

Entrées | Share plates

1/2 Doz Natural Oysters served with shallot & champagne mignonette. (gf, df)	\$24
1/2 Doz Oysters Kilpatrick, smoky bacon & a tangy worcester glaze. (gf, df)	\$28
Fried calamari, fire roasted romesco & salad. (gf, df)	\$21
Baked scallops, nori butter. (gf) (3)	\$20
Karaage chicken with sriracha mayo, lime & jalapeño.	\$18
Mediterranean meatballs in a rich tomato & chilli sauce. (gf)	\$18
Creamy burrata drizzled with extra virgin olive oil, served warm stone baked bread. (gf, v)	\$19
Roasted garlic hummus, pitted olives & warm flatbread. (gfo, v)	\$18
Wagyu sliders with cheese & burger sauce. (2)	\$20

Mains | Share plates

Barramundi fillet, lemongrass, coconut & coriander beurre blanc served with potato mousse. (gf)	\$39
Duck breast with beetroot purée, asparagus & cherry jus. (gf, df)	\$42
Pumpkin & caramelised red onion ravioli with wilted spinach & parmesan. (v)	\$29
Wagyu cheeseburger, burger sauce, pickles, lettuce & crispy coated fries.	\$30
Slow cooked lamb shoulder with galangal sauce & roti. (gfo)	\$42
200g Porterhouse served with seasonal veg & red wine jus. (gf, dfo)	\$38
250g Scotch fillet served with seasonal veg & red wine jus. (gf, df)	\$48

Sides

Crispy coated fries. (GF, DF, V)	\$12
Mixed salad leaves with lemon vinaigrette. (GF, DF, V)	\$11
Asparagus with lemon oil. (GF, V)	\$12

What's on at Porters

Wednesday - Duck & Pinot Night \$34

Thursday - Chefs Meat Feed Me \$59 for 2 designed to share or

Classic Steak night, 250 g Porterhouse, fries, salad & your choice of sauce. gf \$29

Friday - Chefs Fish Feed Me \$49 for 2 designed to share.

Our Midweek Roast will be back in February 26

Now taking bookings for Christmas Day Lunch