

PUBLIC BAR MENU

OYSTERS

natural 22.0 / 44.0
with champagne dressing

kilpatrick 24.0 / 48.0
with double smoked bacon

SNACKS

warm sourdough 12.0
goats curd & olive tapenade

wild mushroom arancini (4) 14.0
truffle aioli V/GF

duck spring rolls (3) 15.0
hoisin & coriander

sticky lamb ribs 21.0
green papaya & lychee salad GF

american style buffalo wings 18.5
blue cheese sauce

chips & malt vinegar mayonnaise 9.0

SALADS

mexican chicken salad 18.0
corn chips, cos lettuce, grilled peppers,
avocado & bang bang sauce GF
sub chicken for jackfruit V

spiced cauliflower fritters 15.0
quinoa salad & aioli V/GF

warm pumpkin salad 15.0
candied walnuts, blue cheese,
onion jam & sage

rocket, pear, walnut & blue cheese 15.0
balsamic dressing

V denotes Vegetarian. GF denotes Gluten Free.
Please ask about dairy free menu items.
Please inform your waiter of any allergies.

COUNTER MEALS

five founders striploin 250g 28.0
pepper sauce, leaf salad & chips

rib fillet 300g MBS 3+ 45.0
mushroom sauce, goddess salad &
truffle chips

bangers & mash 24.0
burnt onions, colcannon mash &
red wine jus

rotisserie half chicken 19.9
chermoula rub, chicken gravy, leaf
salad & chips

pumpkin risotto 22.0
heirloom mushrooms, goats cheese,
pine nuts V/GF

tagliatelle of slow cooked beef ragu 22.0
pecorino & gremolata

grilled fish of the day 24.0
with a rocket, parmesan & pinenut salad
add chips 5.0

BURGERS, SANGAS & TACOS

wagyu burger 19.9
swiss cheese, lettuce, tomato, pickles,
club sauce & chips

fire engine wagyu burger 24.9
jalapeno, smoked cheddar, lettuce,
black pepper ketchup & chips

steak sanga 22.9
gruyere cheese, rocket, onion jam,
pickles & truffle mayo on a ciabatta
roll & chips

fish sanga 22.9
crumbed ling fillet, gribiche sauce,
pickled cucumber, sriracha & chips

pulled pork tacos 17.0
shredded chicken tacos 17.0
jackfruit tacos V 17.0
add chips 5.0
all with red cabbage slaw, corn,
jalapenos & chipotle mayo GF avail

PORT OFFICE HOTEL