

## ENTRÉE

### Garlic Bread | \$6.9

Toasted ciabatta bread with a garlic butter

### Soup of the Day | \$7.9

Served with toasted ciabatta bread  
*(Ask the staff for today's soup)*

### Bowl of Chips | \$7.9

Served with tomato sauce and aioli

### Beer Battered Onion Rings | \$9.9

Served with aioli

### Seasoned Potato Wedges | \$10.9

Served with sour cream and sweet chilli

### Bruschetta

Toasted ciabatta bread topped with vine ripened tomatoes, pesto and shaved parmesan *(v)* **\$9.90**

Toasted ciabatta bread topped with herb pesto, pumpkin, sweet cherry tomato, bocconcini and pine nuts *(v)* **\$10.9**

### Trio of Dips | \$11.9

Chef's selection of house made dips served with toasted ciabatta bread and balsamic oil  
*(Ask staff for today's dips)*

### Spanish Onion Tart | \$11.9

Mini savoury tartlet filled with caramelised red onion, a mix of 3 cheeses and topped with a salad garnish and balsamic glaze *(v)*

### South Australian Oysters

Available in 1/2 dozen or dozen serves

Oysters Natural served with lemon **\$13 | \$22**

Oysters Kilpatrick, Summer Salsa or Rockefeller **\$15 | \$24**

**Kilpatrick** - Crispy bacon and Kilpatrick sauce

**Summer Salsa** - Tomato, cucumber, red onion, lime and chilli

**Rockefeller** - Baked with baby spinach and cheese sauce garnished with watercress

### Tapas Grazing Plate | \$24.9 (serves 2)

Includes chorizo sausage, marinated vegetables, grilled halloumi, house dip, served with mixed olives and toasted ciabatta bread

### Shanghai Plate | \$19.9 (serves 2)

Succulent pork belly, duck spring rolls, chicken and prawn wontons and vegetarian dumplings served with Chef's house made Asian dipping sauce

*Our salad and vegetable bar is complimentary with all main meals, a surcharge will apply when the salad and vegetable bar is accompanying an entrée \$5.90 or served as a main course \$10.90*

## PASTA AND RISOTTOS

### Fungi Risotto | \$15.9

Fresh mushrooms and sautéed spinach in a white wine and cream sauce, sprinkled with parmesan cheese *(v)*

### Pumpkin Gnocchi | \$16.9

Potato gnocchi parcels in a brown butter, sage and cream sauce with roasted pumpkin and smoked bacon, garnished with fresh herbs *(vegetarian option available)*

### Beef Ragu | \$19.9

Slow cooked beef brisket tossed in a rich tomato ragu served with fresh pappardelle pasta and parmesan

## BURGERS AND SANDWICHES

### B.L.T.A | \$15.9

Traditional BLT but with the A! Smoked bacon, lettuce and tomato then to finish avocado smash and homemade garlic aioli all on a toasted brioche bun, served with chips

### Clubhouse Sandwich | \$16.9

Grilled chicken tenders, bacon, avocado, lettuce, tomato and chef's special mayonnaise toasted to perfection, served with chips

### Pulled Pork Burger | \$17.9

Slow cooked pulled pork smeared with a BBQ bourbon sauce and crunchy Asian slaw on a toasted brioche bun, served with chips

### Port Beef Burger | \$18.9

Grilled seasoned beef patty topped with smoked bacon, caramelised onion, beetroot, lettuce, melted cheddar cheese and Chef's tomato relish in a toasted brioche bun, served with chips

## PIZZA

*All pizzas are 10"*

### Mediterranean Vegetable | \$18.9

Pumpkin, zucchini, eggplant, mushrooms, olives and fetta on a tomato base *(v)*

### Spicy Salami | \$18.9

Spicy salami, fresh basil and melted bocconcini cheese on a tomato base

### Pulled Pork | \$20.9

Slow cooked pulled pork on a bbqsauce base with roasted capsicum topped with a peach and pear salad garnish

### Meat Lovers Delight | \$22.9

Combination of chorizo, chicken and slow cooked beef brisket topped with cheese on a tomato base

## SALADS

### Caesar Salad | \$15.9

Smoked bacon, anchovies, poached egg, cos lettuce and croutons mixed in the Chef's special hail caesar dressing and sprinkled with parmesan

### Roasted Pumpkin Salad | \$16.9

Spiced roasted pumpkin tossed with baby spinach, green beans, olives, roasted pine nuts and fetta in a Chef's house made ranch dressing *(v)*

### Add meat?

Chicken **\$5.0** | Lamb **\$6.0** | Prawns (5) **\$8.0**

### Pork and Prawn Salad | \$22.9

Pork belly and grilled prawns mixed with Asian greens, herbs, honey cashews, crispy noodles and a honey sesame dressing

## SEAFOOD

### Fish and Chips | \$17.9

Two pieces of fish cooked to your choice of beer battered, crumbed or grilled, served with a dill caper aioli and chips

### Salt and Pepper Squid | \$19.9

Lightly dusted in Chef's special mix and fried squid served with a summer salad, chips and dill caper aioli.

### Panko Prawns | \$21.9

Lightly crumbed in Japanese bread crumbs and fried until crispy, served with a crispy noodle and green salad, lime and garlic aioli dipping sauce and side of chips

### Summer Salmon | \$25.9

Oven baked salmon served on top of roasted pumpkin, potato and rosemary topped with summer bruschetta and balsamic glaze *(gf)*

### Seafood Platter | \$25.9 (1) | \$44.9 (2)

Beer battered fish, Chef's salt and pepper squid, panko prawns and SA natural oysters (3) served with a summer salad, chips and Chef's dill caper aioli

Upgrade from natural to **Kilpatrick, Rockefeller, Summer Salsa** Oysters (3) for **\$2.0** | (6) for **\$4.0**



THE PORT CLUB

MENU

## MAINS

### Schnitzel

Prime Beef Schnitzel **\$18.9** | Tender Chicken Breast **\$17.9**

Served with chips and your choice of sauce

Gravy | Pepper | Mushroom | Dianne

### Roast of the day | \$15.9

served with roast potatoes and gravy

*(Ask the staff for today's roast)*

### Bangers Mash | \$15.9

Traditional sausages served on a creamy mash potato and topped with an onion gravy

### Oven Baked Chicken Breast | \$23.9

Chicken breast kiev cut, filled with chorizo, baby spinach and fetta served on a bed of sweet potato mash and creamy lemon thyme sauce *(gf)*

### Slow Cooked Pork Belly | \$23.9

Twice cooked pork belly served on an apple cider vinegar red cabbage and topped with a pear and apple compote *(gf)*

### Smokey Pork Ribs | \$25.9

Smokey BBQ Pork Ribs cooked twice marinated in a sticky hoisin sauce served with seasoned potato wedges and a side roasted capsicum and corn salsa

### Lamb Ratatouille | \$25.9

Marinated roasted lamb fillet served on a bed of sweet potato mash with vegetable ratatouille and topped with a herbed pesto *(gf)*

### Sirloin Steak | \$28.9

Sirloin cut steak cooked to your liking served with chips and your choice of sauce

### Meat Lovers Mixed Grill | \$29.9

Lamb cutlet, steak, sausage and slow cooked pork belly topped with an egg and your choice of gravy and chips

## SAUCES AND TOPPINGS

Gravy | Pepper | Mushroom | Dianne

Extra Jug of Sauce **\$2.0**

Parmigiana **\$3.0**

Hawaiian (ham, pineapple and cheese) **\$3.0**

Mexican (tomato salsa, sour cream, jalapenos and cheddar cheese) **\$3.0**

Meatlovers(salami, ham, bacon, BBQ sauce and cheese) **\$4.0**

Reef Sauce (grilled prawns in a creamy garlic sauce) **\$7.0**

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## DESSERTS

### Banana Bread Ice Cream Sandwich | \$9.9

Macadamia and Caramel ice cream between 2 slices of house made fresh banana bread with a chocolate marshmallow dipping sauce

### Apple & Pear Tarte Tatin | \$7.9

Savoury pastry dish topped with baked apple and pear served on a chocolate sauce with berries and vanilla ice cream

### Warm Banana Split | \$7.9

Baked and caramelised banana topped with vanilla ice cream and sprinkled with desiccated coconut *(gf)*

### Summer Berries | \$6.9

Creamy vanilla ice cream with a mix of summer berries *(gf)*

### Ice Cream Sundae | \$6.9

Vanilla ice cream with your choice of topping including chocolate, strawberry, caramel or banana with whipped cream and a crunchy wafer

### Cheese Plate for 1 | \$12.9

Chef's selection of 3 cheeses, water crackers, quince paste and dried fruit

## BEVERAGES

### Coffee | \$3.8

Cappuccino

Latte

Chai Latte

Long Black

Short Black

Macchiato

Moccha

Hot Chocolate

### Tea | \$3.8

English Breakfast

Green Tea

Peppermint Tea

*Decaf Coffee available upon request | Skim and Soy milk available*

For bookings call 8447 9902 or email [functions@pafc.com.au](mailto:functions@pafc.com.au)



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