

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 | 18

pepe saya butter, balsamic olive oil, dukkha | LDO, V, VGO

NATURAL OYSTERS

Half Dozen (6) | champagne mignonette | LD, LG, A | 38

Dozen (12) | champagne mignonette | LD, LG, A | 64

KILPATRICK OYSTERS

Half Dozen (6) | double smoked bacon, kilpatrick sauce | LD, A | 42

Dozen (12) | double smoked bacon, Kilpatrick sauce | LD, A | 68

ENTREES

WAGYU TATAKI | 34

black garlic aioli, furikake, tobiko caviar, shiso | LD, LGO

MUSHROOM ARANCINI | 22

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

HALF-SHELL SCALLOPS | 32

nduja butter, pickled fennel, gremolata, pangrattato | LDO, LGO, A

MOROCCAN LAMB RIBS | 28

harissa honey dressing, couscous salad, pomegranate, garlic & lemon yoghurt | LDO, LGO

BEETROOT AND GIN CURED SALMON | 31

salsa verde, horseradish creme, pickled beetroots | LDO, LG

PRAWN COCKTAIL | 32

local cooked prawns, marie rose sauce, lettuce, paprika, lemon | LD, LG, A

LAMB LOIN CHOPS | 32

baba ghanoush, feta, dukka | LDO, LG

TUNA LOIN | 28

sesame seared, avocado puree, cucumber ribbons, semi dried tomato | LD, LG, A

TEMPURA EGGPLANT | 22

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

SALADS

GREEK SALAD | 26

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

CAPRESE SALAD | 22

heirloom tomatoes, fior di late, basil pesto, balsamic | LDO, LG, V, VGO

CHICKEN CAESAR SALAD | 31

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

THAI BEEF SALAD | 33

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

PASTA

LINGUINI MARINARA | 46

local fish, scallops, tiger prawns and mussels in a napoli sauce with basil and pangrattato | LDO, VO, VGO, A

RICOTTA GNOCCHI | 38

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

WAGYU BEEF PAPPARDELLE | 44

braised beef, portobello mushrooms, pecorino, pine nuts, pangratatto, truffle oil | LDO, VO, VGO

TRUFFLED MUSHROOM RISOTTO | 39

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

MAINS

PORK TOMAHAWK | 67

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

MARKET FISH | 50

pea puree, sauce vierge, kipfler potatoes, pea shoots | LDO, LG, A

WHOLE REEF FISH OF THE DAY | 66

choose from either:

crispy with bonito soy, spring onion, sesame oil, sesame seeds | LD, LGO, A

OR

chilli baked with coconut cream, wasabi aioli, spring onion, coriander, sesame, grilled lime | LDO, LG, A

OR

lemon and garlic baked with gremolata and lemon aioli | LDO, LG, A

1/2 ROTISSERIE CHICKEN | 39

rubbed with argentinian spices & served with chips, cos salad, parmesan dressing & chicken gravy | LDO, LGO

DUO OF DUCK | 58

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

BANGERS & MASH | 33

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

VEAL COTOLETTA | 66

anchovy mayo, parmesan, sage, capers, lemon | I

CAULIFLOWER STEAK | 32

romesco, provencale sauce, flaked almonds | LD, LG, V, VG

SHARED

LAMB SHOULDER | 130

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

1.6KG TOMAHAWK | 245

MBS 2+ 200 days grain fed served sliced with your choice of 2 sides and 3 sauces serves 3-4 people | LDO, LGO

1KG T-BONE | 152

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

GRILL

200G EYE FILLET | 63

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

250G SIRLOIN | 55

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

250G WAGYU RUMP CAP | 88

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

250G RIB FILLET | 52

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

300G WAGYU SIRLOIN | 89

MBS 4-5 F1 200 days grain fed, QLD/NT, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

300G WAGYU RUMP | 70

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

300G RIB FILLET | 73

black angus MBS 3+, NSW, served with chips, cos salad with parmesan dressing and a choice of sauce | LDO, LGO

400G DRY AGED PORTERHOUSE | 73

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

500G RIB ON THE BONE | 98

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

500G T-BONE | 77

MBS 2+ 120 days grain fed, QLD/NT, 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

TRUFFLED FRIES | 15.5
truffled aioli, parmesan | LDO, LG, V

TRUFFLED MAC & CHEESE | 23
four cheeses, truffle oil, sage | V

BROCCOLINI | 18
flaked almonds, pecorino | LDO, LG, V, VGO

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

MASHED POTATO | 16
olive oil, chives | LG, V

PORTOBELLO MUSHROOMS | 21
cafe de paris, dukka | LDO, LG, V, VGO

DUCK FAT ROAST KIPFLER POTATOES | 17
rosemary salt | LD, LG, V

ROASTED PUMPKIN | 17
blue cheese, onion jam, candied walnut, sage | LDO, LG, V, VGO

BABY CARROTS | 19
honey and mustard glaze, goats 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

CREME BRULEE | 18.5

lemon and white chocolate with lemon curd, berries and biscotti | LGO, V

STICKY DATE PUDDING | 18.5

salted caramel butterscotch, rum and raisin ice-cream | V

CHOCOLATE ORANGE TIRAMISU | 18.5

chocolate shards, candied orange, coffee 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