

DINNER MENU



THE PORT OF BOURKE HOTEL

Entrée

Garlic Bread	7
Cheese & Bacon Bread	8
Pizza Bread	9
Marinated Prawn Skewer	8
Honey Soy Wings	10
Halloumi Fries	10
Soup of the Day	10

Served with bread.

To Share

All \$15

Nachos
Basket of wings
Basket of prawn twisters
Basket of chicken tenders
Volcano Fries

Large volcano fries, bacon, cheese & gravy

BBQ Mains

Certified Grain Fed Yearling Angus Scotch Fillet	34
<i>300g scotch fillet cooked to your liking.</i>	
T-Bone	36
<i>400g T-bone cooked to your liking.</i>	
Rump	200g 20 300g 26
<i>300g rump cooked to your liking.</i>	
Rib Fillet on the Bone	36
<i>500g rib fillet on the bone.</i>	
Porterhouse Steak	30
<i>300g porterhouse steak cooked to your liking.</i>	
For the Big Appetite	38
Mixed Grill	38
<i>200g rump, butchers sausage, marinated thigh fillet, loin chop, grilled tomato, mushroom and onions.</i>	
Grain Fed Pork	26
Marinated Spare Ribs	26
<i>Smokey BBQ marinade.</i>	
Lamb	21
Lamb Loin Chops	21
<i>300g of succulent lamb loin chops.</i>	
Minted Leg Steak	24
<i>300g steak cut across the leg with a mint rub.</i>	

Chicken

Marinated Thigh Fillets	24
<i>Our chosen marinade of the week.</i>	

Port Chicken Breast	25
<i>Fresh grilled chicken breast topped with bacon, asparagus, camembert cheese and hollandaise sauce.</i>	

Seafood

Prawn Skewers	25
<i>3 garlic & herb marinated king prawns.</i>	

From The Kitchen

Lamb

Crumbed Cutlets	2 17	3 25
<i>In house double crumbed cutlets.</i>		

Chicken

Chicken Schnitzel	20
<i>Fresh crumbed butterflied chicken breast fillet.</i>	

Add a Topper 4

- Parmie Ham, homemade salsa & mozzarella.
- Pizza Pepperoni, cabanossi, roasted capsicum & mozzarella.
- Gourmet Avocado, bacon, camembert & hollandaise.
- Hot & Spicy Chorizo, jalapenos & mozzarella.

Seafood

Beer Battered Flathead	18
<i>Served with chips & salad.</i>	

Fish of the Day	22
<i>Our chosen fish served grilled, crumbed or battered with salad and chips. Check our specials board.</i>	

Seafood Basket	28
<i>Crumbed prawns, battered scallops, beer battered flathead, salt & pepper squid served with chips and a side of homemade tarte sauce.</i>	

Vegetarian

Quiche of the Day	18
<i>Served with fresh garden salad & chips. Check our specials board.</i>	

Something Different

Homemade Pie of the Day	15
<i>Baked in house. Check our specials board.</i>	

All meals come with Salad and Chips OR Seasonal Vegetables and Bake/Mash

KIDS MENU

All Kids Meals \$10

- Tenders & Chips
- Nuggets & Chips
- Sausages & Chips
- Spaghettis & Chips
- Kids Schnitzel & Chips
- Kids Steak & Chips
- Kids Fish & Chips

Our Suppliers



Homemade Sauces

Gravy	2
Pepper	2
Dianne	2
Mushroom	2
Hollandaise	2
Bearnaise	2



THE PORT OF BOURKE
HOTEL

Wine LIST

Sparkling

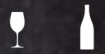


- Yellowglen Yellow** 15
Classically inspired, Yellowglen Yellow is crisp and elegant with dry, refined flavours. A burst of melon and citrus with a dry finish.
- Yellowglen Pink** 15
Pretty in Yellowglen Pink, this delicate sparkling is dusty salmon in hue with subtle flavours. Strawberries, florals and a touch of lemon.
- Seppelt The Drives Chardonnay Pinot Noir** 25
Crisp and elegant, yet creamy. Citrus, rock melon and warm, buttered toast.

Whites

- Rothbury Semillon Sauvignon Blanc** 7 23
On the palate the wine is medium bodied with an extra degree of complexity from oak maturation whilst maintaining the crisp, citrus flavours which gives the wine freshness and length.
- Rothbury Chardonnay** 7 23
The palate exhibits green apple and melon rich creamy palate supported by a lively mousse soft and flavoursome with a fresh crisp finish.
- Little Pebble Sauvignon Blanc NZ** 7.5 23
Fresh and vibrant, it is a perfect food wine. With crisp acidity complimented with generous tropical fruit flavours.
- Seppelts The Drive Chardonnay** 25
The palate carries flavours of full, sweet stone fruits and citrus peel, knotted together with talc texture and fine, citrusy acid. Fantastic length of flavour balanced well with leesy creaminess for a round and generous finish.
- Lindemans Semillon Sauvignon Blanc** 27
The Semillon has aromas of citrus, lime, lemon and quince, whilst the Sauvignon Blanc displays aromas of passionfruit, grapefruit, gooseberry and guava. Light bodied with a fresh, crisp finish.
- See Saw Pinot Gris** 8 27
Fresh, crisp with hints of citrus and spice, complemented by mouth-watering fruit richness and long crisp finish.
- See Saw Rose** 27
Delicately perfumed aromas of strawberry, cranberry and a hint of thyme. A soft creamy palate with volumes of strawberries and mouth-watering soft acidity.
- See Saw Prosecco** 27
Soft on the palate with a sherbet like acidity that finished crisp and refreshing with a touch of complexity.
- Fifth Leg Semillon Sauvignon Blanc** 27
Snow pea and passionfruit characters jump across the palate with a subtle finish to enable easy food matching.
- Printhie Chardonnay** 28
Ripe fruit flavours and the subtle influence of oak and other winemaking techniques. A lactic mid-palate adds texture, lively natural acidity maintains freshness. It's the style of chardonnay to win back those drinkers that got tired of big, rich, oaky chardonnays.
- Brown Brothers Moscato** 8.5 29
Wonderfully spritzy on the palate, this aromatic sweet white has abundant flavours of sherbet and crunchy tropical fruits. Enjoy chilled with great friends.
- Robert Oatley Signature Riesling** 8.5 29
Vibrant notes of citrus zest, slate and lively minerals all come together to produce a wine of pure distinction
- Squealing Pig Sauvignon Blanc** 8.5 29
The palate is weighty, structured and refreshing with layers of green apple. Zesty lime and nectarine notes lead to a focused finish and delicious minerality.

Reds



- Rothbury Shiraz Cabernet** 7 23
Rich in colour, flavour and structure, the opulent fruit characters are supported by classy French oak, the finish is long and firm.
- Rothbury Cabernet Merlot** 7 23
Lovely ripe berry fruit with a nicely rounded mouthfeel that makes it delicious with barbecued meat, pizza, past. It's a great all-rounder.
- Shy Pig Shiraz Cabernet Merlot** 24
An incredibly juicy wine with fruit aromas of plum and blackberry are complemented by peppery spice and cinnamon undertones.
- Tempus Two Shiraz** 25
Aromas of rich and ripe berry with some subtle savoury oak, leading to a lingering and rewarding finish.
- See Saw Pinot Noir** 8 27
Medium bodied with attractive cherry and plum flavours, balanced by light tannins.
- Fifth Leg Red** 8.5 30
A blend of Cabernet, Shiraz and Merlot that is a soft and supple drink-now style. The quality of the fruit gives it flavour which will appeal to the serious red wine drinker as well.
- Wynns Cabernet Sauvignon** 30
Medium bodied cassis flavours supported by fine tannins and integrated French oak. A generous soft palate reflecting the warmer Coonawarra vintage.
- Squealing Pig Pinot Noir** 32
The palate is rich and full, packed with fresh cherries and blackcurrants, framed by sweet oak. Hints of dried tobacco and herbs are complemented by layers of silky tannin, creating an opulent texture that flows to a lingering finish.
- Penfolds Koonunga Hill Cabernet Sauvignon** 9.5 33
Graphite core, beetroot juice and macadamia complexity. Grainy tannins, Nori savoury character and brine.
- Chain Of Fire Merlot** 9.5 33
The aromas of lifted plum and dark cherries make this wine a pleasure to drink. The wine has been matured in oak barrels.
- Annie's Lane Merlot** 35
deep red in colour, with lifted aromas of blackcurrants, spearmint and dried herbs. The palate is rich and generous, displaying varietal Cabernet and Merlot characters including redcurrants and ripe brambly fruit balanced by subtle oak influence. This medium bodied Cabernet Merlot finishes with savoury tannins.
- Robert Oatley Grenache Shiraz Mourvedre** 39
Macerated red fruits and musk from Grenache, structure and longevity via Shiraz, Mourvedre's gamey notes and minerality.
- Pepperjack Shiraz** 11 39
The palate is rich and plush with good structure. There is a concentrated layers of blackberry, blue fruits and oak which is balanced with soft layers of tannins to give length and finesse while finishing soft and full of flavour.
- Penfolds Bin 389 Cabernet Shiraz** 120
Assam tea maltiness and tannins merge with impressions of wet slate, pencil lead/graphite ... no doubt somehow linked to earlier partial barrel fermentation and oak maturation.