

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
Sweet onion tart, ricotta, beer pickled onions & crispy leeks (V)	18
Yurrita Cantabrico anchovies, grilled sourdough & lemon	17
Southern fried chicken or cauliflower & siracha mayo (V)	17
Crispy squid, Espellette seasoning, Guindillas & paprika 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

Lightly pickled cucumber & red onion salad with crispy chilli	12
Steamed seasonal greens, goat's cheese, smoked almonds, lemon, olive oil (DFO)	18
Hand cut chips	12
Curry sauce +3	
Fries & aioli	11

DESSERT

House-made apple pie & custard	15
Vanilla ice-cream +3	
Dark chocolate fondant, macadamia brittle & 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 37

SLOW COOKED BEEF SHORT RIB

Slow cooked beef short rib, sautéed greens, parsnip purée & crispy potato (GFO) 40

GNOCCHI

Sage and brown butter gnocchi, roasted pumpkin, pine nut & ricotta salata (V)(GFO) 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	2024 Airlie Bank Pinot Noir, <i>Yarra Valley</i>	15/70	
	Tarrot Prosecco, <i>Victoria</i>	12 / 60	2020 Yering Farm Estate Pinot Noir, <i>Yarra Valley</i>	- / 90	
	Stefano Lubiana Brut Reserve , <i>Tasmania</i>	- / 85	2023 Onannon Pinot Noir, <i>Mornington Peninsula</i>	- / 95	
	Ruinart Blanc de blanc, <i>France</i>	- / 230	2021 Farrside by Farr Pinot Noir, <i>Geelong</i>	- / 125	
WHITE	2021 Growers Gate Pinot Grigio, <i>South Australia</i>	11 / 50	2023 D.Piron Beaujolais Villages, <i>France</i>	- /70	
	2022 Babich Sauvignon Blanc, <i>Marlborough NZ</i>	12 / 55	2024 Lyons Will Gamay, <i>Macedon Ranges</i>	- /100	
	2024 Singlefile Riesling, <i>Great Southern WA</i>	14 / 65	2022 Sorrenberg Gamay, <i>Beechworth</i>	- / 120	
	2023 Dr Loosen Alcohol-Free Riesling, <i>Mosel Germany</i>	- / 55	2023 Strelly Farm Pinot Noir, <i>Tasmania</i>	- / 85	
	2023 TWR Pinot Gris, <i>Marlborough NZ</i>	- / 70	2022 G.D. Vajra, <i>Langhe, Rosso Nebiollo, Italy</i>	- / 80	
	2021 Chalmers Greco, <i>Heathcote</i>	/ 65	2022 Podere Della Filandra Chianti DOCG, <i>Italy</i>	- / 70	
	2024 S.C. Pannell Fiano, <i>McLaren Vale</i>	15 / 75	2024 Mother Block Nero D’Avola Blend, <i>Murray Darling</i>	13 / 65	
	2022 Mortellito Calaiancu, <i>Sicily Italy</i>	- / 70	2022 Clos Clare Grenache, <i>Clare Valley</i>	15 / 75	
	2022 Groiss Grüner Veltliner, <i>Weinviertel Austria</i>	- / 70	2020 Protero Barbera, <i>Adelaide Hills</i>	- / 75	
	2022 Paul Blank Pinot Blanc, <i>Alsace</i>	- / 65	2020 Belnaves “The Blend” Cabernets, <i>Coonawarra</i>	13/ 65	
	2021 Domaine Felix Petit Chablis, <i>France</i>	- / 100	2020 Yering Farm Cabernet Sauvignon, <i>Yarra Valley</i>	- / 80	
	2023 Belnaves Chardonnay, <i>Coonawarra</i>	15/70	2019 Koolmilya Tempranillo, <i>McLaren Vale</i>	- / 75	
	2023 Deep Woods Estate Chardonnay, <i>Margaret River</i>	- / 65	2021 Growers Gate Shiraz, <i>South Australia</i>	11 / 50	
	2024 Scorpo Chardonnay, <i>Mornington Peninsula</i>	- / 90	2024 A.B. Dice “Very Special” Shiraz, <i>McLaren Vale</i>	14 / 70	
	2024 Lyons Will Chardonnay, <i>Macedon Ranges</i>	- /100	2012 Moortangi Cambrian Shiraz, <i>Heathcote</i>	- / 95	
	ROSE	2023 Jules Rosé, <i>France</i>	12 / 60	2012 Dalwhinnie ‘Moonambel’ Shiraz, <i>Victoria</i>	- / 150
			2021 Mount Mary “Quintet”, <i>Yarra Valley</i>	-/245	
COCKTAILS	Limoncello Spritz or Grapefruit Spritz	19	Carlton Draught	7.5 / 11 / 14.5	
	Aperol Spritz Aperol, prosecco, soda & orange	19	Moo Brew “Tassie” Lager	7.5 / 11 / 14.5	
	Margarita- Spicy / Classic Tequila, triple sec, lime & chilli	19	XXXX Gold 3.5%	6.5 / 10 / 12.5	
	Espresso Martini Vodka, kahlua & espresso	19	Balter Easy Hazy 4%	7 / 10.5 / 13.5	
HAPPY HOUR MONDAY TO FRIDAY: 5pm-6pm \$5 POTS - \$8 HOUSE WINES - \$14 SELECTED COCKTAILS			TAP BEER	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 English Red Ale	8 / 12 / 15.5
				Beechworth Pale Ale	7.5 / 11 / 14.5
			Hard Rated Solo	8/ 12 / 15.5	