



LUNCH MENU

Available 11.30am-2pm



Starters

Fresh Bread, baked in-house

House garlic bread 8.5 House Bread of the day 11.5

Oysters (gf)

Sourced from Sydney, Tasmania and South Australia - try them yourself, or share with a mate

Natural 6 or 12 21.0/40.0 Kilpatrick 6 or 12 24.0/46.0

Salt & Pepper Squid (gf) 15.5

Tender marinated squid with chef's pink sea salt & pepper blend and kimchi & lemon

Mediterranean Spiced Pumpkin (v) (gfa) 15.5

Spiced pumpkin, char-glazed beetroot with dukkah feta & char bread

Spicy Jalapeno Popper (v) 15.5

Cheese-filled jalapeno with onion rings & spicy aioli

Main Fare

Vietnamese Noodle Salad (v) 18.5

Cucumber, wombok, carrot, chilli, mint, coriander & toasted peanuts with a fresh Vietnamese lime dressing

with spicy beef 26.9 with spicy chicken 24.9

Tomato, Fetta & Olive Salad (v) 18.5

Tomato, cucumber, marinated olives & danish fetta salad with apple balsamic

with grilled lamb 26.9 with grilled chicken 24.9

Classic Caesar Salad (gfa) 17.5

Cos lettuce, bacon, croutons, parmesan, soft-poached egg & creamy garlic dressing

with smoked salmon 26.9 with grilled chicken 24.9

Fettuccine Carbonara 24.9

Pan-fried bacon, pancetta, mushrooms & basil in a creamy garlic, white wine & parmesan cream, tossed in fettuccine and served with toasted garlic ciabatta

Double Beef Burger 21.9

Double beef, bacon, cheese with American mustard aioli, pickle & smoky BBQ sauce with seasoned fries

Steak Sandwich 21.9

Scotch fillet, bacon, cheese, lettuce, tomato, beetroot, caramelised onion & truffle aioli with seasoned fries

250g Scotch Fillet (gfa) 34.9

Scotch fillet, sauteed mushrooms and your choice of sauce with seasoned fries or roasted chat potatoes

Portarlington Mussels (gfa) 24.9

Seared with garlic, onion, tomato, lemongrass, coriander & chilli with soba noodles

Portarlington Fresh Fish (gfa) 28.9

Today's fresh fish, either golden crumbed or grilled fresh and served with a remoulade sauce, crisp baby capers, seasoned fries & chef's tangy & fresh Asian-style 'slaw

The Port Parma

Anything but your average parma!

We take a 300g crumbed chicken breast, cover it with a slow-cooked Napoli sauce, then add your choice of fresh accompaniments below and top it with a three-cheese blend baked until golden.

Served with crisp seasoned fries.

Gluten-Free Classic	Grilled chicken breast, Napoli & basil sauce with fresh tomato & oregano	27.5
Classic Parmy	Napoli & basil sauce with fresh tomato & oregano	27.5
The Firebreather	Jalapeno, tomato & basil sauce, hot sauce, jalapeno popper	27.5
Creamy Satay	Creamy coconut satay sauce with chilli-spiced nuts	27.5
BBQ Bacon	Napoli & hickory-smoked BBQ base & grilled maple bacon	29.5
The Italian	Basil sauce, pepperoni, semi-dried tomato with marinated olives & feta	29.5
The Mexican	Corn chips, beans, salsa, jalapenos, avocado & sour cream	29.5
Garlic Prawn	Topped with pan-fried garlic prawns in a creamy garlic & white wine sauce	32.5

Sides

Tomato, Fetta & Olive Salad (v) 8.0

Tomato, cucumber, marinated olives & danish fetta salad with apple balsamic

Mac `n` Cheese (v) 8.0

Classic & cheesy macaroni

Asparagus, Broccolini & Almonds (v) (gf) 8.0

Buttered greens with toasted almonds

Roasted Chat Potatoes (v) (gf) 8.0

Roasted with rosemary, garlic & thyme

Crispy Seasoned Fries (v) 9.9

Flat fries with rosemary & sea salt fries

Truffle Cheese Fries (v) 14.5

Crisp fries with rich truffle cheese sauce

Desserts

Chocolate & Rum Indulgence (gf) 13.5

Double-barrel rum-soaked raisins in a decadent dark chocolate slice with double cream, chocolate shards, strawberry & mint salad

Fresh Berry Eton Mess (gfa) 12.5

Layers of crisp meringue, vanilla crème patissiere and crushed almonds drizzled with sticky berry compote & biscotti

Baileys Chocolate Tart (gf) 12.5

Crumbly chocolate base filled with creamy Baileys ganache, double cream & toasted almonds

Apple Fritters 14.5

Cider-poached Tasmanian apples in a sweet crisp cider batter, with a cinnamon-infused maple fresh lemon sorbet 14.5

Where golf and friendship come together

At Port GC, this is our mantra and our purpose.

If you have a dietary request with a meal at your table, please ask our hospitality staff for assistance.

As a rule, though, please view our menu through the following lens:

(v) = vegetarian option

(gf) gluten free

(gfa) = gluten free available

Please note that we use nuts, dairy, shellfish, gluten, seeds, fructose, glucose, meat and many other ingredients in our kitchen, so while we make every reasonable effort, we cannot 100% guarantee every dish will be completely free of these items.