

TAP BEER

Small Large

Portland Hotels very own micro brews 6.7 9.6

Made right here on location

Portland Pale Ale

The blending of Pale, Munich and Wheat Malts creates the ground work of this highly drinkable Australian Pale Ale. Its crisp finish is reinforced with tangy hop bitterness combining with fruity esters and floral late hopping aromas

Highwayman

This thrice hopped red ale uses a blend of premium English, European & NZ hops resulting in a fruity aroma with hints of citrus, gooseberry and blackcurrant. The use of 6 grains results in a rich malt complexity

The Craic

Portland's own full bodied Irish Stout is a tasty chocolate brew which maintains creaminess and softness with a bittersweet after taste. A specially produced secret grain gives a beautiful nutty complexity to this beer

Seasonal Brew

Our brewer is always coming up with new & exciting beers, so ask our friendly staff about what else is pouring...

Small Large

James Squire Beers 6.4 9.2

Amber Ale

A unique blend of malts and Tasmanian hops plus an original 125-year-old ale yeast creates an easy drinking, deep copper-coloured ale with mild citrus finish

Golden Ale

Fresh Toasted Grains of barley and wheat give it a rich orange-amber colour, whilst new season Amarillo hops provide a tropical and stone fruit aroma with a restrained bitter finish

Pilsener

James Squire Pilsener is brewed using only Pale and Munich malts, imported Saaz hops and special yeast. The result is an authentic brew with a remarkably creamy head and a sparkling golden brilliance

India Pale Ale

Brewed with all Pale and Munich Malts, James Squire India Pale Ale is rich and robust with the earthy, floral, dry hop character of Fuggles hops

Porter

James Squire Porter is brewed with lager for a delicate and dry finish. Roasted Barley and wheat with subtle hoppings and long maturation create hints of bitter malt chocolate and a pillowy head

Sundown Lager

A crisp refreshing lager brewed with 100% malted grain ideal for the hot Australian Summer. A unique blend of Australian and English hops give this beer a subtle fresh grassy aroma and a refined hoppiness, but free of a harsh bitter finish evident in many Australian lagers



| AUSTRALIAN LAGERS | Small | Large |
|-------------------|-------|-------|
|-------------------|-------|-------|

| | | |
|----------------------|------------|------------|
| Boags Draught | 5.3 | 8.2 |
|----------------------|------------|------------|

| | | |
|---------------------|------------|------------|
| Boags Blonde | 6.2 | 9.2 |
|---------------------|------------|------------|

| OTHER TAP BEER |
|----------------|
|----------------|

| | | |
|-----------------|------------|------------|
| Heineken | 5.8 | 9.8 |
|-----------------|------------|------------|

| BOTTLED BEER | Each |
|--------------|------|
|--------------|------|

| | |
|--------------------------|------------|
| James Boags Light | 6.5 |
|--------------------------|------------|

| | |
|----------------------------|------------|
| James Boags Premium | 8.0 |
|----------------------------|------------|

| | |
|-----------------------------------|------------|
| James Boags Classic Blonde | 8.0 |
|-----------------------------------|------------|

| | |
|--------------|------------|
| Becks | 8.5 |
|--------------|------------|

| | |
|----------------------|------------|
| Kirin Ichiban | 8.5 |
|----------------------|------------|

| | |
|-----------------------------|------------|
| Amstel Premium Lager | 8.5 |
|-----------------------------|------------|

| | |
|-----------------------------|------------|
| Peroni Nastro Azzuro | 8.5 |
|-----------------------------|------------|

| | |
|------------------------|------------|
| Pilsner Urquell | 8.5 |
|------------------------|------------|

| | |
|-------------------------|------------|
| Fat Yak Pale Ale | 9.0 |
|-------------------------|------------|

| | |
|--------------------------|------------|
| Red Back Original | 9.0 |
|--------------------------|------------|

| | |
|------------------|------------|
| Beez Neez | 9.0 |
|------------------|------------|

| | |
|---------------------------------|------------|
| Knappstein Reserve Lager | 9.0 |
|---------------------------------|------------|

| | |
|-----------------------|------------|
| Pepperjack Ale | 9.0 |
|-----------------------|------------|

| | |
|------------------------|-------------|
| Hoegarden White | 10.5 |
|------------------------|-------------|

| OTHER BOTTLES |
|---------------|
|---------------|

| | |
|----------------------|------------|
| 5 Seeds Cider | 8.0 |
|----------------------|------------|

| | |
|---------------------|-------------|
| Smirnoff Red | 11.0 |
|---------------------|-------------|

| | |
|------------------------------|-------------|
| Smirnoff Double Black | 12.0 |
|------------------------------|-------------|

WHITES

Glass Bottle

| | Glass | Bottle |
|---|-------|--------|
| Wynns Coonawarra Riesling <i>Coonawarra, SA</i> | 8.9 | 42.0 |
| Leo Buring Riesling <i>Eden Valley, SA</i> | | 45.0 |
| Mitchell Watervale Riesling <i>Clare Valley SA</i> | 8.9 | 42.5 |
| Angel Cove Sauvignon Blanc <i>Marlborough, NZ</i> | | 40.0 |
| Matua Valley Sauvignon Blanc <i>Hawkes Bay, NZ</i> | 8.9 | 42.0 |
| Scotchmans Hill 'The Hill' Sauvignon Blanc <i>Marlborough, NZ</i> | 8.5 | 40.0 |
| Coldstream Hills Sauvignon Blanc <i>Yarra Valley, VIC</i> | | 42.0 |
| Shaw & Smith Sauvignon Blanc <i>Adelaide Hills, SA</i> | | 52.0 |
| Tigers Tale Sauvignon Blanc, Semillion <i>Margaret River, WA</i> | 9.0 | 45.0 |
| Bleasedale Verdhele <i>Langhorne Creek, SA</i> | | 40.0 |
| Four Sisters Moscato <i>South Eastern, VIC</i> | 8.0 | 36.0 |
| Aerin's Vineyard Pinot Grigio <i>Mornington Peninsula, VIC</i> | 9.0 | 42.5 |
| Secret Stone Pinot Gris <i>Marlborough, NZ</i> | | 45.0 |
| T'Gallant 'Imogen' Pinot Gris <i>Mornington Peninsula, VIC</i> | | 47.0 |
| Shadowood Pinot Gris, Viognier, Tramminer <i>Barossa Valley, SA</i> | | 47.0 |
| Tahbilk Marsanne <i>Nagambie Lakes, VIC</i> | | 38.0 |
| Amberley 'Chimney Brush' Chenin Blanc <i>Margaret River, WA</i> | | 45.0 |
| Margan Semillion <i>Hunter Valley, NSW</i> | | 45.0 |
| Shadowood Semillion <i>Eden Valley, SA</i> | | 45.0 |
| Morgan's Bay Chardonnay <i>South Eastern, VIC</i> | 7.5 | 33.5 |
| Penfolds 'Thomas Hyland' Chardonnay <i>Barossa Valley, SA</i> | | 44.0 |
| Sticks Chardonnay <i>Yarra Valley, VIC</i> | 8.5 | 40.0 |
| St Huberts Chardonnay <i>Yarra Valley, VIC</i> | | 48.0 |

REDS

Glass Bottle

| | | |
|--|-----|------|
| Scotchmans Hill ‘Swan Bay’ Pinot Noir | 8.9 | 42.0 |
| <i>Bellarine Peninsula, VIC</i> | | |
| Secret Stone Pinot Noir | | 45.0 |
| <i>Marlborough, NZ</i> | | |
| Matua Valley Merlot | 8.9 | 42.0 |
| <i>Hawkes Bay, NZ</i> | | |
| Plantagenet ‘Omrah’ Cabernet Sauvignon Merlot | | |
| <i>Margaret River, WA</i> | 8.5 | 40.0 |
| Wynn’s Cabernet Shiraz Merlot | | 42.0 |
| <i>Coonawarra, SA</i> | | |
| Ingoldby Cabernet Sauvignon | 8.9 | 42.0 |
| <i>McLaren Vale, SA</i> | | |
| Wynns Black Label Reserve Cabernet Sauvignon | | 55.0 |
| <i>Coonawarra, SA</i> | | |
| Yalumba ‘Bush Vine’ Grenache | | 45.0 |
| <i>Barossa Valley, SA</i> | | |
| Aerin’s Vinyard GSM | 8.5 | 40.0 |
| <i>Heathcote, VIC</i> | | |
| Mitchelton ‘Crescent’ Shiraz Mourvedre Grenache | | 50.0 |
| <i>Central Victoria</i> | | |
| Morgan’s Bay Shiraz Cabernet | 7.5 | 33.5 |
| <i>South Eastern, VIC</i> | | |
| Rockbare Shiraz | 9.0 | 44.0 |
| <i>McLaren Vale, SA</i> | | |
| Penfolds ‘Thomas Hyland’ Shiraz | 9.0 | 42.5 |
| <i>Barossa Valley, SA</i> | | |
| Campbells ‘Bobby Burns’ Shiraz | 9.5 | 46.0 |
| <i>Rutherglen, VIC</i> | | |
| Pepperjack Shiraz | | 48.0 |
| <i>Barossa Valley, SA</i> | | |
| Mitchelton ‘Print’ Shiraz | | 70.0 |
| <i>Central Victoria</i> | | |

SPARKLING

Glass Bottle

| | | |
|---|------|-------|
| Morgan's Bay Cuvee <i>South Eastern, VIC</i> | 7.5 | 33.5 |
| Yellowglen Pinot Noir Chardonnay <i>Nuriootpa, SA</i> | | 42.0 |
| Ninth Island Sparkling <i>Tamar Valley TAS</i> | 10.5 | 45.0 |
| Pommery Brut Royal Champagne <i>Reims, France</i> | | 100.0 |
| Seppelt Sparkling Shiraz <i>Coonawarra, SA</i> | | 42.0 |

ROSÉ

| | | |
|--|-----|------|
| Devil's Lair Fifth Leg Rosé <i>Western Australia</i> | 8.0 | 40.0 |
| Charles Melton Rosé <i>Barossa Valley, SA</i> | | 47.0 |

DESSERT WINE

| | | |
|--|------|--|
| Mitchel Nobel Semillion <i>Clare Valley, SA</i> | 7.5 | |
| Escarpment Henomoa Riesling <i>Martinborough, NZ</i> | 11.0 | |

FORTIFIED WINE

| | | |
|--|-----|--|
| Bailey's 'Founders' Muscat <i>Glenrowan, VIC</i> | 8.0 | |
| Bailey's 'Founders' Tokay <i>Glenrowan, VIC</i> | 8.0 | |

PORT

| | | |
|--------------------------------------|------|--|
| Mr Pickwick's Particular Port | 10.5 | |
| Yalumba Galway Pipe | 7.5 | |

SPIRITS

BOURBON

| | |
|---------------------|-----|
| Slate | 7.5 |
| Jim Beam | 7.9 |
| Jack Daniels | 8.3 |
| Makers Mark | 8.3 |
| Wild Turkey | 8.3 |
| Bookers | 8.6 |

WHISKY

| | |
|---|------|
| Johnnie Walker Red Label | 7.5 |
| Canadian Club | 7.7 |
| Jamesons Irish | 8.0 |
| Johnnie Walker Black Label | 8.5 |
| Chivas Regal | 9.0 |
| Dimple | 9.5 |
| Glenfiddich Single Malt (<i>Dufftown, Banffshire</i>) | 9.0 |
| Dalwhinnie Single Malt (<i>Grampians</i>) | 9.5 |
| Talisker Single Malt (<i>Isle of Skye</i>) | 10.0 |
| Cragganmore Single Malt (<i>Ballindalloch, Speyside</i>) | 10.0 |
| Laphroaig Single Malt (<i>Isle of Islay</i>) | 11.0 |

BRANDY & COGNAC

| | |
|-------------------------|------|
| St Remy Brandy | 7.5 |
| Courvoisier VSOP | 8.2 |
| Hennessy VSOP | 10.2 |

NON ALCOHOLIC

| | |
|---|-----|
| Soft Drink | 4.2 |
| Pepsi, Diet Pepsi, Lemon Squash, Lemonade, Raspberry, Dry Ginger & Tonic | |
| Juice | 4.4 |
| Orange, Pineapple, Apple, Cranberry & Tomato | |
| Sparkling Mineral Water | 4.5 |
| San Pellegrino, Schweppes | |

STARTERS

| | |
|--|------|
| Fresh baked oregano & parmesan loaf With olive oil & sea salt (v) | 6.9 |
| Roasted garlic bread (v) | 6.9 |
| Herb & parmesan bread (v) | 6.9 |
| Bruschetta Tomato, Spanish onion, basil, fetta, garlic and olive oil served on lightly toasted bread (v) | 9.9 |
| Soup of the day Served with freshly baked bread | 9.9 |
| Cumin spiced roasted olives (v) | 9.9 |
| Three cheese croquettes with chilli jam (v) | 12.9 |
| Calamari lightly dusted in cracked pepper and sea salt with lime mayonnaise | 13.9 |
| Braised rabbit pasties with bush tomato relish | 15.9 |
| Crocodile & prawn skewers with mango chutney (gf) | 15.9 |
| Wild Boar and apple chipolatas with roasted apple gravy | 15.9 |
| Portland grazing plate A selection of dips, breads, olives and fetta cheese (v) | 18.9 |
| Portland tasting plate Your choice of any two starters, served with olives, dips and breads. | 35.0 |



SALADS: 16.9

Roasted pumpkin, fetta and walnut salad

with grain mustard dressing (v)

add chicken + 3.9

Caesar Salad

cos lettuce, bacon, garlic croutons, parmesan cheese, anchovies and a poached egg

add chicken + 3.9

RISOTTO AND PASTA

Spaghetti of tomato, olives, capers and anchovies

17.9

with parmesan cheese (*add chicken + 3.9*)

Ravioli of pumpkin and parmesan

20.9

with green beans, toasted almonds, olive oil, garlic and parmesan cheese (v)

Potato gnocchi

19.9

with pancetta, zucchini, garlic, cream and parmesan

Risotto of slow roasted tomato

17.9

with gorgonzola cheese, basil and parmesan (v) (*add chicken + 3.9*)

BURGERS AND SANDWICHES

Hopkins River beef burger

19.9

with lettuce, tomato, bacon, cheese, mayo, tomato relish and chips

Marinated chicken breast burger

19.9

with lettuce, tomato, avocado, bacon, cheese, mayo and chips

Hopkins river sirloin sandwich

21.9

with lettuce, tomato, caramelised onion, bacon, cheese, tomato relish and chips

Portland emu burger

24.0

with lettuce, mayo, roasted tomatoes, gorgonzola cheese, roasted capsicum relish and chips

Open falafel souvlaki

19.0

with lettuce, tomato, tzatziki, sweet chilli and jalapenos on pitta bread and served with chips. (v)

MAINS

| | |
|---|---------------------|
| Chicken parma | 19.9 |
| Crumbed chicken breast topped with shaved ham, napoli sauce, mozzarella cheese and crispy bacon with chips and garden salad | |
| Beer battered barra and chips | 19.9 |
| James Squire Amber Ale battered barramundi fillets with thick cut chips, garden salad and tartare sauce | |
| Portland pot pie of the day | 19.9 |
| Ask wait staff for today's specialty. Served with thick cut chips and garden salad | |
| Portland Pale Ale braised bratwurst sausages | 21.9 |
| with potato mash and caramelised onion gravy | |
| Leek, fetta and olive filo parcel | 21.9 |
| with roquette and parmesan salad and roast capsicum relish(v) | |
| Chicken breast with pan fried gnocchi | 24.9 |
| with roquette and pink peppercorn sauce | |
| Char grilled kangaroo fillet | 26.9 |
| with parsnip and pear mash and emu prosciutto | |
| Lamb, scallop and porter ragout | 25.9 |
| with creamy potato and roasted garlic mash | |
| Duck breast | 32.0 |
| with slow roasted tomatoes, sautéed potatoes, green beans and blackberry sauce | |
| Fish of the day | Market Price |
| Always a fresh local selection, ask wait staff for more details | |

STEAKS

Fillet Mignon 32.9
Grain fed Hopkins River eye fillet wrapped in smoked bacon, cooked to your liking and served with potato mash, wilted greens and James Squire Porter jus (gf)

All the following steaks are premium Hopkins River beef and are served with your choice of sautéed baby potatoes or thick cut chips and your choice of:

Peppercorn and rosemary sauce, mushroom and thyme sauce, roasted garlic butter or Portland barbeque glaze.

250 gram Porterhouse 26.9

350 gram Rump 26.9

300 gram Scotch Fillet 32.9

A selection of mustards available

PORTLAND PLATES: ALL 40.0

Spicy barbequed chicken

Whole char-grilled chicken marinated in tomato, capsicum, chilli and lime and served with blackened corn, mashed potato and roquette salad

Giant Parma

A massive crumbed chicken breast topped with shaved ham, napoli sauce, mozzarella cheese and crispy bacon with chips and garden salad

700 gram Hopkins River rump steak

Cooked to your liking and served with thick cut chips, garden salad and your choice of sauce

SIDES: ALL 6.5

Garden salad

Greek salad

Creamy potato and roasted garlic mash

Steamed green vegetables

Thick cut chips with gravy

Roasted baby potatoes with rosemary salt

DESSERT

| | |
|--|-------------|
| Tangy lemon tart | 9.9 |
| with balsamic reduction and lemon sorbet | |
| Sticky date pudding | 9.9 |
| with butterscotch sauce and vanilla bean ice cream | |
| Affogato sundae | 9.9 |
| vanilla bean ice cream layered with sweet coffee syrup, chocolate and coffee brownie, chocolate sauce and strawberries | |
| Gorgonzola cheese board | 14.0 |
| with warmed honey, walnuts and lavosh | |

