

Appetisers/ starters

Antipasto Al Porto

Selection of Italian fine cured meats
(arancini, meat ball, olives, feta, cheddar
cheese, grissini)

Pizza Focaccia

Cheese, Garlic, oregano & olive oil

Pizza Bruschetta

Tomato, red onion, basil and bocconcini

Mozzarella Bites (V)

marinara sauce

Mushroom & pea Arancini (V)

confit Garlic aioli

Mixed Olives or marinated olives

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Garlic, chilli and rosemary, served with
wood fired bread

GAMBERI FRITTI (Fried prawns)

Lime aioli

Oysters Natural

½ Dozen \$ 17

Dozen \$ 34

Oysters Kilpatrick

½ Dozen \$ 19

Dozen \$36

Poached Bay Mussels

spring bay mussels tossed with garlic, lemon, white wine & Napoli.

Bowl of Fries

Salads

Insalata (GF, V)

Garden salad of tomato, cucumber, cos lettuce, olives & Italian dressing.

Rocket & Pear salad (V, GF)

balsamic dressing, shaved parmesan

Caprese Salad (GF, V)

Tomatoes, bocconcini, basil, olive oil & Reduced balsamic.

Caesar Salad Al Porto Style

Cos Lettuce Tossed with Pesto Croutons Shaved Parmesan, House Made Caesar Dressing, Boiled Egg, Anchovies & Crispy Pancetta.

Add Chicken tenderloins \$ 4.

Farro Salad (V)

Beets, Pistachios, Pomegranate & feta

Add pulled lamb \$4.

Add chicken \$4.

Pasta

Choice of spaghetti/ Penne/ Tagliatelle
Additional \$2 for Tortellini/ Beef
ravioli/gnocchi

Carbonara

Pancetta, eggs, cream, garlic, parsley & grana Padano

Matriciana

Shallots, pancetta, salami, chilli flakes, garlic, san Marzano tomatoes, grana Padano

Pesto Genovese (V)

Homemade basil pesto, Fiori di latte, parmesan, and pine nuts (v)

Beef & Sausage Bolognese

Italian chunky sausage, beef mince slow cooked with wine and vegetables served with Pomodoro and grana Padano.

Lamb Ragu

Slow cooked wood oven baked lamb with red wine and parmesan

Gnocchi Pomodoro (V)

Homemade potato gnocchi with san Marzano tomato, garlic, basil and *****

Chicken al Verde

Chicken, avocado, cream, pesto, and Padano parmesan

Marinara

San Marzano tomato, fresh seafood (**whole tiger prawns, mussels, squid, shrimps**) cherry tomatoes, white wine, garlic, and basil

Spanner crab

Chilli, garlic, parsley, pomodoro & lemon

Alio Olio (V)

pasta tossed through fresh garlic, chilli and E.V.O.O.

Lasagne

Homemade lasagne baked in wood fired oven, served with garden salad.

Ricotta and Spinach Cannelloni

Home-made cannelloni filled with ricotta and spinach topped with creamy Napoli sauce and parmesan

Pepperoni

San Marzano tomato, fior di latte, pepperoni

Marinara

San Marzano tomato, fior di latte, garlic, and selection of seafood

BBQ Chicken

San Marzano tomato, fior di latte, chicken, onion, peppers & pineapple

Classic Style Wood Fire Pizza

Margherita (V)

San Marzano tomato, fior di latte, oregano, fresh basil, and extra virgin olive oil

Capricciosa

San Marzano tomato, fior di latte, leg ham, mushrooms, artichokes & olives

Arrabbiata

San Marzano tomato, fior di latte, red onion, capsicum, hot salami, Chilli flakes and olives

Broccolini

Buffalo mozzarella, pecorino, broccolini & white truffle oil

Ortolana (V)

San Marzano tomato, fior di latte, zucchini, capsicum, eggplant and onions

Garlic, asparagus, king prawns, avocado,
lemon, and white wine

Al Porto Sensation

San Marzano tomato, fior di latte, salami,
bacon, thyme, leg ham and chicken

Bufalina

San Marzano tomato, Fresh Buffalo
mozzarella, fresh basil and extra virgin
olive oil

Risotto

Wild Mushroom & thyme (V)

Mushrooms, baby spinach & parmesan

Add Chicken \$

Roast Pumpkin & feta Risotto (V, GF)

Peas, roasted pine nuts, capsicum

Avocado and Prawn Risotto (GF)

Veal Parmigiana

Pan-fried golden-brown Veal Schnitzel, mozzarella cheese finished in wood oven.

Scallopini Marsala

Pan fried veal cooked in marsala cream sauce, mushrooms.

Saltimbocca Alla Romana

Pan fried veal with prosciutto, white wine, sage.

Veal Piccata

Pan fried veal w/ lemon, capers, and parsley.

Beef

All the Steaks served with chips, house salad and Red wine jus.

Porterhouse (300 gm)

Our signature steak is renowned for being flavoursome and succulent.

Scotch Fillet (300 gm)

A boneless & marbled cut bursting with flavour

Angus Eye Fillet (250 gm)

A prime cut from the loin of beef

Rib Eye (350 gm)

Cooked and served on the bone to preserve moisture and flavour.

Add our Signature sauce for extra \$ 3.00.

Wild Mushroom /3 pepper corn / Salsa Verde

Veal

served with roasted Chat potatoes and green beans.

Beer Battered Flat head, Tartare sauce, lemon, house salad & chips.

Barramundi Fillet

Wood oven baked fish served with salsa Verde, chat potatoes.

Market whole fish of the day

Served w/ house salad, crispy potatoes, salsa Verde.

Chicken

Pollo A La Fiorentina (GF)

Pan fried chicken breast with baby spinach, cream, mozzarella cheese finished in wood fired oven. Served with green beans and chat potatoes.

Chicken Parmigiana

Crumbed chicken breast topped with ham, Napoli, mozzarella finished in wood fired oven. Served with chips & house salad.

Chicken Mushroom Crepe

Chicken fillet, white wine, cream, and Mushroom in a crepe finished in the wood fire oven. Served with green beans & chat potatoes.

Prosciutto wrapped Chicken Breast.

Creamy mash, green beans, pan jus.

Seafood

Scamberi Al Crema

Fresh prawn cooked in creamy garlic sauce. Served with Jasmine rice and house salad.

Salmone A La Erbette

Pan friend salmon, white wine, lemon butter sauce, served with seasonal vegetables and chat potatoes.

Fritto Misto Platter

Selection of seafood deep fried in batter, served with tartare sauce, chips and house salad.

Salt & Pepper Calamari

Calamari dusted with salt and pepper, served with garlic aioli, chips and house salad.

Fish and Chips

Steak Sandwich

Fried Egg, lettuce, beetroot relish, tasty cheese, chips.

Wagyu Beef Burger

Lean beef patty, lettuce, beetroot relish, bacon, tasty cheese, chips

Farro Salad (V)

Beets, Pistachios, Pomegranate & feta
Add lamb or chicken. \$

Al Porto Slow cooked Meat ball sub

Shaved parmesan, house salad, chips

Dolci/ Desserts

Chocolate & walnut Brownie \$ 12

Vanilla bean ice cream salted caramel sauce.

Crème Brulee \$12

Served with fresh strawberries & biscotti.

Vanilla bean panna cotta \$12

Berry coulis, honeycomb

Lunch Specials

Lamb Shank

Creamy mash, Green beans, lamb jus

Fish and chips

Chips, tartare sauce and house salad.

Chicken Parmigiana

Chips, house salad

Grilled Chicken Salad (GF)

Chicken tenderloin, roasted capsicum, sun dried tomatoes, mix leaves, balsamic dressing.

Grilled lamb cutlet

Eggplant, feta, and mint salad, French vinaigrette

Whole roasted baby cauliflower (Vegan)

Farro, beet, pomegranates, almonds, Romesco

Spiced pork chop

Sweet potato, mustard jus, brussels sprouts

wood oven baked scallops

cauliflower puree, crispy prosciutto, Blistered cherry tomatoes

Baked Ricotta Stuffed Mushrooms

w/ Romesco sauce

Surf N Turf

250 Gms Rump steak, grilled 1/2 crayfish, garlic butter, chips, House salad

Italian sausage Alla Norma

Eggplant, soft polenta, tomatoes, parmesan

Sticky Balsamic BBQ pork ribs

Charred corn salad, Chips

Al Porto classics

Slow cooked lamb rump

roasted veg mash, parsnip crisps, rosemary jus.

Confit Pork belly

Savoy cabbage, apple puree

Crispy skinned Atlantic salmon

Salsa Verde, olive crushed potatoes

