

# 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 & cuisine with family, friends & colleagues.

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

Seasonal menus champion the best local produce, with a mix of contemporary Australian cuisine & 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 | 19.5

lescore cultured butter, balsamic olive oil, dukkha (LDO, V, VGO)

## NATURAL OYSTERS (LG, LD, A)

half dozen (6) | champagne mignonette | 40

dozen (12) | champagne mignonette | 66

## KILPATRICK OYSTERS (LD, A)

half dozen (6) | double smoked bacon, kilpatrick sauce | 44

dozen (12) | double smoked bacon, kilpatrick sauce | 70

# ENTREES

## WAGYU TATAKI | 35

black garlic aioli, furikake, tobiko caviar, shiso (LG, LD, A)

## MUSHROOM ARANCINI | 23

truffle aioli, pecorino, sage (LGO, V)

## HALF SHELL SCALLOPS | 32

cafe de paris, pickled shallots, pangrattato, dill (LGO, LDO, A)

## MOROCCAN LAMB RIBS | 28

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

## PEPPERED BEEF CARPACCIO | 34

pickled mushrooms, truffled mascarpone, parmesan crisps, pecorino, pine nuts, roquette (LG, LDO)

## LAMB LOIN CHOPS | 33

baba ghanoush, feta, dukkah (LG, LDO)

## TUNA LOIN | 29

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

## TEMPURA EGGPLANT | 23

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

## GARLIC ROASTED PRAWNS | 30

beurre noisette, avocado mousse, pickled fennel, citrus (LG, LDO, A)

*Add Scallop +10 | Add Arancini +5 | Add Lamb Ribs +9 | Add Prawn Cocktail Prawn +8*

*Add Lamb Chops +15 | Add Duck Rolls +6*

**LG – low gluten, LD | low dairy | V – vegetarian | VG – vegan | LGO – low gluten option |  
LDO – low dairy option | VO – vegetarian option | VGO – vegan option |  
Seafood Origin: A - Australian | I - Imported | M - Mixed**

## SALADS

### GREEK SALAD | 28

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

### PANZANELLA SALAD | 28

heirloom tomatoes, cucumber, peppers, olives, capers, bocconcini, basil, sourdough croutons & balsamic (LGO, LDO, V, VGO)

### CHICKEN CAESAR SALAD | 32

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

### THAI BEEF SALAD | 34

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

*Add Boiled Egg +3 | Add Chicken Breast +10 | Add Bacon +8*

## PASTA

### LINGUINI MARINARA | 48

local fish, scallops, tiger prawns, mussels in a napoli sauce with basil, pangrattato (LDO, M)

### RICOTTA GNOCCHI | 39

caprese style heirloom tomatoes, basil pesto, fior di latte, basil oil (V)

### WAGYU BEEF PAPPARDELLE | 46

braised beef, portobello mushrooms, pecorino, pine nuts, pangrattato, truffle oil (LDO)

### PESTO & PEA RISOTTO | 36

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

## MAINS

### PORK TOMAHAWK | 69

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

### MARKET FISH | 50

citrus crushed potatoes, romesco sauce, charred asparagus, almonds (LG, LDO, A)

### CRISPY FRIED WHOLE FISH | 68

bonito soy, spring onion, sesame oil, sesame seeds (LG, LD, A)

### CHILLI BAKED WHOLE FISH | 68

coconut cream, wasabi aioli, spring onion, coriander, sesame, grilled lime (LG, LDO, A)

### LEMON AND GARLIC BAKED WHOLE FISH | 68

garlic butter, gremolata & lemon aioli (LG, LDO, A)

### 1/2 ROTISSERIE CHICKEN | 39

rubbed with argentinian spices, served with chips, cos salad, parmesan dressing, chicken gravy (LGO, LDO)

### LAMB RUMP | 58

carrot puree, tuscan cabbage, potato galette, caper jus (LG, LDO)

### BANGERS & MASH | 33

cumberland sausages, colcannon mash, onion jus (LG)

### VEAL COTOLETTA | 68

anchovy mayo, parmesan, sage, capers, lemon (LG, M)

### CAULIFLOWER STEAK | 32

red pepper puree, sauce vierge, flaked almonds (LG, LD, V, VG)

## SHARED

### LAMB SHOULDER | 135

bone in lamb shoulder, salsa verde, crispy capers, sage & your choice of 2 sides.  
serves 2-3 people (LG, LD)

### 1.6KG TOMAHAWK | 252

MBS 2+ 200 days grain fed served sliced with your choice of 2 sides & 3 sauces serves 3-4 people (LG, LDO)

### 1KG T-BONE | 158

MBS 2+ 120 days grain fed served sliced with your choice of 2 sides & 2 sauces serves 2-3 people (LG, LDO)

# GRILL

## 220G EYE FILLET | 64

MBS 2+ 100 days grain fed, qld, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 250G SIRLOIN | 56

MBS 2 + 100 days grain fed, qld, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 250G WAGYU RUMP CAP | 90

MBS 9+ full blood 450 days grain fed, qld/nt, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 250G RIB FILLET | 56

MBS 2+ grass fed, qld, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 300G WAGYU SIRLOIN | 91

MBS 4-5 fl 200 days grain fed, qld/nt, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 300G WAGYU RUMP | 72

MBS 8-9 full blood 450 days grain fed, qld/nt, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 300G RIB FILLET | 75

MBS 3+ 120 days grain fed, nsw, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 400G DRY AGED PORTERHOUSE | 75

45 days in house dry aged, served sliced MBS 2+ 100 days grain fed, eastern aus, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## RIB ON THE BONE | 99

MBS 2+ 100 days grain fed, eastern aus, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 500G T-BONE | 79

MBS 2+ 100 days grain fed, eastern aus, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## 200G WAGYU EYE FILLET | 78

MBS 4-5 300 days grain fed, qld, served with chips, cos salad with parmesan dressing & a choice of sauce (LG, LDO)

## SAUCES

Peppercorn | 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 (2) (LDO, LG, V) | 8  
Blue Cheese Wedge | 10

## SIDES

TRUFFLE FRIES | 16.5  
truffled aioli, parmesan (LG, LDO, V, VGO)

TRUFFLED MAC & CHEESE | 24  
four cheeses, truffle oil, sage (V)

BROCCOLINI | 18.5  
flaked almonds, pecorino (LG, LDO, V, VGO)

BRUSSELS SPROUTS | 19  
smoked bacon, crispy leaves, jus (LG, LDO, VO, VGO)

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

PORTOBELLO MUSHROOMS | 21  
cafe de Paris, dukkah (LGO, LDO, V, VGO)

DUCK FAT ROASTED KIPFLER POTATOES | 17.5  
rosemary salt (LG, LD)

ONION RINGS | 15.5  
beer battered onion rings served with club sauce (LG, LD, V, VGO)

BABY CARROTS | 19  
honey & mustard glaze, goats fetta, pine nuts (LG, LDO, V, VGO)

## DESSERT & CHEESE

### BANOFFEE PIE | 18.5

Kahlúa cream, dulce de leche, caramelised banana, chocolate pearls, banana ice-cream (LG, V)

### CREME BRULEE | 18.5

lemon & white chocolate with lemon curd, berries, biscotti (LGO, V)

### CHOCOLATE DÉLICE | 18.5

pistachio ice-cream, toasted pistachio crumb, raspberry coulis (LG, V)

### CHOCOLATE ORANGE TIRAMISU | 18.5

chocolate shards, candied orange, coffee ice-cream (V)

### CHEESE SELECTION | One: \$18 / Two: \$27 / Three: \$36 / Four: \$44

selection of artisan cheeses, all served with muscatels, grapes, quince paste, dried fruit & crackers (LGO, V)

## 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

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*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.*