

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
Baked Camembert, thyme-infused honey & croutons (V)	24
Yurrita Cantabrico anchovies, grilled sourdough & lemon	17
Southern fried chicken or cauliflower & siracha mayo (V)	17
Crispy fried squid, lemon verbena & black pepper aioli (GF)	19
Duck croquettes & Peking sauce	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

Pear and walnut roquette salad & honey mustard dressing	12
Steamed seasonal greens, goat's cheese, smoked almonds, lemon, olive oil (DFO)	14
Hand cut chips	12
Curry sauce +3	
Fries & aioli	11

DESSERT

House-made apple pie & custard	15
Vanilla ice-cream +3	
Warm milk chocolate cake, salted caramel sauce & vanilla ice-cream	15

PUB CLASSICS

FISH & CHIPS

Beer battered rockling or cauliflower, fries, mushy peas, tartare & lemon (VGO) **Curry Sauce +3** 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

MAINS

MARKET FISH

Please see staff for details MP

PIE OF THE WEEK

Please see staff for details 34

PORK RIBEYE

Pork ribeye, chargrilled cabbage, crispy shallot & bacon jus (GF) 36

MUSHROOM LINGUINE

Shitake mushroom linguine, smoked almonds, chives, grated pecorino (V) 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
Stefano Lubiana Brut Reserve , <i>Tasmania</i>	- / 85
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>	/ 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
2024 Lyons Will Chardonnay, <i>Macedon Ranges</i>	- /100
2022 By Farr Chardonnay, <i>Geelong</i>	- / 125

ROSÉ

2023 Jules Rosé, <i>France</i>	12 / 60
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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

2024 Airlie Bank Pinot Noir, <i>Yarra Valley</i>	15/70
2023 Onannon Pinot Noir, <i>Mornington Peninsula</i>	- / 95
2023 D.Piron Beaujolais Villages, <i>France</i>	- /70
2024 Lyons Will Gamay, <i>Macedon Ranges</i>	- /100

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

RED

2022 Clos Clare Grenache, <i>Clare Valley</i>	15 / 75
2020 Protero Barbera, <i>Adelaide Hills</i>	- / 75
2020 Belnaves "The Blend" Cabernets, <i>Coonawarra</i>	13/ 65
2019 Koolmilya Tempranillo, <i>McLaren Vale</i>	- / 75
2021 Growers Gate Shiraz, <i>South Australia</i>	11 / 50
2024 A.B. Dice "Very Special" Shiraz, <i>McLaren Vale</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

Carlton Draught	7.5 / 11 / 14.5
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Moo Brew "Tassie" Lager	7.5 / 11 / 14.5
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XXXX Gold 3.5%	6.5 / 10 / 12.5
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Balter Easy Hazy 4%	7 / 10.5 / 13.5
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Balter XPA	8/ 12 / 15.5
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Little Dragon Alcoholic Ginger Beer	8/ 12 / 15.5
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Guinness	8/ 12 / 15.5
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Napoleon "Louis" Apple Cider	7 / 10 / 14
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Stone & Wood Pacific Ale	8/ 12 / 15.5
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Bridge Road Celtic Red Ale	7.5 / 11 / 14.5
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Beechworth Pale Ale	7.5 / 11 / 14.5
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Hard Rated Solo	8/ 12 / 15.5
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TAP BEER