

Dinner Menu

Fresh Bread

House garlic bread 8.50

House bread of the day 11.50

Oysters

Our selection sourced from Sydney, Tasmania and South Australia..

Natural Oysters (gf) (df)

6 or 12 oysters with sliced lemon. 21 / 40

Kilpatrick Oysters (gf) (df)

6 or 12 oysters with grilled bacon & our rich tangy Worcestershire sauce blend 24 / 46

Tasting Plates

Sample alone or share and enjoy! Fresh local ingredients are accompanied by robust international flavours in standalone entrées, or share a few with friends simultaneously or one at a time as required.

15.50 per tasting plate

Salt & Pepper Squid (gfa)

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

Fish Cakes

White fish & salmon, dill, lemon, asparagus & Béarnaise sauce

Sesame Battered Prawns (df)

Sesame & almond battered prawn cutlets and steamed rice with tangy raspberry, coriander & chilli jam

African Lamb

Sous vide African lamb with spiced sweet potato and African jus

Buffalo Chicken Wings (gfa)

Seasoned and baked with chef's buttery hot sauce & Asian style 'slaw

Tennessee Smoked BBQ Bourbon Beef (df)

Slow cooked and char grilled with Manhattan BBQ bourbon sauce & cajun fries

Malaysian Satay Chicken

Chicken thigh with a creamy coconut & coriander Malay satay sauce

Cantonese Duck Breast (df)

Twice-cooked duck, coriander & mango salad with a ginger, soy & toasted sesame dressing

Mediterranean Spiced Pumpkin (v) (gfa)

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

Spicy Jalapeno Poppers (v)

Cheese filled jalapeno, onion rings & spicy aioli

From The Grill

Our steaks are sourced from the best grass-fed beef Victoria offers and all our grill offerings are seasoned then basted on the char to enhance their flavour.

All our grill offerings are served with your choice of flat fries or baked rosemary & garlic baby chat potatoes PLUS your selection of Sauces below. For those with an appetite, chef recommends his wicked selection of Grill Toppers below.

Double Beef Burger	Double beef bacon and cheese with American mustard aioli, pickle & smokey BBQ sauce	21.9
Steak Sandwich	Scotch fillet, bacon, lettuce, cheese, tomato, beetroot, caramelised onion & truffle aioli	21.9
Mediterranean Chicken	Mediterranean stuffing, confit garlic smashed chats, char-grilled vegetable & spicy tomato coulis	29.5
Prosciutto Pork Fillet	Rolled in prosciutto with honey, port wine & green peppercorn sauce	32.9
Greek Lamb Rump	Mediterranean spices, char grilled with a fresh Mediterranean salsa	32.9
350g Porterhouse	Centre cut of loin with a fat strip along the outside that produces great flavour	37.9
250g Fillet Mignon	Completely trimmed of outside fat, the most tender of cuts rolled in bacon and char grilled	42.9
500g Louisiana Ribs	Slow-cooked Manhattan-style BBQ ribs basted in smokey BBQ bourbon sauce	44.9
500g Prime Rib	Prime rib fillet on the bone for the serious beef-eater	59.9

Grill Toppers

Add to any steak from the grill.

Garlic Seafood	add our seafood medley of fresh fish & seafood in a light garlic, brandy cream	9.9
Buffalo Wings	add 4 buffalo wings with a buttery sriracha sauce	9.9
Char Sausage	add our char grilled chorizo & chevaps in a tomato & chilli sauce	9.9
USA Pork Ribs	½ rack of our slow cooked USA pork ribs, brushed in our spiced bourbon BBQ sauce	14.9

Sauces

And choose a sauce to join your steak.

Mediterranean Steak Salsa	Spanish onion, roasted garlic, ripe tomato, extra virgin olive oil, parsley & lemon juice
Red Wine Jus	Traditional red wine gravy sauce
Huon Mushroom	Sauteed mushrooms, cabernet sauvignon & thyme sauce
Green Peppercorn	Creamy brandy & green peppercorn sauce
Béarnaise	Rich butter emulsion-flavoured tarragon
Truffle Butter	Tasmanian truffle butter

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 Parma	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

(v) Vegetarian (gfa) Gluten free available (df) Dairy free, Vegan available upon request

Whilst every effort is taken to accommodate dietary needs, we cannot guarantee that our food will be allergen-free.

Sharing Platters

These aren't for those flying solo – trust us, you'll need help! Using the best local produce, chef has created these epic plates to share among friends and family. Each has a theme, but a diverse range of flavours that make it great to share for a minimum of two guests, but easily up to four.

Carnivore Char Grill Platter

BBQ bourbon beef, BBQ pork rib, Portuguese chicken, Buffalo wings, African lamb & Cajun crispy handcut fries with house 'slaw & a variety of dipping sauces. 79.5

Cold Seafood Platter

Salmon pâté, chilled oysters, marinated mussels, smoked salmon salad, marinated squid salad (in local gin and lime), pickled octopus salad, fresh grilled bread & crisp lavosh, lemon & sauces. 79.5

Hot Seafood Platter

Pan-fried chilli mussels, baked hot oysters, creamy garlic mussels, salt & pepper squid, fish cakes, sesame prawns, crumbed scallops & fish with our fresh tomato & olive salad & dipping sauces. 139

Portarlington Ultimate Seafood Platter

Indulge in the freshest seafood with both the Hot and Cold Seafood Platters (above); served separately or together, this is the ultimate indulgence for all seafood lovers. 198

Main Fare

Our tasty takes on some old favorites, plus a few must-haves for those wanting the flavour of the Bellarine.

Fettuccine Carbonara

Pan-fried bacon, panchetta, mushrooms & basil in a creamy garlic, white wine & parmesan cream, tossed in fettuccine and served with toasted garlic ciabatta. 24.9

Vietnamese Noodle Salad (v) (df)

Cucumber, wombok, carrot, chilli, mint, coriander & toasted peanuts with a fresh Vietnamese lime dressing 18.5
with spicy beef 26.9 with spicy chicken 24.9

Tomato, Feta & Olive Salad (v) (gfa)

Tomato, cucumber, marinated olives & danish feta salad with apple balsamic 18.5
with grilled lamb 26.9 with grilled chicken 24.9

Classic Caesar Salad (gfa)

Cos lettuce, bacon, croutons, parmesan, soft poached egg & creamy garlic dressing 17.5
with smoked salmon 26.9 with grilled chicken 24.9

Portarlington Mussels (gfa)

Seared with garlic, onion, tomato, lemongrass, coriander & chilli with soba noodles 24.9
Seared with a garlic, white wine & basil cream sauce with toasted ciabatta 24.9

Portarlington Fresh Fish (gfa)

Today's fresh fish, either golden crumbed or grilled fresh & served with a remoulade sauce, crisp baby capers, seasoned fries, chef's tangy & fresh Asian style 'slaw 28.9

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Sides

The perfectly sized addition to your favourite meal.

Tomato, Feta & Olive Salad (v)

Tomato, cucumber, marinated olives & danish feta salad with apple balsamic 8.0

Mac 'n Cheese (v)

Classic & cheesy macaroni 8.0

Asparagus, Broccolini & Almonds (v)

Buttered greens with toasted almonds 8.0

Roasted Chat Potatoes

Roasted with rosemary, garlic & thyme 8.0

Crispy Seasoned Fries

Flat fries with rosemary & sea salt 9.9

Truffle Cheese Fries

Crispy fries with rich truffle cheese sauce 14.5

For The Kids

Not too little, not too much ... and the flavour's just right, too!

All served with your choice of soft drink or fresh juice.

Fettuccine Carbonara

Creamy mushroom, bacon & parmesan sauce 12.9

Mac 'n Cheese (v)

Classic & cheesy macaroni served with toasted garlic bread 12.9

Fish & Chips (gfa)

Crumbed or grilled with fries, lemon & tartare sauce 12.9

Cheeseburger

Grilled burger with pickle & fries 12.9

Crumbed Chicken Tenders

Crumbed fresh chicken tenders with fries & sweet chilli sauce 12.9

120gm Scotch Fillet Steak (gfa)

With roast potato, greens & gravy 14.5

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Desserts

Save some room, you'll kick yourself if you don't!

Chocolate & Rum Indulgence

Double-barrel rum-soaked raisins in a decadent dark chocolate slice with double cream, chocolate shards, strawberry & mint salad 13.5

Fresh Berry Eton Mess

Layers of crisp meringue, vanilla crème pâtissière & crushed almonds drizzled with sticky berry compote & biscotti 12.5

Baileys Chocolate Tart

Crumbly chocolate base filled with creamy Baileys ganache, double cream & toasted almonds 12.5

Apple Fritters

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

Affogato

Shot of espresso, vanilla bean ice cream, biscotti & frangelico 18.5

Cheese & Soaked Fruits

Selection of local cheese, port-soaked fruits, pastes & crisp lavosh 24.5

Kids' Desserts

Ice Cream Sundae

Vanilla bean ice cream, cream, strawberries, wafers, nuts & topping of your choice 7.5

Chocolate Brownie

Warm brownie with rich chocolate sauce & whipped cream 7.5

Blueberry & Apple Cake

Individual blueberry & apple cake served with berry coulis & fresh cream 7.9

Caramelised Banana Pancake

Pancakes topped with banana in butterscotch sauce with fresh cream 9.9

Coffee & Tea

Espresso, Long Black, Latte, Cappuccino, Flat White, Mocha, Hot Chocolate

Reg 4.50

Large 5.00

Black, Early Grey, English Breakfast, Peppermint & Green Tea

Pot Tea 4.50

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