

@ radcliffe st
POR153
Restaurant

ENTRÉE

House Baked Olive Focaccia

Olive focaccia, stevens brook extra virgin olive oil & candied balsamic **\$14**
w/ chargrilled capsicum avocado dip, roasted garlic eggplant dip **\$16.5**

Arancini con Carne \$16 (option of G/F)

Rice balls filled w/ duck ragout & shitake salad in sticky dried mango-chili sauce

Pork \$17.5 (G/F)

Crispy fried pork belly, seared rice roll, radish, sauvignon-mandarin glaze

Scallops \$16.5

Scallop wontons, wasabi avocado puree, enoki slaw, daikon dressing

Yabby \$18.5 (G/F)

Grilled Moama farmed yabby, thai eggplant, cherry tomato, tom yam glaze

Soft Shell Crab on XO \$16.5 (G/F)

Crispy fried crab, stir fry bok choy, black fungus, XO sauce

Can't decide? \$30

Let the Chef choose for you - chefs' selection entrée platter for two

@ radcliffe st
PORT 53
Restaurant

MAINS

Pork \$32

Shanghai style braised pork belly, sweet potato croquette, chinese broccoli

Duck \$35 (G/F)

Orange scented seared duck breast, sesame garlic bok choy, dripping pan fried white sweet potato, honey orange & five spice glaze

Three Rivers Saltbush Lamb Rump \$38 (G/F)

Grilled rump, ancient grains salad, apricot cheese curd, spiced coriander essence

Osso Bucco \$28

Shredded Korean bbq osso bucco, handmade kiffler potato gnocchi, pear kimchi

Asian Mixed Seafood Grill \$40 (G/F)

Prawn, scallop, bugs, mussels, calamari & barramundi served w/ pad thai noodles, shrimp oil

Mushroom Mille-feuille (V) \$26.5 (G/F)

Field mushroom, asian ratatouille, pumpkin puree, watercress gremolata

Can't decide? \$70

Let the Chef choose for you - chefs' selection main platter for two

SIDES \$8.5 (G/F)

Chips: Port 53 aromatic hand cut potato chips w/ aioli

Spuds: Garlic & rosemary roast chats

Veg: Broccoli e Olio (broccoli w/ garlic & chili flakes)

Veg: Cauliflower & brie gratin

Salad: Gourmet greens w/ roasted garlic-balsamic dressing

@ radcliffe st PORT 53 Restaurant

Port 53 Classics

salmon: butter pan fried fillet **\$32**
snapper: deep fried whole baby **\$35**
chicken: twice cooked citrus breast **\$28**

Certified Black Angus or Local 'Everything Wagyu' Beef w/ red wine jus

porter house (min 250gm)	black angus \$40 / wagyu \$55
scotch (min 250gm)	black angus \$45 / wagyu \$60
eye fillet (min 200gm)	black angus \$55 / wagyu \$65
add soft shell crab	\$9
add citrus tempura bug	\$7

Served w/ asparagus, port 53 aromatic hand cut potato chips & choice of sauce

Sauces

red wine jus
olive oil and lemon
garlic aioli
noug cham
eggplant and butter puree

***Eye fillets cooked well done may take a minimum of 45mins**

About our Wagyu:

We source local wagyu from 'Everything Wagyu' in Cohuna, just a short drive north of Echuca. Studies conducted at Texas A & M University showed Wagyu contains mono-unsaturated fats. This is one of the 'good fats' that can assist in reducing cholesterol levels in the body. The fatty acids are the reason for the unique flavour, texture and moisture of Wagyu beef.

About our Black Angus:

The marbling in Black Angus beef is prized by many for the flavour that comes from the intramuscular fat when cooked. Our black angus is MSA certified. The eating quality of our Certified Black Angus MSA beef is far superior to many other beef products on the market.

About Three Rivers Lamb

Three Rivers Lambs are raised on a property known as 'Bultarra Farm' in Bunnaloo, 55 kilometres north of Port 53 Restaurant. Just like much of the produce we use, lamb production is also seasonally-led with climatic changes, age, breed and feed all impacting the flavour and texture of the meat. Three Rivers Lambs are raised on a family farm and are processed at their own A-grade processing facility, minimizing any animal stress. The meat supplied from Three Rivers Lambs comes direct from farm to our restaurant

@ radcliffe st
POR153
Restaurant

DESSERTS

Panna Cotta \$13 (G/F)

Purple yam & coconut w/ sesame brittle

Chilled Pudding \$12 (G/F)

Vanilla & tapioca w/ coriander infused papaya & mango compote

Brulee \$13 (G/F)

Ginger & lime w/ orange candied peel

Churros on Three \$14

Fried Spanish doughnuts w/ strawberry coulis, chocolate & caramel sauce

Chocolate Fondant \$16 (allow 15mins)

Decadent baked self-saucing French style lava pudding

Orange Flourless Cake \$13 (G/F)

Moist flourless almond cake w/ orange and star anise caramel sauce, double cream

Citrus Tart \$12

Tangy lemon curd filled short crust tart w/coulis & double cream

Warm Pudding \$12

Individual sticky date pudding, caramel sauce w/macadamia ice cream

Apple Crisp \$15 (allow 15mins)

Baked granny smith apples, brown sugar, vanilla bean, cinnamon, crumble topping w/ ice-cream

Share Platter for 2

Can't choose? let the chef choose for you **\$22.5**

Cheese for 2

Platter of Australian cheeses, dried fruits, quince **\$20.5**

Dessert wine

2012 Trentham Estate Noble Taminga, *Mildura*

\$8 glass \$34 375ml bottle

@ radcliffe st
P'ORT 153
Restaurant