

Share / Small Plates

Freshly Shucked Oysters 1/2 doz	27
Natural <i>gf</i> , Ginger Coriander <i>gf</i> Chilli Manchego, or Kilpatrick	
Grazing Platter	30
chefs selection served with pizza bianca bread	
Wood Fired Garlic Bread (4 pieces) v	8
Pizza Bianca Bread	12
rosemary, garlic, sea salt v	
Arancini	15
three cheese, rich tomato basil sauce v	
Bruschetta	18
tomatoes, red onion, feta, fresh basil, balsamic v	
Chorizo	20
grilled haloumi, olives, house pickles, ciabatta	
Cauliflower Bites	16
spice crumbed, sriracha aioli v	
Crispy Fried Calamari	18
aioli, lemon	
Exmouth Tiger Prawns (4)	24
kataifi pastry, mango & coriander salsa	
Spiced Crispy Fried Chicken Wings	16
fiery Korean BBQ sauce	
Crispy Chicken Bao Buns	20
daikon pickle, Korean bbq sauce	
Fish Tacos	24
crispy fried fish, charred sweetcorn relish	

Wood Fired Pizzas 11 inch (gluten free pizza base, add 5)

Margherita	24
fresh tomato, bocconcini, basil v	
Tropicana	24
shaved ham, pineapple	
Pepperoni	24
mozzarella cheese	
Di Carne	26
prosciutto, shaved ham, pepperoni sausage	
Tandoori Chicken	26
red onions, capsicum, coriander, yoghurt	
Chilli Prawn	28
cherry tomatoes, capsicum, garlic, parsley	
Wild Funghi	26
cheesy bechamel, mushroom medley, provolone, truffle oil, herbs v	
Barbecue Beef	26
spring onions, capsicum, chilli, sesame	
Vegetarian	26
pumpkin, mushrooms, dried tomatoes, olives, basil v	

v Vegetarian
vo Vegetarian Option
gf Gluten Friendly

gfo Gluten Friendly Option
nf Nut Free
nfo Nut Free Option

vg Vegan
vgo Vegan Option

PORTOFINOS

BEACH.BAR.KITCHEN

Lunch from 11:30am

Large Plates

Pork Ribs	38
smokey BBQ sauce, chips, garden salad	
Pork Belly	40
slow, roasted, sweet potato spears, Asian greens, sesame, soy glaze	
Wagyu Beef Burger 180g	27
bacon, cheese, lettuce, bbq sauce, chips (extra beef patty 6)	
Half Boned Free Range Chicken	36
peri-peri style, salad, coriander yoghurt, chips	
Market Fish	m/p
please ask your waitperson	
Fish & Chips	30
lightly battered barramundi, salad, chips, tartare	
Chicken Schnitty Burger	26
topped with ham, cheese, caramelized pineapple, lettuce, BBQ sauce, fries	
Seafood Plate for One	44
natural oysters, grilled prawns, soft shell crab, battered fish, grilled salmon, calamari, salad, chips, tartare	
Squid Ink Linguini	36
tiger prawns, mussels, cherry tomatoes, garlic, basil, chilli prawn oil	
Risotto	28
Saffron infused, sesame roasted pumpkin, mushrooms, roasted capsicum charred broccolini, manchego v, gf, vgo	
Hand Made Gnocchi	32
chicken, chorizo, cherry tomato, pesto cream vo	
Ravioli	32
potato, pea, spinach, wild mushroom, pesto, extra virgin olive oil v, vg	
Rigatoni	30
rich bolognese, tomatoes, herbs, parmesan	
Vongole	34
spaghetti, clams, blue swimmer crab, asparagus, garlic, aglio olio	
Casarecce	30
slow roasted lamb shoulder, rosemary jus, smoked provolone	
Paella	36
chicken, prawns, mussels, calamari, fish, chorizo, saffron <i>gf</i>	
Caesar Salad	20
cos lettuce, croutons, bacon, caesar dressing, egg, parmesan	
Spinach Salad	22
beetroot, feta, roasted pumpkin, dried tomatoes, toasted walnuts v	
Smoked Chicken Rocket Salad	26
avocado, lime mint yoghurt dressing, black sesame <i>gf</i>	

Salads

From the Chargrill *gf*

Rump 300g	40
Sirloin 300g	44
Flat Iron 400g	42
Beef Eye Fillet	46
wrapped in smokey bacon, potato rosti, greens, rosemary jus	
Extras	
Field Mushroom	4
Skewered Tiger Prawns (2)	12

Children's Meals 15

Spaghetti Bolognese

Fish & Chips salad

Chicken Nuggets chips

Sides

Greek Salad v, gf	12
Garden Salad v, gf	10
Fries aioli v	10
Hand Cut Chunky Chips sour cream v	12
Buttered Greens garlic, balsamic honey dressing v	12

Dessert

Sticky Date Pudding	15
toffee sauce, vanilla ice cream <i>nf</i>	
Passionfruit Raspberry Cheesecake	15
coulis <i>nfo</i>	
Chocolate Brownie	15
rich chocolate sauce, vanilla ice cream <i>nf</i>	
Tiramisu alla Portofino	15
Crème Brûlée	15
<i>gfo, nfo</i>	

Children's Dessert

Chocolate Overload	10
vanilla ice-cream served with; chocolate brownie pieces, chocolate sprinkles, wafer & a chocolate sauce	
Strawberry Sensation	10
vanilla ice-cream served with; fresh strawberries, wafer, strawberry sprinkles & a strawberry sauce	

Please inform our staff of any food allergies before ordering. We cannot guarantee completely allergen-free meals due to the potential of trace allergens in the working environment and supplied ingredients.
15% public holiday surcharge applies

Coffee / Tea

Baby Cino	2
Short Macchiato	4
Cappuccino, Flat White, Latte, Long Black	4.5
Mocha, Hot Chocolate, Vienna, Long Macchiato	5
Extras	
Almond / Soy / Oat / Lactose Free / Decaf / Flavoured Syrups	50
Extra Shot / Mug Upgrade	1
Tea pot for 1	5
English Breakfast, Earl Grey, Peppermint, Lemon, Chamomile, Green, Rooibos	
Liqueur Coffee topped with fresh cream	14
Irish (Irish Whiskey) French (Brandy) Mexican (Kahlua)	
Roman (Galliano) Jamaican (Tia Maria) Portofino (Grand Marnier)	

Cold Drinks

Iced Tea lemon, peach	6
Milkshakes various flavours with ice cream	8
Spiders	8
Iced Coffee / Iced Chocolate / Iced Mocha ice cream, fresh cream	8
Banana Smoothie milk, frozen vanilla yoghurt, honey	9.5
Mixed Berry Smoothie lemon sorbet, apple juice	9.5
Sparkling & Still Mineral Water	Sml 4 Lrg 6
Soft Drink	5
Ginger Beer	6
Juice orange, pineapple, apple, tomato	5
Kids Juice apple & blackcurrant, orange, apple	5

Cocktails

Dark & Stormy	20
Havana Club Especial Dark Rum & Bundaberg Ginger Beer served over ice & garnished with a slice of lime	
Toblerone	20
Kahlua, Baileys, Frangelico & Brown Creme de Cacao shaken with cream & poured in a chocolate & honey lined glass	
Old Fashioned	20
Makers Mark Bourbon, Angostura bitters, orange slice & sugar topped with ice	
Havana Mojito	20
Havana Club Anejo Blanco, fresh lime juice, mint & sugar topped with soda over crushed ice	
Margarita	20
Tequila Blu Reposado, Cointreau, shaken with fresh lemon & sugar syrup	
Cuban Iced Tea	20
A duo of Havana Club premium Cuban Rums, hint of Cointreau, fresh lime, lemon & orange topped with cola	
Double Berry Caipiroska	20
Absolut Raspberry, Chambord Raspberry Liqueur muddled with fresh strawberries, lime & sugar	
Lychee Martini	20
Vodka O, Soho Lychee Liqueur, sugar syrup & lime juice	
Espresso Martini	20
For that coffee purist, Absolut Vanilla, Kahlua & fresh shot of espresso	
Lucid Dream	20
Soho Lychee Liqueur, Malibu Rum, Strawberry Liqueur, pineapple juice, shaken with fresh lime	
Virgin Mojito Mint, Apple, Sugar, Lime, Soda	10

White Wine

	Gls	Btl
Portofinos by Hay Shed Hill Semillon Sauvignon Blanc <i>Margaret River</i>	10	40
Starborough Sauvignon Blanc <i>New Zealand</i>	11	44
Forester Estate Little Sweetie	<i>Margaret River</i>	11 44
Hesketh Pinot Grigio	<i>Limestone Coast</i>	11 44
Peos Estate Four Kings Chardonnay	<i>Manjimup</i>	12 46
O' Leary Walker Watervale Riesling	<i>Clare Valley</i>	12 46
Forester Estate Semillon Sauvignon Blanc	<i>Margaret River</i>	12 46
Tar and Roses Pinot Grigio	<i>Victoria</i>	48
Vasse Felix 'Filius' Chardonnay	<i>Margaret River</i>	48
Robert Oatley Chardonnay	<i>Margaret River</i>	50
Shaw and Smith Sauvignon Blanc	<i>Adelaide Hills</i>	60

Rosé

	Gls	Btl
Vasse Felix Classic Dry Rosé	<i>Margaret River</i>	11 44
Rameau d'or Petit Amour Rosé	<i>France</i>	12 46

Sparkling / Prosecco

	Gls	Btl
Portofinos by Hay Shed Hill NV Sparkling	<i>Margaret River</i>	10 40
Azahara NV Sparkling Moscato	<i>South Australia</i>	11 44
Veuve Ambal Vin Mousseux NV Blanc de Blancs	<i>France</i>	12 46
Dal Zotto NV Prosecco	<i>King Valley</i>	11 44
Louis Bouillot NV Rose Brut	<i>France</i>	60

Champagne

	Gls	Btl
Mumm Cordon Rouge NV Brut	<i>France</i>	90

Red Wine

	Gls	Btl
Portofinos by Hay Shed Hill Cabernet Merlot	<i>Margaret River</i>	10 40
Peos Estate Four Jacks Shiraz	<i>Manjimup</i>	11 44
Bleasedale Cabernet Sauvignon	<i>Langhorne Creek</i>	11 44
Glaetzer Wallace Shiraz Grenache	<i>Barossa Valley</i>	11 44
El Desperado Pinot Noir	<i>South Australia</i>	11 44
Mount Trio Merlot	<i>Margaret River</i>	11 44
Elvarado Tempranillo Grenache	<i>McLaren Vale</i>	11 44
La Boca Malbec	<i>Argentina</i>	12 46
Hentley Farm Villain and Vixen Shiraz	<i>Barossa Valley</i>	48
Poliziano Chianti	<i>Italy</i>	50
Rockburn Devils Staircase Pinot Noir	<i>Central Otago</i>	50
West Cape Howe BE Cabernet Sauvignon	<i>Mount Barker</i>	52
Two Hands Gnarly Dudes Shiraz	<i>Barossa Valley</i>	55
Forester Estate Cabernet Sauvignon	<i>Margaret River</i>	55

Reserve Wine

	Gls	Btl
Gralyn Estate Cabernet Shiraz 2005	<i>Margaret River</i>	100
Penfolds Bin 407 Cabernet Sauvignon 2007	<i>South Australia</i>	110
Penfolds Bin 389 Cabernet Shiraz 2007	<i>Barossa Valley</i>	120

Please ask bar staff for other wines & vintages.

Dessert Wine

	Gls	Btl
Vasse Felix Cane Cut Semillon	<i>Margaret River</i>	9.5 40

Tap Beer / Cider

	Middy	Pint
Great Northern Super Crisp Lager 3.5%	5.5	11
Carlton Draught 4.6%	6	12
Carlton Dry 4.5%	6	12
Guinness 4.2%	6.5	13
Pirate Life South Coast Pale Ale 4.4%	6.5	13
Mountain Goat Hazy Apple Cider 5%	6	12
Balter XPA 5%	7	14
Peroni Nastro Azzurro 5%	7	14
Brookvale Union Ginger Beer 4%	7.5	15
Balter Hazy IPA 6%	7	14
Hard Rated Alcoholic Lemon 4.5%	7.5	15

Bottled Beer

Peroni 0%	8
Cascade Premium Light 2.4%	9
Asahi 5%	10
Corona 4.5%	10
Pure Blonde Ultra 4.2%	9
Matso's Ginger Beer 3.5%	12
Matso's Mango Beer 4.5%	10
Kilkenny 4.3% (can)	12
Balter Cerveza 4%	9

Bottled Cider

Somersby	
Apple 4.5%	10
Pear 4.5%	10
Blackberry 4%	12
Watermelon 4%	12