

NORTH PORT HOTEL



SNACKS & STARTERS	Sourdough & whipped, salted butter	7	FISH & CHIPS Beer battered rockling or cauliflower, fries, mushy peas, tartare & lemon (vgo)	28			
	Natural oysters, mignonette & lemon	6/30/55		CHEESEBURGER House made beef or vegan patty, burger sauce, pickles, butter lettuce, tomato, onion & fries (vgo) Double Patty +5	27		
	Kilpatrick oysters, bourbon, crackling & chive	6.5/33/60			SOUTHERN FRIED CHICKEN BURGER Crispy fried chicken, butter lettuce, tomato, pickles, onion, sriracha mayo & fries	28	
	Toolunka Creek olives, citrus peel, garlic & smoked paprika	11		SCHNITTY Panko crumbed chicken breast, fried egg, pepper sauce, fries & roquette salad		29	
	Yurrita Cantabrico anchovies, grilled sourdough & lemon	17				PARMA Panko crumbed chicken breast or eggplant, shaved ham, napoli, mozzarella, fries & salad Nduja & ricotta +3	29
	Southern fried chicken or cauliflower & siracha mavo (V)	17					STEAK SANDWICH Chargrilled sirloin on sourdough, roquette, caramelised onion, tomato, mustard mayo, fried egg & fries (df)
	Potato cakes & malt vinegar mayo (v)	17		FROM THE GRILL <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>		37	
House made sausage rolls, tomato & chilli jam	17	49					
LARGER PLATES	PUMPKIN RISOTTO Pumpkin & goat's cheese risotto, basil, roquette & lemon	39	BUTCHER'S CUT Please see our staff for details		MP		
	LAMB SHANK Served with mash, roasted root vegetables & rosemary jus	34	<div style="border: 1px solid black; padding: 10px; text-align: center;"> WEEKLY SPECIALS WORKERS' LUNCH - PUB CLASSICS \$23 Tuesday - Thursday 12pm -3pm STEAK DAY - TUESDAY \$27 250g Sirloin, roquette salad, fries & choice of sauce SCHNITTY NIGHT - WEDNESDAY \$23 Panko crumbed chicken breast, fried egg, pepper sauce, fries & roquette salad </div>				
	BEEF & GUINNESS PIE Served with potato mash	33					
	MARKET FISH Please see our staff for details	MP					
SIDES	Fries & aioli	11					
	Hand cut chips	12					
	Garden salad (gf, df)	14					
	Steamed seasonal greens, goat's cheese, smoked almonds, lemon, olive oil (dfo)	14					
DESSERT	Chocolate fondant with salted caramel & vanilla ice-cream	15					
	Apple & rhubarb crumble with custard & vanilla ice-cream	15					
	Sticky date pudding...you know the deal	15					

SPARKLING

Billecart Salmon Champagne, <i>France</i>	20 / 110
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</i>	12 / 55
2022 Fritz's Riesling, <i>Gunderloch Germany</i>	14 / 65
2021 Chalmers Greco, <i>Heathcote</i>	14 / 65
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
2022 Riposte Chardonnay, <i>Adelaide Hills</i>	14 / 65
2022 Deep Woods Estate Chardonnay, <i>Margaret River</i>	- / 65
2019 Clemens Hill Chardonnay, <i>Coal River Valley</i>	- / 90
2022 Irrewarra Chardonnay, <i>Geelong</i>	- / 125

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
Grapefruit Thyme Fizz Gin, grapefruit juice, lime & soda	19

RED

2023 Nomads Garden Pinot Noir, <i>Alpine Valley</i>	15 / 75
2023 Onannon Pinot Noir, <i>Mornington Peninsula</i>	- / 95
2022 Sorrenberg Gamay, <i>Beechworth</i>	- / 120
2023 Strelly Farm Pinot Noir, <i>Tasmania</i>	- / 85
2022 G.D. Vajra, Langhe, Rosso Nebiolo, <i>Italy</i>	- / 80
2022 The Cloak Sangiovese, <i>North Eastern Victoria</i>	14 / 65
2022 Clos Clare Grenache, <i>Clare Valley</i>	15 / 75
2021 Mount Mary - Marli Russel GSM, <i>Yarra Valley</i>	- / 110
2020 Varvaglione Primitivo del Salento, <i>Puglia Italy</i>	- / 75
2019 Kodmilya 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
2009 Rockford 'Basketpress' Shiraz, <i>Barossa Valley</i>	- / 320

TAP BEER

Carlton Draught	7 / 10 / 14
Moo Brew Tassie Lager	6.5 / 10 / 13
Great Northern Super Crisp	6.5 / 10 / 13
Balter Easy Hazy	6.5 / 10 / 13
Balter XPA	7.5 / 10 / 15
Fixation Obsession IPA	7.5 / 11 / 15
Guinness	7.5 / 10 / 15
Kaiju Golden Axe Cider	7 / 10 / 14
Stone & Wood Pacific Ale	7.5 / 10 / 15
Little Dragon Ginger Beer	7 / 10 / 14
Spangled Drongo Pale Ale	7 / 10 / 14
Hard Rated Solo	7.5 / 11 / 15

HAPPY HOUR

MONDAY TO FRIDAY: 5pm-6pm
\$5 POTS - \$8 HOUSE WINES - \$14 SELECTED COCKTAILS