GRAIN FED, EASTERN AUSTRALIA chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$86
T-BONE S.KIDMAN & CO 500G MBS 2+ 120 DAYS GRAIN FED, QLD/NT chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$64
FULL BLOOD WAGYU RUMP CAP 2GR 250G MBS 9+ 450 DAYS GRAIN FED, SOUTHERN COAST NSW chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$77
F1 WAGYU SIRLOIN S.KIDMAN & CO 300G MBS 4-5 200 DAYS GRAIN FED, QLD/NT chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$79
FULL BLOOD WAGYU RUMP 2GR 300G MBS 8-9 450 DAYS GRAIN FED, SOUTHERN COAST NSW chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$64
45 DAY DRY AGED PORTERHOUSE SERVED SLICED YARDSTICK BY JBS 400G MBS 2+ 100 DAYS GRAIN FED, EASTERN AUS chips, cos salad with parmesan dressing, choice of sauce	LDO / LGO	\$63

SAUCES

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

TOPPERS

Tiger Prawn LDO / LG \$12
Fried Eggs LDO / LG / V \$8
Blue Cheese \$10

SIDES

CHIPS (LD / LG / V / VGO) malt vinegar mayo	\$12	PEA SALAD (LDO / LG / VO / VGO) fetta, mint, smoked bacon	\$16
BROCCOLINI (LDO / LG / V / VGO) flaked almonds, pecorino	\$16	ROASTED KIPHLER POTATOES (LD / LG / V) rosemary salt	\$14
CAPRESE SALAD (LDO / LG / V / VGO) heirloom tomatoes, fior di latte, basil pesto, balsamic	\$18	TRUFFLED MAC & CHEESE (V) 4 cheeses, truffle oil, sage	\$18
ROASTED PORTOBELLO MUSHROOMS (LDO / LG / V / VGO) cafe de paris, dukkha	\$18	GREEN BEANS (LDO / LGO / V / VGO) dijon mustard cream, goats fetta, pangretto	\$18
MASHED POTATO olive oil, chives (LG / V)	\$12	GREEK SALAD (LDO / LG / V / VGO) cherry tomatos, cucumber, red onion, mint, parsley, olives, fetta, gundilla peppers, honey oregano dressing	\$21

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DESSERTS & CHEESE

CHOCOLATE & CARAMEL TART chantilly cream, raspberry coulis, chocolate shards (LG / V)	\$18
CRÈME BRÛLÉE grand marnier, white chocolate, berries, biscotti (LGO / V)	\$18
APPLE & PEAR TARTE TATIN caramel icecream & hand spun sugar basket (V)	\$19
BANOFFEE PIE kahlua cream, dulce de leche, caramelised banana, chocolate pearls, banana ice cream (V)	\$18
CHEESE BOARD selection of artisan cheeses, all served with muscatels, grapes, quince paste, dried fruit & crackers (LG / V)	ONE - \$18 TWO - \$27 THREE - \$36 FOUR - \$44

TEA & COFFEE

ALL STYLES OF ESPRESSO	\$4.4
AFFOGATO shot of espresso, ice cream & choice of amaretto or frangelico	\$14
ESPRESSO MARTINI shot of espresso, skyy vodka & kahlua	\$21.5
HOT CHOCOLATE	\$4.4
LOOSE LEAF TEAS sencha green earl grey peppermint english breakfast	\$4.4

DESSERT WINES

HEGGIES BOTRYTIS RIESLING 2019 - Eden Valley SA
VASSE FELIX CANE CUT SEMILLON 2019 - Margaret River, WA
LIONS DE SUDUIRAUT SAUTERNES 2017 - Bordeaux, France

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