

PORTOFINOS RESTAURANT

Served daily from 11.30am

SHARE / SMALL PLATES

Freshly Shucked Oysters	½ doz 18 doz 36
Natural (gf)	
ginger, chilli, rice wine coriander (gf)	
kilpatrick	
Grazing Platter chefs selection served with pizza bianca bread	26
Wood Fired Garlic Bread (4 pieces) (v)	6
Pizza Bianca Bread rosemary, sea salt (v)	10
Arancini three cheese, rich tomato basil sauce (v)	12
Bruschetta tomatoes, red onion, olives, feta, balsamic (v)	12
Chorizo grilled haloumi, olives, house pickles, ciabatta	14
Cauliflower Fritters spice crumbed, sriracha aioli (v)	12
Crispy Fried Calamari citrus aioli, lemon (gf)	12
Shark Bay Seared Scallops (3) pancetta, lemon basil butter (gf)	18
Exmouth Tiger Prawns (4) kataifi pastry, mango salad	18
Sticky Chicken Wings toasted sesame	12
Moroccan Spiced Vegetable Puffs mint yoghurt (v)	14
Crumbed Brie honey walnut bread, tomato jam (v)	15

WOOD FIRED PIZZAS 11 inch *(gluten free pizza base, add 4)*

Margarita fresh tomato, bocconcini, basil (v)	22
Tropicana shaved ham, pineapple	22
Pepperoni mozzarella cheese	22
Di Carne prosciutto, shaved ham, pepperoni sausage	26
Tandoori Chicken red onions, capsicum, coriander, yoghurt	26
Zucca , roasted pumpkin, bocconcini, prosciutto, spinach, EVOO (vo)	26
Gamberi prawns, red onion, cherry tomatoes, rocket	28
Funghi mushrooms, chorizo, brie (vo)	26
Barbecue Beef spring onions, capsicum, chilli, sesame	26
Vegetarian pumpkin, mushrooms, dried tomatoes, olives, basil (v)	24

CHILDREN'S MEALS 12

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

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

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

15% public holiday surcharge applies

LARGE PLATES

Pork Ribs	32
smokey BBQ sauce, chips, garden salad	
Pork Belly (gf)	38
saffron braised apple, greens, rosti, jus	

FROM THE CHARGRILL (gf)	
Tbone Steak 400g	40
Beef Fillet 200g	38
Scotch Fillet 300g	38
Rump 300g	35
All steaks served with garlic potatoes, greens & jus	
Extras	
Field mushrooms	4
Skewered Tiger Prawns (2)	8
Chargrilled Chicken Breast Supreme	32
polenta chips, greens, grilled eggplant, roasted capsicum, saffron aioli	

Market Fish	m/p
please ask your waitperson	
Fish & Chips (gfo)	28
lightly battered barramundi, salad, chips, tartare	
Seafood Plate for One	42
natural oysters, grilled prawns, peppered soft shell crab, battered fish, grilled salmon, salt & pepper calamari, salad	
Penne Arrabiata (v)	22
tomato, garlic, olive oil, chilli	
Risotto (v) (gf)	26
Saffron infused, seasonal vegetables, roasted capsicum, manchego	
Hand made Gnocchi (vo)	26
chicken, chorizo, cherry tomato, pesto cream	
Spaghetti	26
chicken, pancetta, mushrooms, cream sauce, pecorino	
Pappardelle	26
traditional rich bolognese ragout, pangratatto, parmesan	
Squid Ink Linguini	32
prawns, mussels, calamari, fish, white wine cream sauce, chorizo crumb	
Paella (gf)	32
chicken, prawns, mussels, calamari, fish, chorizo, saffron	

SIDES

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

DESSERTS

Sticky Date Pudding (nf)	14
toffee sauce, vanilla ice cream	
Passionfruit Raspberry Cheesecake	14
almond biscotti, coulis	
Chocolate Brownie (nf)	14
rich chocolate sauce, vanilla ice cream	
Tiramisu alla Portofino	12
pistachio biscotti	
Crème Brulee (gfo)(nfo)	14
cantucci biscuit	

CHILDRENS DESSERT

Chocolate Overload	8
vanilla ice-cream served with; chocolate brownie pieces, chocolate sprinkles, wafer and a chocolate sauce	
Strawberry Sensation	8
Vanilla ice-cream served with; fresh strawberries, wafer, strawberry sprinkles and a strawberry sauce	

COFFEE

baby cino	2
short macchiato	3.6
cappuccino, flat white, latte, long black	4
mocha, hot chocolate, vienna, long macchiato, dirty chai	5
Extras	
almond / soy / lactose free / decaf	.50
flavoured syrups	.50
extra shot	1
mug upgrade	1
regular takeaway (12oz)	1
large takeaway (16oz)	2

Tea

pot for 1	5
english breakfast	earl grey
peppermint	lemon
chamomile	green
rooibos	

Liqueur Coffee	12
topped with fresh cream.	
Irish (Irish whiskey)	French (Brandy)
Mexican (Kahlua)	Roman (Galliano)
Jamaican (Tia Maria)	Portofino (Grand Marnier)

Dessert Wine (90ml)	9
Vasse Felix Cane Cut Semillon, Margaret River	

Cold Drinks

Iced coffee / Iced chocolate with cream	7
Milkshakes - various flavours with ice cream	6
Iced Tea – lemon or peach	5