

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 Me&U mobile order transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. 10% public holiday surcharge applies.

STARTERS

OYSTERS

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

LD / LG 34 (6) | 60 (12)
LD 38 (6) | 64 (12)

WARM SOURDOUGH

pepe saya butter, balsamic olive oil, dukkah

LDO / V / VGO 16

ENTRÉE

LAMB LOIN CHOPS

Baba ghanoush, feta, dukka

LDO / LG 32

TEMPURA EGGPLANT

Miso sesame glaze, whipped tofu

LD / LGO 19

HALF-SHELL SCALLOPS

Nduja butter, pickled fennel, gremolata, pangrattato

LDO / LGO 30

KINGFISH CEVICHE

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

LD / LG 32

MOROCCAN LAMB RIBS

Harissa honey dressing, couscous salad, pomegranate,
garlic & lemon yoghurt

LDO / LG 27

MUSHROOM ARANCINI

Truffle aioli, pecorino, sage

LGO / V / VGO 20

CIDER MUSSELS

Mustard & cider sauce, smoked bacon, grilled sour dough

LDO / LGO 26

GARLIC ROASTED PRAWNS

Salsa Verde, fried capers, lemon

LDO / LG 28

WAGYU TATAKI

Ponzu , waswasabi, tobiko roe, shiso leaves

LD / LGO 33

THAI BEEF SALAD

Sliced wagyu rump, bean shoots, cucumber, tomato,
coriander, Asian herbs, toasted peanuts, namjim dressing

LD / LGO / VO / VGO 29

PASTA

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 / VO / VGO 41

WAGYU BEEF PAPPARDELLE

braised beef, portobello mushroom, pecorino, pine nuts, pangrattato, truffle oil

LDO / VO / VGO 40

TRUFFLED MUSHROOM RISOTTO

Heirloom mushrooms, truffled mascarpone, pickled mushrooms, pecorino

LDO / LG / V / VGO 35

MAINS

DUO OF DUCK

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

LDO / LG 55

1/2 ROTISSERIE CHICKEN

Rubbed with Argentinian spices & served with chips, cos salad, parmesan dressing & chicken gravy

LDO / LGO 37

BEEF WELLINGTON

Mash, baby carrots, jus

63

BANGERS & MASH

Burnt onions, colcannon mash & red wine jus

LDO / LG 30

MARKET FISH

Pea puree, sauce vierge, kipfler potatoes, pea shoots

LDO / LG 48

VEAL COTOLETTA

anchovy mayo, parmesan, sage, capers, lemon

64

CRISPY FRIED BABY BARRAMUNDI

Bonito soy, spring onion, sesame oil, sesame seeds

LD / LGO 58

SHARED

LAMB SHOULDER

bone- in lamb shoulder, salsa verde, crispy capers, sage and your choice of 2 sides. serves 2-3 people

LDO / LGO 122

PORK TOMAHAWK

600g spice rubbed with pomegranate molasses, chimichurri, lemon

LD / LG 66

1KG T-BONE

MBS 2+ 120 days grain fed, served sliced with your choice of 2 sides & 3 sauces

LDO / LGO 130

TOMAHAWK

1.6KG MBS 2+ 200 days grain fed served sliced with your choice of 2 sides & 3 sauces

LDO / LGO 220

GRILL

EYE FILLET

200g MBS 2+ 100 days grain fed. QLD.
served with chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 54

SIRLOIN

250g MBS 2+ 100 days grain fed. QLD.
served with chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 48

FULL BLOOD WAGYU RUMP CAP

250g MBS 9+ 450 days grain fed. QLD/NT.
Served with chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 79

FULL BLOOD WAGYU RUMP

300g MBS 8-9 450 days grain fed QLD/NT.
Served with chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 65

BLACK ANGUS RIB FILLET

300g 150 days grain fed, central NSW.
served with chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 64

F1 WAGYU SIRLOIN

300g MBS 4-5 200 days grain fed. southern coast NSW served with chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 80

45 DAY DRY AGED PORTERHOUSE

served sliced. 400g MBS 2+ 100 days grain fed, Eastern Australia.
Served with chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 64

RIB ON THE BONE

500g MBS 2+ 100 days grain fed. served with. chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 89

T-BONE

500g MBS 2+ 120 days grain fed. served with. chips, cos salad with parmesan dressing, choice of sauce

LDO / LGO 66

SAUCES

Peppercorn | Wild Mushroom
Café 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

Malt vinegar mayo

LD / LG / V / VGO 12

BROCCOLINI

Flaked almonds, pecorino

LDO / LG / V / VGO 16

ROASTED KIPFLER POTATOES

Rosemary salt

LDO / LG / V / VGO 14

GREEK SALAD

Cherry tomatoes, cucumber, red onion, mint, parsley,
olives, feta, guindilla peppers, honey, oregano

LDO / LG / V / VGO 21

GREEN BEANS

Dijon mustard cream, goat's fetta, pangretto

LDO / LGO / V / VGO 18

MASHED POTATO

Olive oil, chives

LG / V 12

ROASTED PORTOBELLO MUSHROOMS

Café de Paris, dukkah

LDO / LG / V / VGO 19

ROASTED BRUSSEL SPROUTS

Smoked bacon, crispy leaves, jus

LD / LG / VO / VGO 18

TRUFFLED MAC & CHEESE

Cheeses, truffle oil, sage

V 19

CAPRESE SALAD

Heirloom. tomatoes, fior di latte, basil pesto & balsamic

LDO / LG / V / VGO 18

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DESSERTS & CHEESE

BANOFFEE PIE

kahlua cream, dulce de leche, caramelised banana, chocolate pearls,
banana ice cream (V)

18

CHOCOLATE & CARAMEL TART

chantilly cream, raspberry coulis, chocolate shards (V / VGO)

18

CRÈME BRÛLÉE

grand marnier, white chocolate, berries, biscotti (LGO / V)

18

TARTE TATIN

caramel icecream & hand spun sugar basket (V)

19

TEA & COFFEE

ALL STYLES OF ESPRESSO

full cream | oat | soy | lactose free | almond

4.7

AFFOGATO

shot of espresso, ice cream & choice of amaretto or frangelico

14

ESPRESSO MARTINI

HOT CHOCOLATE

4.7

TEA

green | earl grey | peppermint | english breakfast | lemon & ginger

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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 PORTOFFICEHOTEL  PORTOFFICEHOTEL
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