

# NORTH PORT HOTEL



## SNACKS & STARTERS

Bread Club Sourdough & whipped salted butter	10
Housemade flatbread, hummus, oil & vinegar	16
Natural oysters, mignonette & lemon	6/30/55
Kilpatrick oysters, bourbon, crackling & chive	6.5/33/60
Spinach & feta filo rolls, chilli honey & herb dressing (V)	18
Yurrita Cantabrico anchovies, grilled sourdough & lemon	17
Southern fried chicken or cauliflower & siracha mayo (V)	17
Crispy fried squid with saltbush & lime aioli	19
Mini beef kebab, flatbread, mint yoghurt, pickled chilli	18

## FROM THE GRILL

250G SIRLOIN	39
250G EYE FILLET	49
BUTCHERS CUT	MP
please see staff for details	
<i>All served with hand cut chips, roquette salad &amp; your choice of red wine jus, peppercorn sauce mushroom sauce or horseradish garlic butter (gf)</i>	

## SIDES

Fries & aioli	11
Hand cut chips	12
Chopped iceberg lettuce salad, cherry tomato, pecorino and basil dressing	12
Crispy kipfler "Bombay" potatoes in curry sauce	13
Steamed seasonal greens, goat's cheese, smoked almonds, lemon, olive oil (DFO)	14

## DESSERT

Espresso cheesecake	15
Golden syrup cake & vanilla ice cream	15

## FISH & CHIPS

Beer battered rockling or cauliflower, fries, mushy peas, tartare & lemon (VGO)	29
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## CHEESEBURGER

Housemade 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
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## SCHNITTY

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

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

## PULLED BEEF SANDWICH

Served on Turkish bread with herb mayo, roquette, house pickles & fries	29
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## PUB CLASSICS

## MAINS

## MARKET FISH

Please see staff for details	MP
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## PORK RIBEYE

Served with kipfler potatoes, green peppercorn sauce & salsa verde	36
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## RISOTTO

Beetroot and goat's cheese risotto, sage leaves (V, DFO)	34
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## 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
Tarrot 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 Muster Riesling, <i>Polish Hill South Australia</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 Paralian 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
2023 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 Tarrot Grenache, <i>McLaren Vale</i>	13 / 65

**COCKTAILS**

<b>Limoncello Spritz or Grapefruit Spritz</b>	19
<b>Aperol Spritz</b> Aperol, prosecco, soda & orange	19
<b>Margarita- Spicy / Classic</b> Tequila, triple sec, lime & chilli	19
<b>Espresso Martini</b> 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
2021 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
Boatrocker Raspberry Sour	7 / 10 / 14
Beechworth Pale Ale	7 / 10 / 14
Hard Rated Solo	7.5 / 11 / 15