

PORT OFFICE HOTEL

Bar Menu

SNACKS

CHIPS 14

malt mayonnaise (LG, LD, V, VGO)

KOREAN STYLE CHICKEN WINGS 23.5

kimchi, sesame, scallions (LD)

TEMPURA EGGPLANT 23

miso sesame glaze, whipped tofu (LG, LD, V, VG)

BEER BATTERED ONION RINGS 15.5

club sauce (LD, V, VGO)

NATURAL OYSTERS**Half Dozen (6) | 40**

champagne mignonette (LG, LD, A)

Dozen (12) 66

champagne mignonette (LG, LD, A)

KILPATRICK OYSTERS**Half Dozen (6) 44**

double smoked bacon, kilpatrick sauce (LD, A)

Dozen (12) 70

double smoked bacon, kilpatrick sauce (LD, A)

DUCK SPRING ROLLS 23

hoisin sauce, coriander pesto (LD)

MOROCCAN LAMB RIBS 29

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

MUSHROOM ARANCINI 23

truffle aioli, pecorino, sage (LGO, V)

SOURDOUGH 19.5

pepe saya butter, balsamic olive oil, dukkah (LDO, V, VGO)

TRUFFLE FRIES 16.5

truffle aioli, parmesan (LG, LDO, V, VGO)

TRUFFLED MAC & CHEESE 24

four cheeses, truffle oil, sage (V)

SWEET POTATO FRIES 16

smoked paprika salt, guacamole (LG, LD, V, VG)

TACOS

STEAK TACOS 25.5

cos lettuce, spice rubbed steak, pickled red onion, chipotle mayo, chimichurri (LGO, LD)

CHICKEN TACOS 23.5

papaya slaw, avocado puree, pico de gallo (LGO, LDO)

BATTERED FISH TACOS 24.5

cos lettuce, avocado puree, pico de gallo (LD, A)

PULLED LAMB TACOS 24.5

red cabbage slaw, corn, jalapeños, chipotle mayo (LGO, LDO)

JACKFRUIT TACOS 22.5

red cabbage slaw, corn, jalapeños, chipotle mayo (LGO, LD, V, VGO)

ADD TACO +12

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option
(LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option
Seafood Origin: (A) Australian | (I) Imported | (M) Mixed

SALADS

CHICKEN CAESAR SALAD 32

cos lettuce, soft boiled egg, smoked bacon, croutons, parmesan, anchovy, dressing (LGO, LDO, VO)

GREEK SALAD 28

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

ADD BOILED EGG +3 | ADD CHICKEN BREAST +10

ADD BACON +8

BURGERS & SANDWICHES

WAGYU BURGER 29

wagyu patty, swiss cheese, lettuce, tomatoes, pickles, club sauce, chips

CRISPY CHICKEN BURGER 29

southern-style chicken, lettuce, tomato, pickled jalapeno, chipotle mayo, chips

BARRA BURGER 31

citrus crumbed fillet, cos, tomato, tartare sauce, pickles, chips (A)

COUNTER MEALS

BANGERS & MASH 34

cumberland sausages, colcannon mash, onion jus (LG)

GRILLED BARRAMUNDI FILLET 36

rocket, parmesan, pine nuts, balsamic (LG, LDO, A)

CHICKEN PARMIGIANA 34

mortadella, fior di latte, napoli sauce, leaf salad, chips

VEGO PARMIGIANA 31

fior di latte, napoli sauce, leaf salad, chips (V)

CHICKEN SCHNITZEL 31

leaf salad, grilled lemon, chips, chicken gravy

BEER BATTERED FISH & CHIPS 33

crushed peas, malt vinegar, tartare sauce (LD, A)

THAI BEEF SALAD 34

sliced wagyu rump, bean shoots, cucumber, tomato, coriander, asian herbs, toasted peanuts, nam jim dressing (LG, LD, VO, VGO)

PANZANELLA SALAD 28

heirloom tomatoes, cucumber, peppers, olives, capers, bocconcini, sour dough croutons (LG, LDO, V, VGO)

MUSHROOM SANGA 29.5

portobello mushrooms, lettuce, goat's cheese, salsa verde, sourdough baguette, chips (LGO, LDO, V, VGO)

STEAK SANDWICH 31

onion jam, cheddar, cos, homemade bbq sauce, sourdough baguette, chips (LDO)

UPGRADES

ADD BACON +8 | ADD CHICKEN PATTY +10

ADD BEEF PATTIE +10 | ADD HASHBROWN +6

ADD ONION RINGS +6 | ADD CHEESE +3

STEAK & ALE PIE 34

crushed peas, mashed potatoes, jus

PESTO & PEA RISOTTO 36

snow and sugar snap peas, pea puree, basil pesto, goats feta, candied walnuts (LG, LDO, V, VGO)

250G RIB FILLET 56

mbs 2+ grass fed, qld, chips, cos salad with parmesan dressing, and pepper sauce (LG, LDO)

BLACK ANGUS RUMP CAP 44

250g mbs 2+, 120 days grain-fed, chips, leafy salad, and pepper sauce (LG, LDO)

VEGAN SCHNITZEL 29

leaf salad, grilled lemon, chips (LG, LD, V, VG)

CRISPY SQUID 28

wombok salad, wasabi aioli (LG, A)

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.

15% public holiday surcharge applies.