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
lescure 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)

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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 f1 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 (LD, V, VGO)

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

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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.