

STARTERS

House baked James Squire Porter & honey damper bread w/ olive oil & sticky balsamic reduction	6.5
Roasted garlic bread (v)	6.5
Herb & parmesan bread (v)	6.5
Marinated olives & feta cheese w/ crusty bread	9.5
Fresh tomato, basil & parmesan bruschetta (v)	9.5
Soup of the day Served w/ our own fresh baked damper (v)	9.5
Spiced potato & coriander croquettes w/ tamarind & ginger dipping sauce (v) (gf)	11.0
Lemon pepper squid w/ lime aioli	13.5
Bush spiced chicken skewers w/ harrisa yoghurt	12.5
Crocodile & prawn skewers w/ native mint & mango chutney (gf)	15.0
Trio of dips Served w/ crusty bread & grissini (v)	16.0
Portland grazing plate A selection of dips, toasted bread, olives, marinated vegetables & feta cheese (v)	18.5
Portland tasting plate A selection of dips, toasted bread, potato croquettes, squid, prosciutto, olives & feta	22.5



SALADS: ALL 16.5

Grilled sweet potato & zucchini salad

w/ macadamia nuts, baby spinach, Spanish onion, chickpeas & goats cheese finished w/ a native Davidson's plum vinaigrette (v)(gf)

Roasted cherry tomato

w/ wild roquette, baby spinach, Parmesan & toasted pistachios finished w/ balsamic vinaigrette (v)(gf)

Marinated vegetable

w/ olives, Bulgarian fetta, Spanish onion & mixed leaves w/ lemon & honey dressing (v)(gf)

Hungry? Make it a meal, add any of these extras

Bush dukkah chicken skewers	+ 3.5
Lemon pepper squid	+ 3.5
Char grilled lamb fillet (gf)	+ 5.5
Crocodile & prawn skewers (gf)	+ 6.5

PORTLAND CLASSICS

Aubergine & whipped fetta tart **17.9**

w/ a hint of chilli, polenta pastry crust, wild roquette & a harissa yoghurt (v)

Falafel burger **16.9**

w/ cheese, lettuce, tomato, onion, avocado & relish, served w/ chips (v)

Premium beef burger **19.9**

Our special house recipe burger w/ bacon, cheese, tomato, lettuce, mayo & tomato relish served w/ thick cut chips

Chicken & bacon burger **19.9**

Lemon & herb marinated breast fillet w/ bacon, cheese, lettuce, tomato, aioli & avocado served w/ chips

Beer battered fish & chips **19.9**

In a light, crisp James Squire Golden Ale batter w/ garden salad, chips & tartare sauce

Hopkins river sirloin sandwich	21.9
Premium grass fed sirloin, bacon, lettuce, tomato, cheese, caramelised onions & relish in crusty toasted bread served w/ thick cut chips	
Chicken parma	19.9
Topped w/ shaved ham, Napoli sauce, mozzarella & bacon, served w/ salad & thick cut chips	
Portland pot pie	19.9
<i>Changes daily, ask our staff for more details</i>	
Served w/ chips & salad	

MAINS

Venison & pork sausages	22.9
On creamy mashed potatoes w/ onion gravy & bush tomato chutney	
Loin of lamb bound w/ prosciutto	29.9
Stuffed w/ macadamias on roasted chat potatoes & steamed greens, finished w/ merlot jus	
Seared kangaroo sirloin	26.9
w/ a spinach infused mash, honey-glazed baby carrots finished w/ a mountain pepper & port wine jus (gf)	
Charred emu fillet	32.9
Brushed w/ a James Squire Porter BBQ glaze on smashed chat potatoes & sautéed zucchini ribbons	
Pesto chicken	23.9
Chicken fillet stuffed w/ basil pesto & brie on a sweet potato & zucchini fritter finished w/ rich tomato reduction	
Fish of the day	Market Price
Always a fresh local selection, ask our staff for more details	

PASTA & RISOTTO

Penne Primavera	17.5
Zucchini, broccolini, cherry tomatoes & capsicum in a creamy spinach pesto sauce (v) <i>Add grilled chicken</i>	+3.0
Wild mushroom risotto	18.0
Finished w/ baby spinach & mascarpone cheese (v) <i>Add smoked chicken</i>	+3.0
Seafood linguini	22.0
A mélange of fresh seafood w/ tomato, garlic, chilli & roasted capsicum	

PORTLAND PLATES: ALL 38.0

The giant parma – HUGE!

Double breasted chicken fillet topped w/ shaved ham, Napoli sauce, mozzarella & crispy prosciutto w/ garden salad, thick cut chips & gravy

The fisherman's catch

a selection of fresh seafood, beer battered fish goujons, crispy lemon pepper squid & chilli prawns & mussels w/ garden salad, thick cut chips & tartare sauce

The slab 700g Black Angus

rump steak cooked to your liking w/ salad, thick cut chips & your choice of sauce

The rack

FULL RACK of succulent, tender pork ribs basted with james squire porter BBQ glaze & char grilled to perfection, served with thick cut chips

STEAKS

Hopkins river beef has raised cattle amongst the Grampians at Dunkeld in the heart of Western Victoria for almost sixty years. The cattle are grown on rich pastures for up to 18 months, with a selection being finished on grain to complete the ideal combination for flavor, quality & consistency.

Portland eye 200g (110 days grain fed) 31.9

Tenderloin of beef wrapped in smoked bacon served on roasted garlic potato mash & wilted spinach, finished w/ parsnip crisps & wild mushroom jus (gf)

***The following are all served w/ thick cut chips & steamed greens w/ your choice of sauce.**

Porterhouse 250g (90 day grass fed) 25.9

Rump 350g Black Angus (90 day grass fed) 26.9

Scotch Fillet (110 day grain fed) 32.9

Sauces: James Squire Porter glaze, peppercorn & rosemary sauce, mushroom gravy, garlic butter (gf)

A selection of mustards also available

SIDES: ALL 6.5

Potato, spinach & macadamia

Red Gum honey glazed baby carrots

Sautéed zucchini ribbons w/ harissa yoghurt

Roasted chat potatoes w/ rosemary salt flakes

Steamed green vegetables w/ a touch of butter

DESSERT: ALL 9.9

All desserts are served with vanilla bean ice cream

Macadamia & vanilla bean panacotta w/ whisky marmalade

Creamy macadamia & vanilla custard topped w/ an orange zest & whisky sauce

Sticky date pudding w/ pistachio praline

Dense, rich sticky date pudding topped w/ butterscotch sauce & crunchy pistachio toffee

Mixed berry & white chocolate Trifle

Layers of mixed berries, white chocolate custard & sponge fingers soaked in marsala wine

Chocolate, poached pear & almond tart

Crisp sweet pastry filled w/ chocolate ganache, poached pear & toasted almonds

Chocolate fudge brownie sundae

Chunks of warm fudge brownie layered w/ vanilla bean ice cream & chocolate syrup finished with fresh strawberries

TASTE OF AUSTRALIA

Set menu (Min 2 people) \$49.90 pp

On request, each course can be perfectly matched to our famous James Squire Ales – highly recommended!

To start

House baked James Squire Porter & honey damper bread

w/ olive oil & sticky balsamic reduction

Entrée

Crocodile & prawn skewers

w/ native mint & mango chutney

Bush-spiced chicken

skewer w/ harrisa yoghurt

Main

Seared kangaroo sirloin & charred emu fillet

brushed w/ James Squire Porter BBQ glaze on a bed of roasted chat potatoes & steamed broccolini served w/ a mountain pepper & port wine jus

Dessert

Warm chocolate fudge & macadamia nut brownie w/ vanilla bean ice cream

Tea & coffee

