

PORTOFINOS RESTAURANT

A LA CARTE MENU

STARTERS

Freshly Shucked Oysters	3 each
Natural (gf) ginger, chilli, rice wine coriander (gf) kilpatrick	
Tasting Plate	28
arancini, calamari, sticky pork, sausage, cheese, pickles, olives, garlic flatbread	
Today's Soup	12
served with garlic bread	

TAPAS

Wood Fired Garlic Bread (4 pieces) (v)	8
Pizza Bianca Bread rosemary, sea salt (v)	10
Bruschetta tomatoes, red onion, olives, feta, balsamic (v)	12
Chorizo grilled haloumi, olives, ciabatta	14
Spiced Cauliflower Fritters sriracha aioli (v)	12
Pork Finger Ribs sticky bbq sauce	14
Polenta Crumbed Calamari fennel citrus aioli, lemon (gfo)	12
Chicken Pate pear chutney, ciabatta (gfo)	12
Sticky Chicken Wings toasted sesame	12
Smoky Bay Sardines panko crumbs, lemon aioli	12
Baked Field Mushrooms herb butter, garlic toast (v) (gfo)	12
Arancini three cheese, rich tomato basil sauce (v)	12
Vegetable Tart haloumi, rocket, tapenade vinaigrette (v) (gf)	12

WOOD FIRED PIZZAS *(gluten free pizza base, add 4)*

Margarita fresh tomato, bocconcini, basil (v)	22
Tropicana shaved ham, pineapple	22
Di Carne prosciutto, shaved ham, calabrese sausage	26
Tandoori Chicken red onions, capsicum, coriander, yoghurt	26
Gamberi prawns, red onion, cherry tomatoes, rocket	28
Funghi mushrooms, chorizo, brie	26
Barbecue Beef spring onions, capsicum, sesame	26
Calabrese sliced sausage, onions, fresh thyme	26
Vegetarian roasted pumpkin, mushrooms, sun dried tomatoes, olives, basil pesto (v)	24

(v) vegetarian (vo) vegetarian option (gf) gluten friendly (gfo) gluten friendly option

Please inform our staff of any food allergies prior to ordering.

**Allergens such as (but not limited to) gluten & nuts are openly used throughout our kitchen.
Whilst all due care is taken when preparing meals, due to these circumstances we are
unable to guarantee that any menu item can be completely free of allergens.*

MAINS

Rib Eye (gf)	45
400gm, field mushroom ragout, hand cut chips	
Beef Fillet (gf)	40
potato pave, swiss brown, greens, jus	
Surf and Turf (gf)	40
300gm beef sirloin, shark bay prawns, hand cut chips, jus	
Pork Belly (gf)	40
roasted vegetables, mash, jus, warm apple salsa	
Moroccan Chicken Breast (gf)	34
cous cous, roasted sweet potato, pomegranate jelly	
Lamb Shank (gf)	32
slow roasted, potato mash, greens, caponata, jus	
Risotto (v) (gf)	28
lemon scented, roast vegetables, basil	
Pappardelle	26
beef ragout, rich tomato sauce, pangrattato, parmesan	
Spaghetti	26
chicken, pancetta, mushrooms, cream, pecorino	
Rigatoni	26
tomatoes, chorizo, prosciutto, thyme, parmesan	
Spanish Paella (gf) (vo)	30
squid, mussels, chicken, prawns, fish, chorizo, saffron	
Prawn Linguini	30
dried tomatoes, roast capsicum, chilli, basil, rocket, parmesan	
Market Fish	m/p
please ask your waitperson	
Fish & Chips	30
lightly battered barramundi, salad, chips, tartare	
Seafood Plate for One	40
natural oysters, grilled prawns, peppered soft shell crab, battered fish, grilled salmon, salt & pepper calamari, salad	

SIDES

Panzanella Salad (v)	12
Caesar salad	12
Greek Salad (v) (gf)	10
Fries with aioli (v)	8
Hand cut chips with sour cream (v)	8
Sautéed Vegetables (v) (gf)	8
Mash Potato (v) (gf)	8

CHILDREN'S MEALS 12

Spaghetti Bolognese
Fish and Chips, salad
Chicken Nuggets and chips
Spaghetti Napolitana (v)

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