

PORT OFFICE

DINING ROOM

STARTERS

Baguette with e.v.o.o, balsamic and pistachio dukka <i>V</i>	\$7.90
Crumbed Feta Stuffed Olives with aioli <i>V</i>	\$12.90

TODAY'S OYSTERS

Natural with shallot & red wine vinegar <i>GF</i>	\$4 each	half dozen \$23.90	dozen \$36.90
Kilpatrick with bacon, BBQ, tobasco	\$4.5 each	half dozen \$26.90	dozen \$39.90

ENTRÉES

Duck Spring Rolls with hoi sin and coriander pesto	\$15.90
Salad of Woodfired Jerusalem Artichoke and Peppers with baby cos, tahini, yoghurt, dates, almonds <i>VGF</i>	\$16.90
Sticky Lamb Ribs with green papaya and lychee salad	\$19.90
Pumpkin and Mozzarella Arancini with pine nut puree <i>VGF</i>	\$14.90
Fraser Isle Spanner Crab Soufflé , shellfish sauce	\$19.90
Gin Cured King Salmon with cucumber, horseradish, yoghurt and dill <i>GF</i>	\$22.90
Spicy Grass Fed Steak Tartare with fried tortillas and wood roasted bone marrow	\$21.90
Burrata Cheese with blowtorched figs, basil, garlic bread <i>V</i>	\$18.90
Glacier 51 Toothfish Roll Up with baby cos, sesame, ginger and green chilli	\$22.90
Wood BBQ Fremantle Octopus with guindillas peppers, spicy mayo and chorizo	\$21.90

NOSE TO TAIL

Pork Scratchings with fennel and passila chilli salt, burnt apple puree	\$13.90
Tamarind Glazed Borrowdale Pork Jowl with fried quail egg, kohlrabi and BBQ pineapple	\$17.90
Wood Roast Bone Marrows with shaved mushrooms, fried tortillas, romesco sauce	\$15.90
Pan Roast Lambs Sweetbreads and Chicken Hearts with green pea waffle, devilled sauce	\$19.90
Crispy Duck, White Truffle and Pistachio Sausage with onion marmalade, haggis scotch egg	\$17.90

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MAINS

Suckling Pig				\$36.90
with new season rhubarb, lemon pickled turnips, celeriac & speck sauerkraut, jus gras GF				
Mandagery Creek Venison				\$33.90
with charred broccolini, Jerusalem artichokes, gorgonzola crema, liquorice, lilly pilly jus				
Parmesan and Herb Crumbed Veal Cutlet				\$45.90
with pig fat potatoes, mustard slaw, lemon				
Kinkawooka Mussels				\$33.90
with fresh curry leaves, coconut milk, chilli, grilled bread				
Paris Style Gnocchi				\$27.90
with sauté mushrooms, creamed spinach, walnuts and grana padano V				
Market Fish				\$33.90

ROTISSERIE

Chicken	Glasshouse Mountains, QLD	half/whole		\$27.90/\$48.90
Yucatan style, with BBQ corn veloute, peas, asparagus, bacon, summer leaves, buttermilk dressing GF				
Duck	Game Farm, Hawksbury Region NSW	half		\$36.90
with fragrant rice, broccolini, burnt orange, white soy, miso and ginger				

GRILL

Sirloin	Thousand Guineas, Shorthorn beef, SE QLD & NSW	Grain Fed	300g	\$37.90
with pig fat potatoes, smoked mushrooms and burnt onions GF				
Eye Fillet	John Dee, Angus beef, Darling Downs QLD	100 days Grain Fed	180g	\$34.90
with kale, roast vine tomatoes and smoked mash potato GF				
			250g	\$42.90
Rib on the Bone	John Dee, Angus beef, Darling Downs QLD	60 days Grain Fed	500g	\$46.90
with wild mushrooms, creamed spinach GF				
Rib Fillet	Cape Grim, British cross breed, NW TAS	100% Grass Fed	300g	\$39.90
with leaf salad, fries				

*Steaks come with a choice of sauce –
Bone Marrow Jus **GF**, Truffle Butter **GF**, Béarnaise **GF** or Diane Sauce*

SIDES

Shoestring Fries with malt vinegar mayo	\$8.50
Cos Salad with tarragon, lemon dressing VGF	\$9.50
Mixed Leaf Salad with Ibores cheese, nashi pear, buttermilk dressing VGF	\$9.50
Haggis with whisky	\$9.50
Market Greens VGF	\$10.50

V - Vegetarian **GF** - Gluten Free

Please confer with your waiter if you have any allergies

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DESSERT

Espresso Martini Bombe , espresso and amaretto parfait, explosive white chocolate and kaluha gelato, tonka bean italian meringue, salted honeycomb	12.9
Kaffir Lime Panna Cotta with rotisserie pineapple, raspberry sorbet	12.9
Rum and Raisin Creme Brûlée , spiced rum soaked raisins	12.9
Warm Caramel Chocolate Cazuela with peanut ice cream	12.9
Woodfired Quince with caramelised white chocolate, raspberry sorbet, pistachio ice cream, raspberry sauce	12.9
Cheese	one 11
with lavosh, honeycomb and quince paste	two 19
	three 25
	four 33
- West Country English Cheddar	<i>Wincanton, Somerset, England</i>
- Colston Basset Blue Stilton	<i>Colston Basset, Nottinghamshire, England</i>
- Normandie Brie	<i>Normandie, France</i>
- Comté Gruyere 36mths aged	<i>Comté, France</i>

COFFEE & TEA

Fonzie Abbott Coffee Roasters – Highside Blend

Origins: Indonesia + Central and South America

Arabica and Robusta beans create a sweet and fruity blend that is strong with nice body and bitter chocolate tones, acidity is bright and adds a sweet spicy kick to finish.



All Styles of Espresso Coffee	4
Syrups – Caramel, Vanilla, Hazelnut	0.5
Irish Coffee , americano coffee, cream and irish whiskey	12
Affagato , shot espresso, ice cream and choice of – amaretto or frangelico	14
Hot Chocolate with marshmallows	4
Loose Leaf Tea's – Camomile, Sencha Green, Earl Grey, Peppermint, English Breakfast	4

DESSERT WINES

			glass	bottle
2009	Coyeux Muscat de Beaume de Venise	Rhone Valley, FR		39
2012	Heggies Botrytis Riesling	Eden Valley, SA	12	42
2014	Vasse Felix 'Cane Cut' Semillon	Margaret River, WA	13	46