

MENU

STARTERS & SIDES

Garlic Bread (vg) | 8

Cheesy Garlic Bread (v) | 9

Fresh Oysters

- natural | ½ doz 18 | doz 34
- kilpatrick | ½ doz 20 | doz 36

Pork Belly Burnt Ends | 15

Sweet & sticky bbq sauce, spring onion

Fried Korean Chicken Wings | ½ doz 12 | doz 20

Korean honey hot sauce, sesame seeds, spring onion

Caprese Salad | 15

mozzarella, sliced tomatoes, basil, olive oil, baby herbs

Tomato Bruschetta | 14

toasted sourdough, basil pesto, rocket, fetta, tomato salsa, balsamic glaze, olive oil, baby herbs (v, vgo)
- add smoked salmon +\$8

Chips | 10

with aioli (vgo, gf, v)

Spiced Potato Wedges | 12

with sweet chilli sauce, sour cream (v, vgo)

Cheeseburger Spring Rolls (3) | 14

wagyu beef mince, American cheddar cheese, pickles, served with house special sauce

Pumpkin & Sage Arancini (3) | 14

served with aioli (v)

Bowl of Roasted Vegetables | 12

roast pumpkin, honey mustard carrots, roast potatoes (gf)

Duck Fat Confit Potatoes | 12

chat potatoes, rosemary salt flakes, served with aioli

PUB CLASSICS

Chicken Schnitzel | 22

served with chips, house salad, choice of gravy
- add parmigiana +3.5 | hawaiian +4 | kilpatrick +5

Porterhouse Beef Schnitzel | 24

served with chips, house salad, choice of gravy
- add parmigiana +3.5 | hawaiian +4 | kilpatrick +5

Eggplant Parmigiana | 19.9

served with chips, house salad, choice of gravy

Beer Battered Fish | 1pc 20 | 2pcs 24

served with chips, house salad, tartare, lemon (crumbed or grilled available) (gfo)

Salt & Pepper Squid | 24

served with chips, house salad, tartare, lemon (gf)

Seafood Catch | 32

beer battered hake, panko crumbed prawns, salt & pepper squid, chips, house salad, tartare, lemon

BURGERS

V2 Burger | 24

Plant based burger patty, cheddar cheese, caramelised onion, tomato, lettuce, chipotle mayonnaise served with chips (vg, gfo)

Grilled Chicken Burger | 24

Cajun spiced chicken breast, Swiss cheese, grilled bacon, pineapple, onion, tomato, lettuce, aioli, served with chips

Bacon Cheeseburger | 19.9

char-grilled brisket beef patty, bacon, Swiss cheese, caramelised onion, smokey chipotle aioli served with chips
- add egg +2 | add patty + 6

Gluten Free Bun +3 | Vegan Bun +3

GRILL

300g Scotch Fillet | 39.9

cooked to your liking, served with chips & your choice of salad or steamed vegetables plus your choice of gravy (gf)

300g Char-grilled Beef Sirloin | 31.9

cooked to your liking, served with chips & your choice of salad or steamed vegetables plus your choice of gravy (gf)

Mixed Grill | 42

150g porterhouse steak cooked to your liking, grilled kransky, bacon, Cajun spiced chicken, grilled tomato served with chips & your choice of salad or steamed vegetables plus your choice of gravy (gf)

MAINS

Crispy Skin Atlantic Salmon | 32

with broccolini, duck fat potatoes, blistered cherry tomatoes, hollandaise sauce, baby herbs, lemon

Garlic Prawns | 26.9

white wine onion garlic cream sauce, green beans, steamed white rice, crispy shallots, parsley (gf)

Seafood Paella | 32

Spanish chorizo, scallops, prawns, mussels, squid, saffron rice with peas tossed through capsicum sofrito sauce, topped with coriander

Mushroom Wellington | 26

sautéed mushrooms, baby spinach, baked in puff pastry, served with sweet potato chips & house garden salad (vg)

Cajun Spiced Chicken Breast | 28.9

pilaf rice, tomato salsa, crema sauce, fresh coriander

Roast of the Day | 24

served with honey mustard carrots, roast pumpkin, roasted potatoes, plain gravy (gf)

SALADS & BOWLS

Thai Salad | 20

rice noodles, carrots, onion, cucumber, bean sprouts, coriander, mint, basil, toasted cashews, Thai dressing (vg, gf)

Caesar Salad | 20

baby cos lettuce, crispy bacon, croutons, shaved parmesan, soft poached egg, caesar dressing (gfo)

Poke Bowl | 20

cucumber, pickled cabbage, avocado, brown rice, edamame, carrots, spring onion, sesame seeds, toasted nori, sriracha mayo (vgo, gf)

Add to any Salad or Bowl

- add crispy beef +7 | add grilled chicken +6 | add salt & pepper squid +6
- add fried tofu + 5 | add smoked salmon +8

SAUCES & GRAVY

- plain gravy | peppercorn gravy | diane gravy | mushroom gravy
- house spiced tomato relish | house jus +2.5 | hollandaise +3
- garlic cream sauce +3 | prawns & squid in garlic cream sauce +8

DESSERT

Ice Cream Sundae | 10

vanilla bean ice cream, praline, mini marshmallows, chocolate wafer, brownie chunks, chocolate fudge sauce, fresh strawberry

Chocolate Panna Cotta | 10

almond biscotti, berry gel, fresh strawberry

Sticky Date Pudding | 10

warm butterscotch sauce, vanilla bean ice cream, fresh strawberry, mint

Macadamia Brownie | 10

vanilla bean ice cream, warm chocolate fudge sauce, fresh strawberry, mint

KIDS

Includes Drink & Ice Cream | 13.5

Cheeseburger with tomato sauce & chips

Hawaiian Pizza ham & pineapple pizza served with chips

Chicken Nuggets with tomato sauce & chips

Fish & Chips with tomato sauce

Chicken or Beef Schnitzel with tomato sauce & chips

Spaghetti Bolognese with cheese

Salt & Pepper Squid with tomato sauce & chips

Roast of the Day with roasted vegetables & gravy

WEEKLY SPECIALS

DAILY PINT & PARMI \$25

WEDNESDAY RUMP STEAK \$20

THURSDAY SCHNITZELS \$13.9

vg - vegan | v - vegetarian | gf - gluten free | o - option available | 10% surcharge on public holidays

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten.

DRINKS

RED WINE

Riposte The Dagger Pinot Noir
150ML / 10 | 250ML / 13.5 | B / 37

Robert Oatley Pinot Noir
B / 42

Elvarado Tempranillo Grenache
150ML / 9 | 250ML / 12 | B / 34

Octogenarian Grenache
B / 48

Rymill Dark Horse Cabernet
150ML / 9.5 | 250ML / 13 | B / 36

Jim Barry Cover Drive Cabernet Sauvignon
B / 44

Bremerton Tamblyn Cabernet Shiraz Malbec Merlot
150ML / 9.5 | 250ML / 13 | B / 36

Wirra Wirra Church Block
150ML / 11 | 250ML / 15 | B / 41

Robert Oatley GSM
150ML / 11 | 250ML / 15 | B / 41

Grant Burge Hillcot Merlot
B / 39

St Hallett Black Clay Shiraz
150ML / 9 | 250ML / 12 | B / 34

Villain & Vixen Shiraz
150ML / 11.5 | 250ML / 16 | B / 44

Willunga 100 Shiraz
150ML / 12.5 | 250ML / 17 | B / 48

Pepperjack Shiraz
150ML / 12.5 | 250ML / 17 | B / 48

Mitchells Peppertree Shiraz
B / 52

ROSÉ

Squealing Pig Rosé
150ML / 10 | 250ML / 13.5 | B / 37

Gemtree Rosé
150ML / 10.5 | 250ML / 14.5 | B / 40

Rameau d'Or Petit Amour Rosé
150ML / 10 | 250ML / 13.5 | B / 39

WHITE WINE

Amberley Kiss & Tell Moscato
150ML / 8.5 | 250ML / 11.5 | B / 33

Giesen Sauvignon Blanc
150ML / 8.5 | 250ML / 11.5 | B / 33

Grant Burge Pearl Sauvignon Blanc
150ML / 9 | 250ML / 12 | B / 34

Squealing Pig Sauvignon Blanc
150ML / 10 | 250ML / 13.5 | B / 37

Shaw & Smith Sauvignon Blanc
150ML / 15 | 250ML / 20.5 | B / 58

Bleasdale Chardonnay
B / 52

The Lane Block 1A Chardonnay
150ML / 11 | 250ML / 15 | B / 42

Vickery Watervale Riesling
150ML / 10 | 250ML / 13.5 | B / 37

Pikes Traditionale Riesling
B / 51

Jim Barry Riesling
B / 41

Wicks Pinot Gris
150ML / 11 | 250ML / 15 | B / 41

Pikes Luccio Pinot Grigio
150ML / 10.5 | 250ML / 14.5 | B / 39

Miss Zilm Fiano
B / 47

SPARKLING

Aurelia Prosecco
150ML / 9.5 | B / 35

The Lane Lois Blanc de Blancs
150ML / 11 | B / 42

Bird in Hand
150ML / 12 | B / 47

Croser Sparkling Pinot Noir Chardonnay
B / 50

Mumm Cordon Rouge
B / 95

Hancock & Hancock Sparkling Shiraz
150ML / 11 | B / 41

BEER

Corona / 10.5

Peroni Red / 8.5

Stella Artois / 8.5

Heineken / 8.5

Superdry 3.5 / 9

Cascade Light / 9

Heineken Zero / 8

Stone & Wood Pacific Ale / 12.5

Pirate Life Acai & Passionfruit Sour / 12.5

Big Shed F Yeah American Pale / 16

Mismatch Session Ale / 12

OTHER

Somersby Apple or Pear Cider / 9

-196 Double Lemon Vodka / 16

Brookvale Union Vodka Lemon Squash / 13

White Claw Hard Seltzer / 16

Bundaberg Alcoholic Ginger Beer / 14

COCKTAILS

Malibu Breeze | 20
Bacardi, Malibu, cranberry juice, pineapple juice, shredded coconut

Passionfruit Margarita | 15
Altos Plata Tequila, triple sec, lime juice, passionfruit pulp

Choctini | 15
Absolut Vanilla Vodka, Kahlúa, Crème de Cacao White, espresso, chocolate sauce, chocolate shards

Banoffee Pie Martini | 20
Stoli Caramel Vodka, Banana Vok, pineapple juice, caramel topping, chocolate shards

Strawberry Colada | 18
Bacardi, Strawberry Vok, pineapple juice, strawberry purée, coconut cream

Strawberry Princess | 24
Tanqueray Gin, Strawberry Vok, St Germain elderflower liqueur, lime juice, soda

Tropical Gin Sour | 20
23rd St Tropical Gin, Banana Vok, passionfruit, lemon juice, soda

Classic Mojito | 18
Bacardi, lime, mint, soda

JUGS

Candy Apple Punch | 35
Stoli Caramel Vodka, apple juice, lemon & lime juice, soda

The Porties Jug | 40
Bacardi, Malibu, Vok Blue Curaçao, pineapple juice

Long Island Iced Tea Jug | 50
Altos Plata Tequila, Gordon's Gin, Smirnoff Vodka, Bacardi, Vok Triple Sec, lemon juice, coke

MOCKTAILS

Virgin Colada | 10
Coconut cream, pineapple juice, whipped cream, maraschino cherry

Pine Passion Dream | 8
Passionfruit, pineapple juice, lemon juice, soda water

GIN SPECIALS

Please See Staff For Our Gin Menu

Port Noarlunga Hotel

10% surcharge on public holidays