

## Starters

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<b>Roasted garlic bread (v)</b>	<b>7.5</b>
<b>Bruschetta (v)</b> <i>thinly sliced tomato, spanish onion and shaved parmesan served on toasted garlic bread drizzled with herb oil</i>	<b>10.2</b>
<b>Soup of the day (gf)</b> <i>with vienna bread</i>	<b>10.2</b>
<b>Grilled haloumi cheese (v)(gf)</b> <i>with paw paw salsa</i>	<b>13.9</b>
<b>Pan-fried chilli crab cakes</b> <i>with lemon and dill mayonnaise</i>	<b>14.9</b>
<b>Fetta and zucchini fritters (v)</b> <i>with a jalapeno and kiwi jam</i>	<b>13.9</b>
<b>Calamari</b> <i>lightly dusted in cracked pepper and sea salt with lime mayonnaise (main served with chips &amp; salad)</i>	<b>13.9/19.9</b>
<b>Cajun breaded chicken fillets</b> <i>with tomato and capsicum salsa</i>	<b>15.9</b>
<b>Spiced lamb kofte</b> <i>with a roast tomato and thyme dipping sauce</i>	<b>15.9</b>
<b>Lime, coriander and jalapeno marinated salmon fillet (gf)</b> <i>with cucumber and mint salad</i>	<b>16.5</b>
<b>Portland grazing plate (v)</b> <i>a selection of dips, breads, olives and fetta</i>	<b>22.0</b>
<b>Portland tasting plate</b> <i>your choice of any two starters served with a selection of dips, breads, olives and fetta</i>	<b>36.0</b>

## Salads

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<b>Roast spring vegetable salad (v)(gf)</b> <i>with roquette leaves and harissa dressing (add chicken 4.2)</i>	<b>18.5</b>
<b>Sesame seared kangaroo fillet (gf)</b> <i>with sweet potato, spinach, spring onion and pistachio with a dijon mustard dressing</i>	<b>20.9</b>
<b>Salmon ceviche, cos lettuce, herb crouton and caper salad (gf)</b> <i>with lime and caper dressing</i>	<b>22.5</b>
<b>Wild rocket, pinenut, wonton skin and capsicum salad(v)</b> <i>with a soy and sesame dressing (add prawns 5.5)</i>	<b>17.9</b>



## Pasta and Risotto

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<b>Penne (v)</b>	<b>17.5</b>
<i>with field mushrooms, spinach, basil pesto and cream (add chicken 4.2)</i>	
<b>Linguini</b>	<b>23.9</b>
<i>with tiger prawns, calamari, chilli, garlic, lime, olive oil and parsley</i>	
<b>Tomato risotto (v)(gf)</b>	<b>17.5</b>
<i>with peas, mint, taleggio cheese and parmesan (add chicken 4.2)</i>	
<b>Confit duck, chorizo and mushroom risotto (gf)</b>	<b>22.9</b>

## Burgers and Sandwiches

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*All served with chips*

<b>Portland beef burger</b>	<b>20.9</b>
<i>with lettuce, tomato, bacon, cheese mayo and tomato relish</i>	
<b>Marinated chicken breast sandwich</b>	<b>19.9</b>
<i>with rocket, tomato, avocado, bacon, cheese and basil pesto mayo</i>	
<b>Sirloin steak sandwich</b>	<b>22.9</b>
<i>with lettuce, tomato, caramelised onion, bacon, cheese and tomato relish</i>	
<b>Portland kangaroo burger</b>	<b>24.9</b>
<i>with lettuce, tomato, mayo, goats cheese and beetroot relish</i>	
<b>Roast vegetable quesadilla (v)</b>	<b>19.9</b>
<i>with sour cream, salsa and guacamole</i>	

## Mains

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<b>Chicken parma</b>	<b>23.9</b>
<i>crumbed chicken breast topped with shaved ham, napoli sauce, mozzarella cheese and crispy bacon, served with thick cut chips and salad.</i>	
<b>Beer battered barra and chips</b>	<b>20.5</b>
<i>James Squire Amber Ale battered barramundi fillets with thick cut chips, minted mushy peas and tartare sauce</i>	
<b>Bratwurst sausages</b>	<b>22.5</b>
<i>with grain mustard mash and caramelised red onion jus</i>	
<b>Roast vegetable and sundried tomato pesto tart (v)</b>	<b>19.5</b>
<i>with mixed leaves and toasted almond salad</i>	
<b>Corn fed chicken breast (gf)</b>	<b>27.5</b>
<i>with a chat potato, chorizo, capsicum and spinach salad with roast capsicum dressing</i>	
<b>Chargrilled emu fillet (gf)</b>	<b>35.9</b>
<i>with sweet potato mash and wilted baby spinach with marsala and prune jus</i>	
<b>Fish of the day (gf)</b>	<b>26.0</b>
<i>ask wait staff for today's selection</i>	
<b>Grilled Arabian spiced lamb backstrap (gf)</b>	<b>29.5</b>
<i>with a middle eastern cous cous</i>	
<b>Slow braised beef and porter chilli (gf)</b>	<b>24.5</b>
<i>with kidney beans with rice pilaff</i>	

## Steaks

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The following steaks are served with either sautéed baby potatoes or thick cut chips and your choice of sauce – peppercorn and rosemary, mushroom and thyme, roasted garlic butter, red wine jus or selected mustards

<b>250g Porterhouse</b> ( <i>gf</i> )	<b>28.9</b>
<b>300g Scotch fillet</b> ( <i>gf</i> )	<b>34.0</b>
<b>350g Rump</b> ( <i>gf</i> )	<b>27.9</b>
<b>450g Rib eye</b> ( <i>gf</i> )	<b>39.9</b>

## Sides

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<b>Thick cut chips</b>	<b>7.5</b>
<b>Bowl of chips</b>	<b>10.5</b>
<b>Steamed green vegetables</b>	<b>7.5</b>
<b>Greek salad</b>	<b>7.5</b>
<b>Rocket and shaved parmesan</b>	<b>7.5</b>
<b>Roasted baby potatoes with rosemary salt</b>	<b>7.5</b>
<b>Seasoned potato wedges</b>	<b>10.5</b>

## Desserts

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<b>Summer fruit and crème patisserie tart</b> <i>with vanilla bean ice cream</i>	<b>11.2</b>
<b>Key lime pie on a chocolate ripple base</b> <i>with vanilla bean ice cream</i>	<b>11.2</b>
<b>Eton mess</b> <i>layers of meringue, autumn berries, whipped cream and berry coulis</i>	<b>10.2</b>
<b>Chocolate brownie</b> <i>with vienna coffee ice cream and espresso syrup</i>	<b>10.2</b>
<b>Dessert of the day</b> <i>ask wait-staff for today's sweet temptation</i>	<b>10.2</b>
<b>Selection of Australian cheeses</b> <i>with lavosh and dried fruits</i>	
<b>One cheese</b>	<b>12.0</b>
<b>Two cheeses</b>	<b>16.0</b>
<b>Three cheese</b>	<b>20.0</b>