



MORTIMER'S

Dining Menu

Available from 12:00 - 17:00 Tuesday - Saturday

Available from 12:00 - 22:00 Sunday, Monday & Public Holidays

Mortimer's Bar Bites

FRIES WITH HERB SALT

\$12

Made from Tassie Spuds, served with Rosemary-Thyme Salt & Garlic Aioli

SALT & PEPPER SQUID

\$18

Wild Caught Salt & Pepper Squid, served with Tandoori Aioli

TERIYAKI PORK BELLY

\$18

Tender High-Country Pork Belly Skewers, with Teriyaki Glaze, Chive & Sesame

ST. ALI MUSHROOMS ON TOAST

\$18

Golden Button Mushrooms, Cooked Low & Slow with ST. ALi Espresso & Cream — Served on Toasted Sourdough Bread

ALOO BONDA

\$20

Crisp Spiced Potato Fritters with Cooling Saffron Yoghurt & Fresh Mint Chutney

LOADED HUMMUS

\$22

Australian Grown Chickpeas, Seasonal Heirloom Tomatoes, Olives & Purple Maize Crisp

CHARCUTERIE BOARD

\$32

Featuring A Mix of Victorian & Australian Smallgoods — served with Davidson Plum Chutney Mustard & Toasted Sourdough Bread from Noisette Bakery

THAT'S AMORE CHEESE PLATTER

\$36

Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes

GARLIC BUTTER BAGUETTE

\$12

SOUP OF THE DAY

\$15

Served with Toasted Sourdough or Garlic Toast

Mortimer's Bar Dining

WAGYU BEEF BURGER **\$34**

Wagyu Beef Pattie, Cos Lettuce, Mustard Aioli,
Tomato & Onion Relish, Dill Pickles & Cheese.
Served with Steakhouse Chips

UNBEATABLE BEETROOT & BUCKWHEAT BURGER **\$34**

Plant Based Pattie, Cos Lettuce, Vegan Aioli, Tomato &
Onion Relish & Dill Pickles.
Served with Steakhouse Chips

PORTLAND BEER BATTERED FISH & CHIPS **\$32**

Portland Beer Battered Blue Grenadier Fillets,
Steakhouse Chips, Tartare Sauce & Fresh Lemon

MOROCCAN VEGETABLE TAGINE **\$28**

Moroccan Style Mixed Vegetable & Chickpea Tagine,
Served With Preserved Lemon & Coriander Pearl
Couscous, Cumin Labneh & Charred Pita Bread

CLUB SANDWICH **\$26**

Grilled Chicken, Fried Egg, Double Smoked Bacon, Cos
Lettuce, Roma Tomato, Mayonnaise, On 9 Grain Bread.
Served with Steakhouse Chips

CLASSIC CAESAR SALAD **\$25**

Cos Lettuce, Anchovies, Bacon, Parmesan,
Croutons, Soft Boiled Egg & Caesar Dressing
Add Grilled Chicken - \$8.00

MARGHERITA PIZZA **\$25**

Napoli Sauce, Cherry Tomato, Mozzarella Cheese & Basil

FRAGRANT YELLOW FISH CURRY **\$32**

Blue Grenadier Fish, served with Basmati Rice, Green
Peas, Crispy Shallot & Chilli Strands

Mortimer's Bar Desserts

DARK SPHERE

\$22

Vegan Coconut Mousse Insert with Passionfruit & Mango Pale' Served with Rosemary Infused Strawberry Coulis & Dark Chocolate Crumble

BLUE MOON PLUM

\$24

Creamy Blueberry Mousse Dome, Davidson Plum Curd Insert, Blueberry-Lavender Coulis, Sesame Tuile & Lemon Myrtle Cream

THAT'S AMORE CHEESE PLATTER

\$36

Three Italian Cheeses, Lavosh, Fruit Paste & Fresh Grapes

SEASONAL FRUIT PLATE

\$14

Selection of Fresh Melons, Seasonal Berries & Grapes Served with Greek Yoghurt