

NORTH PORT HOTEL



SNACKS & STARTERS

Bread Club Sourdough & whipped salted butter	10
Natural oysters, mignonette & lemon	6/30/55
Kilpatrick oysters, bourbon, crackling & chive	6.5/33/60
Cheese & leek croquettes, pickled jalapeño	18
Yurrita Cantabrico anchovies, grilled sourdough & lemon	17
Southern fried chicken or cauliflower & sriracha mayo (V)	17
Crispy fried squid, lemon pepper aioli	17
Housemade meatballs, red capsicum sauce & grilled sourdough	18
Rosemary hummus, chilli oil & tortilla chips	14

FROM THE GRILL

250G SIRLOIN	39
250G EYE FILLET	49
BUTCHERS CUT	MP
please see staff for details	

All served with hand cut chips, roquette salad & your choice of red wine jus, peppercorn sauce mushroom sauce or horseradish garlic butter (gf)

SIDES

Fries & aioli	11
Hand cut chips	12
Butter lettuce salad, baby onions, sumac vinaigrette (gf, df)	12
Grilled hispi cabbage, bacon, crispy shallot	13
Steamed seasonal greens, goat's cheese, smoked almonds, lemon, olive oil (dfo)	14

DESSERT

Chocolate mousse, malt honeycomb, black cherry & sablé biscuit	15
Eton mess, macerated berries, chantilly cream & meringue	15
Sticky date pudding, toffee sauce & vanilla ice cream	15

FISH & CHIPS

Beer battered rockling or cauliflower, fries, mushy peas, tartare & lemon (vgo) **29**

CHEESEBURGER

House made beef or vegan patty, burger sauce, pickles, butter lettuce, tomato, onion & fries (vgo) **27**
Double Patty +5

SOUTHERN FRIED CHICKEN BURGER

Crispy fried chicken, butter lettuce, tomato, pickles, onion, sriracha mayo & fries **28**

PUB CLASSICS

SCHNITTY

Panko crumbed chicken breast, fried egg, pepper sauce, fries & roquette salad **29**

PARMA

Panko crumbed chicken breast or eggplant, shaved ham, napoli, mozzarella, fries & salad **29**
Nduja & ricotta +3

STEAK SANDWICH

Chargrilled sirloin on sourdough, roquette, caramelised onion, tomato, mustard mayo, fried egg & fries (df) **29**

NORTH PORT GRAIN SALAD

Giant couscous, lentil, barley, snow pea, flaked almond, fresh herbs & lemon dressing (GF, VGO) **26**
Grilled chicken +7

WEEKLY SPECIALS

WORKERS' LUNCH - PUB CLASSICS \$23
 Tuesday - Thursday 12pm - 3pm

STEAK DAY - TUESDAY \$27
 250g Sirloin, roquette salad, fries & choice of sauce

SCHNITTY & PARMA NIGHT - WEDNESDAY \$23
 Panko crumbed chicken breast, fried egg, pepper sauce, fries & roquette salad

WEEKEND ROAST - SATURDAY & SUNDAY
 Rotating roast with all the trimmings

SPARKLING

Billecart Salmon Champagne, <i>France</i>	22 / 130
Dott Prosecco, <i>Victoria</i>	12 / 60
Arras Brut, <i>Tasmania</i>	- / 75
Ruinart Blanc de blanc, <i>France</i>	- / 230

WHITE

2021 Growers Gate Pinot Grigio, <i>South Australia</i>	11 / 50
2022 Babich Sauvignon Blanc, <i>Marlborough NZ</i>	12 / 55
2022 Fritz's Riesling, <i>Gunderloch Germany</i>	14 / 65
2023 Dr Loosen Alcohol-Free Riesling, <i>Mosel Germany</i>	- / 55
2023 TWR Pinot Gris, <i>Marlborough NZ</i>	- / 70
2021 Chalmers Greco, <i>Heathcote</i>	14 / 65
2024 Paralain Fiano, <i>McLaren Vale</i>	15 / 75
2022 Groiss Grüner Veltliner, <i>Weinviertel Austria</i>	- / 70
2022 Paul Blank Pinot Blanc, <i>Alsace</i>	- / 65
2021 Domaine Felix Petit Chablis, <i>France</i>	- / 100
2021 Bass River Chardonnay, <i>Gippsland</i>	15/70
2022 Deep Woods Estate Chardonnay, <i>Margaret River</i>	- / 65
2022 By Farr Chardonnay, <i>Geelong</i>	- / 125
2021 Mount Mary "Triolet", <i>Yarra Valley</i>	- / 175

CHILLED RED & ROSÉ

2019 RIOT Wine Co Rosé (Carafe),	11 / 50
2020 Jules Rosé, <i>France</i>	- / 60
2023 Free Borough Grenache, <i>McLaren Vale</i>	13 / 65

COCKTAILS

Peach Bellini White peach puree, sparkling	19
Aperol Spritz Aperol, prosecco, soda & orange	19
Limoncello Spritz Limoncello, gin, soda & mint	19
Margarita- Spicy / Classic Tequila, triple sec, lime & chilli	19
Espresso Martini Vodka, kahlua & espresso	19

HAPPY HOUR

MONDAY TO FRIDAY: 5pm-6pm

\$5 POTS - \$8 HOUSE WINES - \$14 SELECTED COCKTAILS

2019 Devil's Backbone Pinot Noir, <i>Central Otago NZ</i>	15/65
2023 Onannon Pinot Noir, <i>Mornington Peninsula</i>	- / 95
2023 D.Piron Beaujolais Villages, <i>France</i>	- / 70
2022 Sorrenberg Gamay, <i>Beechworth</i>	- / 120
2023 Strelly Farm Pinot Noir, <i>Tasmania</i>	- / 85
2022 G.D. Vajra, Langhe, Rosso Nebiollo, <i>Italy</i>	- / 80
2021 Ottelia. Sangiovese, <i>Limestone Coast</i>	- / 60
2023 Mother Block Nero D'Avola Blend, <i>Murray Darling</i>	13 / 65
2022 Clos Clare Grenache, <i>Clare Valley</i>	15 / 75
2021 Mount Mary - Marli Russel GSM, <i>Yarra Valley</i>	- / 110
2020 Protero Barbera, <i>Adelaide Hills</i>	- / 75
2021 Triple Creek Merlot, <i>Barossa Valley</i>	- / 60
2019 Leconfield Cabernets, <i>Coonawarra</i>	- / 70
2019 Koolmilya Tempranillo, <i>McLaren Vale</i>	- / 75
2019 Growers Gate Shiraz, <i>South Australia</i>	11 / 50
2020 Rocky Gully Shiraz, <i>Franklin River Western Australia</i>	14 / 70
2012 Moortangi Cambrian Shiraz, <i>Heathcote</i>	- / 95
2012 Dalwhinnie 'Moonambel' Shiraz, <i>Victoria</i>	- / 150
2021 Mount Mary "Quintet", <i>Yarra Valley</i>	- / 245

RED
TAP BEER

Carlton Draught	7 / 10 / 14
Moo Brew Tassie Lager	6.5 / 10 / 13
XXXX Gold 3.5%	6 / 9 / 12
Balter Easy Hazy 4%	6.5 / 10 / 13
Balter XPA	7.5 / 10 / 15
Fixation Obsession IPA	7.5 / 11 / 15
Guinness	7.5 / 10 / 15
Napoleon "Louis" Apple Cider	7 / 10 / 14
Stone & Wood Pacific Ale	7.5 / 10 / 15
Bridge Road Celtic Red Ale	7 / 10 / 14
Spangled Drongo Pale Ale	7 / 10 / 14
Hard Rated Solo	7.5 / 11 / 15