

Freshly Shucked Oysters	1/2 doz	30
Natural <i>gf</i> Mignonette <i>gf</i> Kilpatrick		
Grazing Platter		34
chefs selection served with pizza bianca bread		
Wood Fired Garlic Bread (4) v		9
Pizza Bianca Bread		12
rosemary, garlic, sea salt v		
Arancini		18
roasted pumpkin & mozzarella with salsa verde & pecorino v		
Bruschetta		18
tomatoes, red onion, feta, fresh basil, balsamic v gf		
Chorizo		23
grilled haloumi, olives, house pickles, ciabatta		
Cauliflower Bites		19
spice crumbed, sriracha aioli v		
Burrata		24
prosciutto, heirloom tomatoes, pesto & balsamic <i>gf</i>		
Crispy Fried Calamari		22
aioli, lemon		
Exmouth Tiger Prawns (4)		26
kataifi pastry, mango & coriander salsa		
Sticky Fried Chicken Wings		19
spiced plum sauce		
Beef & Brie Sliders (3)		26
bbq sauce, rocket, house pickles		
Wood Fired Pizzas 11 inch (gluten free pizza base, add 5)		
Margherita		25
bocconcini, mozzarella, basil v		
Tropicana		26
shaved ham, pineapple, mozzarella		
Pepperoni		27
pepperoni sausage, mozzarella		
Di Carne		28
prosciutto, shaved ham, pepperoni sausage, mozzarella		
Tandoori Chicken		28
red onions, capsicum, mozzarella, coriander, yoghurt		
Chilli Prawn		30
cherry tomatoes, capsicum, mozzarella, rocket, garlic, parsley		
Tuscan		28
chicken, mushrooms, brie, mozzarella, rocket vo		
Meatlovers		28
ham, sopressa salami, pepperoni, bacon, mozzarella, bbq sauce		
Vegetarian		27
pumpkin, mushrooms, roast capsicum, mozzarella, olives, basil v, vgo		
Diavola		28
spicy salami, roasted capsicum, bocconcini, olives, mozzarella		

v Vegetarian **gfo** Gluten Friendly Option **vg** Vegan
vo Vegetarian Option **nf** Nut Free **vgo** Vegan Option
gf Gluten Friendly **nfo** Nut Free Option

PORTOFINOS

BEACH.BAR.KITCHEN

Lunch from 11:30am

Large Plates

Pork Ribs	38
smokey BBQ sauce, chips, garden salad	
Char Grilled Skewered Lamb	38
fresh parsley, mint, lemon & barley salad	
Half Chicken	36
marinated with garlic & lemon, garlic butter, roasted vegetables <i>gf</i>	
Wagyu Beef Burger 180g	28
bacon, cheese, lettuce, bbq sauce, chips (extra beef patty 6)	
Chicken Schnitty Sanga	30
crumbed breast, bacon, cheese, lettuce, aioli, Turkish roll, fries	
Fish & Chips	32
lightly battered barramundi, salad, chips, tartare, lemon	
Chicken Parmi	32
tomato sugo, basil, bocconcini, garden salad, fries	
Seafood Plate for One	45
natural oysters, grilled prawns, soft shell crab, battered fish, grilled salmon, calamari, salad, chips, tartare, lemon	
Chicken Salad	28
chargrilled chicken thighs, daikon cabbage slaw, satay dressing	
Caesar Salad	25
cos lettuce, croutons, bacon, caesar dressing, egg, parmesan	
Chicken Tortellini	35
wild mushrooms, garlic, bacon, rose sauce, parmesan	
Hand Made Gnocchi	35
chicken, chorizo, cherry tomatoes, spinach, pesto cream, parmesan <i>vo</i>	
Agnolotti Pasta	34
pasta filled with eggplant, tomato & herbs tossed with cherry tomatoes, green olives, fresh basil, evoo <i>v, vg</i>	
Paella	36
chicken, prawns, mussels, calamari, fish, chorizo, saffron <i>gf</i>	
Spaghetti Polpette	32
beef & pork meatballs, rich tomato sauce, basil, parmesan	
Linguini Gamberi	36
prawns, roasted cherry tomatoes, chilli, fennel, rich tomato sauce	
Risotto Primavera	32
peas, zucchini, baby squash, lemon, parmesan crisp, fresh herbs, roasted pumpkin <i>gf, v, vgo</i>	

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
1% credit & debit card transactions

From the Chargrill *gf*

Rump 300g	42
Sirloin 300g	46
Flat Iron 400g	50

All steaks served with new potatoes, seasonal greens and jus

Extras

Field Mushroom	4
Skewered Tiger Prawns (2)	10
Mushroom Sauce, Peppercorn Sauce	4

Children's Meals

Spaghetti Bolognese

Fish & Chips salad

Chicken Nuggets chips, salad

Sides

Greek Salad <i>v, gf, vgo</i>	14
Garden Salad <i>v, gf, vgo</i>	12
Fries aioli v	12
Hand Cut Chunky Chips sour cream & sweet chilli v	14

Dessert

Sticky Date Pudding	16
toffee sauce, vanilla ice cream <i>nf</i>	
Chocolate Brownie	16
rich chocolate sauce, vanilla ice cream <i>nf</i>	
Tiramisu alla Portofino	16
Crème Brûlée	16
<i>gf</i>	

Children's Dessert

Chocolate Overload	12
vanilla ice-cream served with; chocolate brownie pieces, chocolate sprinkles, wafer & a chocolate sauce	
Strawberry Sensation	12
vanilla ice-cream served with; fresh strawberries, wafer, strawberry sprinkles & a strawberry sauce	

Coffee / Tea

Baby Cino	2	
Espresso, Short Macchiato	4.5	
Cappuccino, Flat White, Latte, Long Black	5.5	
Mocha, Hot Chocolate, Vienna, Long Macchiato	6	
Extras		
Almond / Soy / Oat / Lactose Free / Decaf / Flavoured Syrups	.50	
Extra Shot / Mug Upgrade	1	
Tea pot for 1	5.5	
English Breakfast, Earl Grey, Peppermint, Lemon, Chamomile, Green, Rooibos		
Liqueur Coffee topped with fresh cream	15	
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	10
Sparkling & Still Mineral Water		Sml 5 Lrg 8
Soft Drink		5
Ginger Beer		6
Juice	orange, pineapple, apple, tomato	5
Kids Juice	apple & blackcurrant, orange, apple	5

Cocktails

Dark & Stormy	22
Havana Club Especial Dark Rum & Bundaberg Ginger Beer served over ice & garnished with a slice of lime	
Toblerone	22
Kahlua, Baileys & Frangelico shaken with cream & poured in a chocolate & honey lined glass	
Old Fashioned	24
Makers Mark Bourbon, Angostura bitters, orange slice & sugar topped with ice	
Havana Mojito	22
Havana Club Anejo Blanco, fresh lime juice, mint & sugar topped with soda over crushed ice	
Margarita	22
Tequila Blu Reposado, Cointreau, shaken with fresh lemon & sugar syrup	
Cuban Iced Tea	24
A duo of Havana Club premium Cuban Rums, hint of Cointreau, fresh lime, lemon & orange topped with cola	
Double Berry Caipiroska	22
Absolut Raspberry, Chambord Raspberry Liqueur muddled with fresh strawberries, lime & sugar	
Lychee Martini	22
Vodka O, Soho Lychee Liquor, sugar syrup & lime juice	
Espresso Martini	22
For that coffee purist, Absolut Vanilla, Kahlua & fresh shot of espresso	
Lucid Dream	22
Soho Lychee Liquor, Malibu Rum, Strawberry Liquor, pineapple juice, shaken with fresh lime	
Spicy Pomegranate Margarita	22
Tequila Blue Reposado, Cointreau, pomegranate juice, tobasco, fresh lemon & sugar syrup	

Champagne & Sparkling

	Gls	Btl
Portofinos by Hay Shed Hill Sparkling	Margaret River	12 48
Azahara NV Sparkling Moscato	South Australia	12 48
Veuve Ambal Vin Mousseux NV Blanc de Blancs	France	13.5 54
Dal Zotto NV Prosecco	King Valley	13 52
Louis Bouillot Perle d’ Aurore NV Rose Brut	Burgundy, France	68
Mumm Cordon Rouge NV Brut	Reims, France	90

White Wine

	Gls	Btl
Portofinos by Hay Shed Hill Semillon Sauvignon Blanc	Margaret River	12 48
Deakin Zero Sauvignon Blanc	Mildura	12 48
Starborough Sauvignon Blanc	Marlborough, NZ	13 52
Forester Estate Little Sweetie	Margaret River	13 52
Hesketh Pinot Grigio	Limestone Coast	13 52
Peos Estate Four Kings Chardonnay	Manjimup	13 52
Jim Barry Waterval Riesling	Clare Valley	13.5 54
Forester Estate Semillon Sauvignon Blanc	Margaret River	13 52
Tar and Roses Pinot Grigio	Goulburn Valley	58
Vasse Felix ‘Filius’ Chardonnay	Margaret River	56
Amelia Park Chardonnay	Margaret River	62
Shaw and Smith Sauvignon Blanc	Adelaide Hills	65

Rosé

	Gls	Btl
Vasse Felix Classic Dry Rosé	Margaret River	13 52
Rameau d’or Petit Amour Rosé	France	13.5 54

Red Wine

	Gls	Btl
Portofinos by Hay Shed Hill Cabernet Merlot	Margaret River	12 48
Peos Estate Four Jacks Shiraz	Manjimup	13 52
Bleasedale Cabernet Sauvignon	Langhorne Creek	13 52
Glaetzer Wallace Shiraz Grenache	Barossa Valley	13 52
El Desperado Tempranillo	South Australia	13 52
Big Buffalo Pinot Noir	California, USA	13 52
Mount Trio Merlot	Margaret River	13 52
La Boca Malbec	Mendoza, Argentina	13.5 54
Poliziano Chianti	Tuscany, Italy	60
West Cape Howe BE Cabernet Sauvignon	Mount Barker	60
Two Hands Gnarly Dudes Shiraz	Barossa Valley	62
Catalina Sounds Pinot Noir	Marlborough, NZ	65
Forester Estate Cabernet Sauvignon	Margaret River	65

Reserve Wine

		Btl
Penfolds Bin 407 Cabernet Sauvignon 2007	South Australia	120
Penfolds Bin 389 Cabernet Shiraz 2007	Barossa Valley	130
Please ask bar staff for other wines & vintages.		

Dessert Wine

	Gls	Btl
Vasse Felix Cane Cut Semillon	Margaret River	13 52

Draught

	Middy	Pint
Great Northern Super Crisp Lager 3.5%	6.5	12.5
Peroni 3.5%	7.2	13.5
Pirate Life South Coast Crisp Lager 4%	7	13
Carlton Draught 4.6%	7	13
Carlton Dry 4.5%	7	13
Guinness 4.2%	7.5	14
Pirate Life South Coast Pale Ale 4.4%	7.5	14
Bulmers Original Apple Cider 4.7%	7.2	13.5
Kilkenny Irish Ale 4.3%	7.5	14
Balter XPA 5%	7.8	14.5
Peroni Nastro Azzurro 5%	7.8	14.5
Brookvale Union Ginger Beer 4%	8.5	16
Balter Hazy IPA 6%	7.8	14.5
Hard Rated Alcoholic Lemon 4.5%	8.5	16

Bottles

Peroni 0%	9
Cascade Premium Light 2.4%	10
Asahi 5%	12
Corona 4.5%	12
Pure Blonde Ultra 4.2%	10
Matso’s Ginger Beer 3.5%	14
Matso’s Mango Beer 4.5%	12
Balter Cerveza 4%	10
Magners Irish Apple Cider 568ml 4.5%	16
Somersby Ciders	
Apple 4.5%	12
Pear 4.5%	12
Blackberry 4%	14
Watermelon 4%	14
Vodka Cruiser Guava 4.6%	12