

# 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

# STARTERS

## SOURDOUGH | 16.5

Pepe Saya butter, balsamic olive oil, dukkha | LDO, V, VGO

## NATURAL OYSTERS

Half Dozen - Champagne mignonette | LD, LG | 36 (6)

Dozen - Champagne mignonette | LD, LG | 62 (12)

## KILPATRICK OYSTERS

Half Dozen - Double smoked bacon, Kilpatrick sauce | LD | 40 (6)

Dozen - Double smoked bacon, Kilpatrick sauce | LD | 66 (12)

# ENTREES

## WAGYU TATAKI | 33

Ponzu, wasabi, tobiko caviar, shiso | LD, LGO

## TRUFFLED MUSHROOM ARANCINI | 21

Truffle aioli, pecorino, sage | LGO, V, VGO

## CIDER MUSSELS | 28

Mustard and cider sauce, smoked bacon, grilled sour dough | LDO, LGO

## HALF-SHELL SCALLOPS | 31

Nduja butter, pickled fennel, gremolata, pangrattato | LDO, LGO

## PRAWN COCKTAIL | 29

Local cooked prawns with Marie rose sauce, lettuce, paprika, lemon | LD, LG

## LAMB LOIN CHOPS | 32

Baba ghanoush, feta, dukka | LDO, LG

## MOROCCAN LAMB RIBS | 28

Harissa honey dressing, cous cous salad, pomegranate, garlic & lemon yoghurt | LDO, LGO

## TEMPURA EGGPLANT | 21

Miso sesame glaze, whipped tofu | LD, LG, V, VG

## BEETROOT AND GIN CURED GRAVLAX | 31

with salsa Verde, horse radish cream and pickled beetroots | LDO, LG

# SALADS

## GREEK SALAD | 24

Cherry tomatoes, cucumber, red onion, mint, parsley, olives, feta, guindilla peppers, honey & oregano dressing | LDO, LG, V, VGO

## CAPRESE SALAD | 20

Heirloom tomatoes, Fior di late, basil pesto & balsamic | LDO, LG, V, VGO

## CHICKEN CAESER SALAD | 29

Cos lettuce, soft boiled egg, smoked bacon, croutons, parmesan, anchovy dressing LDO, LGO, VO, VGO

## THAI BEEF SALAD | 31

Sliced wagyu rump, bean shoots, cucumber, tomato, coriander, Asian herbs, toasted peanuts, nam jim dressing | LD, LGO, VO, VGO

# PASTA

## WAGYU BEEF PAPPARDELLE | 42

Braised beef, portobello mushroom, pecorino, pine nuts, pangrattato, truffle oil | LDO, VO, VGO

## LINGUINI MARINARA | 44

Local fish, scallops, tiger prawns and mussels in a Napoli sauce with basil and pangrattato | LDO, VO, VGO

## RICOTTA GNOCCHI | 38

Roasted pumpkin, beurre noisette, goats fetta, semi dried tomatoes, sage | V

## TRUFFLED MUSHROOM RISOTTO | 38

Heirloom mushrooms, truffled mascarpone, pickled mushrooms, pecorino | LDO, LG, V, VGO

# MAINS

## PORK TOMAHAWK | 66

600g spice rubbed with pomegranate molasses, chimichurri, lemon | LDO, LG

## MARKET FISH | 48

Pea puree, sauce Vierge, Kipfler potatoes, pea shoots | LDO, LG

## WHOLE BABY BARRAMUNDI | 59

Bonito soy, spring onion, sesame oil, sesame seeds | LD, LGO

## WHOLE REEF FISH OF THE DAY | 62

Choose from either: Coconut cream, wasabi aioli, spring onion, coriander, sesame, grilled lime OR lemon and garlic roasted with gremolata and lemon aioli | LDO, LG

## 1/2 ROTISSERIE CHICKEN | 38

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

## DUO OF DUCK | 56

Confit duck leg, smoked duck breast, pommes anna, wilted spinach, blueberry jus | LDO, LG

## BANGERS & MASH | 32

Cumberland sausages, colcannon mash, onion jus | LDO, LG

## VEAL COTOLETTA | 65

Anchovy mayo, parmesan, sage, capers, lemon

## SHARED

### LAMB SHOULDER | 128

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

### 1.6KG TOMAHAWK | 230

MBS 2+ 200 days grain fed served sliced with your choice of 2 sides and 3 sauces | LDO, LG |

### 1KG T-BONE | 135

MBS 2+ 120 days grain fed, served sliced with your choice of 2 sides and 3 sauces | LDO, LGO

## GRILL

### 200G EYE FILLET | 57

MBS 2+100 days grain fed, QLD, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 250G SIRLOIN | 50

MBS 2+100 days grain fed, QLD, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 250G FULL BLOOD WAGYU RUMP CAP | 82

Wagyu MBS 9+ 450 days grain fed, QLD/NT, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 300G RIB FILLET | 68

Black Angus MBS 3+ 150 days grain fed, central NSW, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 300G FULL BLOOD WAGYU RUMP | 67

Wagyu MBS 8-9 450 days grain fed, QLD/ NT, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 300G WAGYU SIRLOIN | 84

F1 Wagyu MBS 4-5 200 days grain fed, southern coast NSW, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 400G DRY AGED PORTERHOUSE | 72

45-days in house dry age, served sliced. MBS 2+ 100 days grain fed, eastern Australia. Served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 500G RIB ON THE BONE | 92

MBS 2+ 100 days grain fed, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

### 500G T-BONE | 68

MBS 2+ 120 days grain fed served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

## 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 | 12.5  
Malt vinegar mayo | LD, LG, V, VGO

BROCCOLINI | 17  
Flaked almonds, pecorino | LDO, LG, V, VGO

BRUSSEL SPROUTS | 19  
Smoked bacon, crispy leaves, jus | LDO, LG, VO, VGO

MASHED POTATO | 14  
Olive oil, chives | LG, V

PORTOBELLO MUSHROOMS | 19  
Cafe de Paris, dukkha | LDO, LG, V, VGO

DUCK FAT ROASTED KIPFLER POTATOES | 16  
Rosemary salt | LD, LG, V

TRUFFLED MAC & CHEESE | 21  
Four cheeses, truffle oil, sage | V

BABY BEETROOTS | 16  
labneh, grapefruit segments, pink peppercorns | LDO, LG, V, VGO

BABY CARROTS | 18  
Honey and mustard glaze, goat's fetta, pine nuts | LDO, LG, V, VGO

## DESSERT & CHEESE

### BANOFFEE PIE | 18.5

Kahlua cream, dulce de leche, caramelised banana, chocolate pearls, banana ice-cream | V

### CHOCOLATE & CARAMEL TART | 18.5

Chantilly cream, raspberry coulis, chocolate shards | V, VGO

### CREME BRULEE | 18.5

Grand marnier, white chocolate, berries, biscotti | LGO, V

### STICKY DATE PUDDING | 18.5

Salted caramel butterscotch, rum raisin ice-cream | V

### CHEESE SELECTION (LG/V)

Selection of artisan cheeses, all served with muscatels, grapes, quince paste, dried fruit and crackers

One: \$18 Two: \$27 Three: \$36 Four: \$44

## TEA & COFFEE

### ALL STYLES OF ESPRESSO | 4.7

Full cream | oat | soy | lactose free | almond

### AFFOGATO

Shot of espresso, ice cream & choice of amaretto or Frangelico

### ESPRESSO MARTINI

### HOT CHOCOLATE | 7

### TEA | 4.4

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

## 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

# 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 card 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. 15% public holiday surcharge applies.