



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

CRISPY SCHOOL PRAWNS

\$18

East Gippsland School Prawns, Fried Until Crunchy & served with Tandoori Mayonnaise

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

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

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