

THE PORT



OYSTERS

NATURAL lemon
\$24 half dozen \$44 dozen

A LITTLE SOMETHING

FRENCH FRIES <i>black garlic aioli (v)</i>	\$8
SWEET POTATO FRIES <i>black garlic aioli (v)</i>	\$10
EDAMAME <i>garlic, chilli salt (gf,df,v)</i>	\$12
FRIED SQUID <i>sea salt, black pepper, pickled fennel</i>	\$14
CAULIFLOWER POPCORN <i>spiced tomato chutney (v)</i>	\$16
BONELESS FRIED CHICKEN <i>buffalo hot sauce, blue cheese sauce, celery</i>	\$16
THREE CHEESE POLENTA CRISPS <i>spicy tomato jam (v)</i>	\$13
BAKED CAMEMBERT <i>lavender honey, walnuts, balsamic glitter, crostini (v)</i>	\$18
TRUSS TOMATO BRUSCHETTA <i>basil oil, baby rocket, aged balsamic (df,v)</i>	\$12

SHARE PLATTERS

CHARCUTERIE <i>cured meats, marinated vegetables, pickles, rustic bread</i>	\$36
ASSORTED CHEESE <i>selection of local & imported cheeses, lavosh, quince paste</i>	\$36
VEGETARIAN ANTIPASTO <i>feta, olives, grilled vegetables, dips, croutons (v)</i>	\$36

SALADS

DUKKAH SPICED ROASTED PUMPKIN, PEPITAS, HAZELNUTS, WALNUTS, CHICKPEAS, QUINOA, BABY BEETS, HONEY MUSTARD VINAIGRETTE (gf,df,v)	\$18
CHARRED CHICKEN, FREEKEH, CHERRY TOMATO, ROCKET, CHICKPEAS, SLAW, SWEET POTATO CRISPS, POMEGRANATE DRESSING (df)	\$20
TUNA POKE BOWL, BROWN RICE, EDAMAME, WAKAME, CUCUMBER, AVOCADO, NORI, FURIKAKE, SESAME SOY DRESSING, RENKON CHIPS (gf,df)	\$22

TWO HANDS

DOUBLE BEEF & CHEESE BURGER <i>pickles, mustard, house sauce</i>	\$19
CLUB SANDWICH <i>grilled chicken, streaky bacon, american cheddar, tomato, lettuce, citrus mayo</i>	\$19
HALOUMI BURGER <i>wild mushroom, spinach, herbed mayo</i>	\$19
SOFT SHELL TACOS (FISH OR CHICKEN) <i>lettuce, avocado, tomato, jalapeño cream</i>	\$18

PIZZA

HEIRLOOM TOMATO, BUFFALO MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL (v)	\$18
PROSCIUTTO, ROCKET, AGED BALSAMIC, SHAVED PARMESAN	\$22
SMOKED LEG HAM, MUSHROOM, SAGE, RICOTTA, EXTRA VIRGIN OLIVE OIL	\$22

MAINS

250GM SCOTCH FILLET <i>potato hasselback, roasted cherry tomatoes, red wine jus (gf)</i>	\$32
POLENTA CRUMBED CHICKEN BREAST <i>fennel slaw, seasoned fries</i>	\$22
BEER BATTERED MARKET FISH <i>house salad, seasoned fries, tartare</i>	\$24
CRISPY SKIN ATLANTIC SALMON <i>heirloom tomato salad, sautéed potatoes, preserved lemon, salsa verde (gf,df)</i>	\$28
PRAWN LINGUINI <i>fresh tomato, roasted garlic, chilli, lemon zest, bisque (df)</i>	\$26
BEEF SHIN PIE <i>sautéed potatoes, greens</i>	\$22

GARLIC BREAD (v)	\$6
STEAMED GREENS (gf,df,v)	\$8
HEIRLOOM TOMATO BUFFALO MOZZARELLA, FRESH BASIL SALAD (gf,v)	\$10

WEEKLY SPECIALS

5 out 5

**\$5 HOUSE WINES, SCHOONERS
& BAR SNACKS**

5 - 7PM MONDAY - FRIDAY

**TAG US IN YOUR
POST & FEATURE
ON OUR
INSTAGRAM**

@THEPORTDARLINGHARBOUR

\$15

FURPHY JUGS

**EVERY SUNDAY
2 - 6PM**

**DJ
UNTIL
LATE**

\$10
Espresso Martinis

5 - 7PM EVERY FRIDAY

\$15

SPECIAL LUNCH MENU

BURGER & FRIES

choose from beef, fried chicken or haloumi

SOFT SHELL FISH TACOS (FISH OR CHICKEN)

lettuce, avocado, tomato, jalapeño cream

ROASTED PUMPKIN SALAD

pepitas, quinoa, spinach, pine nuts, lemon vinaigrette

POLENTA CRUMBED CHICKEN BREAST

seasoned fries, fennel slaw

BEER BATTERED MARKET FISH

house salad, seasoned fries, tartare

MONDAY - FRIDAY 12PM - 3PM

