

NORTH PORT HOTEL



SNACKS & STARTERS

Bread Club Sourdough & whipped salted butter	10
Potato Cakes & parmesan aioli	18
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
Sautéed prawns, chilli & garlic butter, chargrilled baguette	22

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 & 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 Baby Cos salad, red onion, radish, crispy shallots & honey mustard dressing (VGO)	12
Crispy kipfler "Bombay" potatoes in curry sauce	13
Steamed seasonal greens, goat's cheese, smoked almonds, lemon, olive oil (DFO)	14

DESSERT

"Rhubarb & Custard" Rhubarb compote, vanilla custard & raspberry crumb	15
Warm Dark Chocolate Brownie & vanilla ice-cream	15

FISH & CHIPS

Beer battered rockling or cauliflower, fries, mushy peas, tartare & lemon (VGO) **Curry Sauce +5** 29

CHEESEBURGER

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

SOUTHERN FRIED CHICKEN BURGER

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

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 **Nduja & ricotta +3** 29

PULLED BEEF SANDWICH

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

PUB CLASSICS

MAINS

MARKET FISH

Please see staff for details MP

PORK COTTOLETTA

with Caesar dressed salad 36

MUSHROOM & VEGE SKEWER

with pickled julienne salad & roasted sesame sauce (V,GF, DFO) 34

WEEKLY SPECIALS

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

STEAK DAY - TUESDAY \$27
250g Sirloin, roquette salad, fries & Bearnaise 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 S.C. Pannell Fiano, <i>McLaren Vale</i>	15 / 75
2022 Mortellito Calaiancu, <i>Sicily Italy</i>	- / 70
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
2023 Belnaves Chardonnay, <i>Coonawarra</i>	15/70
2023 Deep Woods Estate Chardonnay, <i>Margaret River</i>	- / 65
2024 Scorpo Chardonnay, <i>Mornington Peninsula</i>	- / 90
2022 By Farr Chardonnay, <i>Geelong</i>	- / 125

CHILLED RED & ROSÉ

2020 Jules Rosé, <i>France</i>	12 / 60
2023 Tarrot Grenache, <i>McLaren Vale</i>	13 / 65

COCKTAILS

Limoncello Spritz or Grapefruit Spritz	19
Aperol Spritz Aperol, prosecco, soda & orange	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, <i>Langhe, Rosso Nebiollo, 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
2020 Protero Barbera, <i>Adelaide Hills</i>	- / 75
2020 Belnaves “The Blend”, <i>Coonawarra</i>	- / 65
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	7.5 / 11 / 14.5
Mountain Culture Premium Lager 4%	7.5 / 11 / 14.5
XXXX Gold 3.5%	6.5 / 10 / 12.5
Balter Easy Hazy 4%	7 / 10.5 / 13.5
Balter XPA	8 / 12 / 15.5
Little Dragon Alcoholic Ginger Beer	8 / 12 / 15.5
Guinness	8 / 12 / 15.5
Napoleon “Louis” Apple Cider	7 / 10 / 14
Stone & Wood Pacific Ale	8 / 12 / 15.5
Boatrocker Raspberry Sour	7.5 / 11 / 14.5
Beechworth Pale Ale	7.5 / 11 / 14.5
Hard Rated Solo	8 / 12 / 15.5