

THE GORDON HOTEL

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STARTERS

Garlic Bread (v)

ciabatta loaf, roasted garlic butter

\$9

Soup of the Day (gfo/vgo)

toasted sourdough bread

\$12

Tomato & Basil Bruschetta (v)

sourdough bread, spanish onion, feta,
balsamic glaze

\$14

Sweet Potato Wedges (v/gf)

aioli

\$13

Lemon Pepper Calamari (gf)

rocket & lime aioli

**\$15 (E)
\$26 (M)**

Duck Spring Rolls (3)

thai nam jim dipping sauce

\$16

SOMETHING DIFFERENT

Grilled Barramundi (gf)

sweet potato puree, garlic buttered greens,
lemon thyme butter, crispy prosciutto

\$33

Beef Rendang (gfo)

braised beef, malaysian curry, coconut rice,
pickled pineapple, flat bread

\$31

Spanish Mussel Bowl (gfo)

chorizo, leek, fennel, garlic, Spanish tomato
sauce, lemon, toasted sourdough bread

\$29

Chicken Carbonara Linguine

crispy bacon, mushrooms, garlic sauce,
parmesan

\$25

Penne Bolognese

wagyu beef, Italian tomato ragu, parmesan,
parsley

\$23

Linguine Marinara

prawns, scallops, fish, calamari, cherry
tomatoes, garlic, lemon, olive oil, parsley

\$34

Chicken & Mushroom Risotto (gf)

leek, garlic, pine nuts, parsley, parmesan cheese

\$25

Garlic Prawns (gf)

garlic, white wine & cream sauce, coconut rice,
garden salad

\$33

**Roasted Vegetable & Artichoke
Risotto (v/gf)**

semi dried tomato, red capsicum, zucchini,
spanish onion, spinach, tomato-based risotto,
parsley, parmesan cheese

\$24

Angus Beef Burger

char grilled pattie, caramelised onion, oak
lettuce, tomato, american cheese, burger sauce,
toasted brioche bun, chips

\$21

Spicy Southern Fried Chicken Burger

butter milk fried chicken, streaky bacon, pickles,
jalapeno mayo, toasted brioche bun, chips

\$23

PUB CLASSICS

Chicken Schnitzel (vgo)
choice of sides & sauce

\$23.90

Classic Parma (vgo)
choice of sides

\$26.50

Gordon Parma
barbecue sauce, bacon, cheese,
onion rings, choice of sides

\$27.50

Fish and Chips

cider battered flathead, tartare sauce, lemon,
chips, salad

\$23

Seafood Selection

cider battered flathead, lemon pepper squid,
tempura prawns, scallops, tartare, lemon,
chips, salad

\$31

SALADS

Caesar Salad

cos lettuce, crispy bacon, croutons, parmesan,
anchovies, poached egg

\$22

Thai Noodle Salad

wombok, mint, cucumber, bean shoots, rice
noodles, fried shallots, cashew, coriander,
nam jim dressing

\$21

ADD ON:

Grilled Prawns

\$9

Lemon Pepper Calamari

\$8

Grilled Chicken

\$7

GRILL

Gordon Mixed Grill

steak, bacon, sausage, rissole, chicken
skewer, grilled tomato, fried egg, chips, gravy

\$35

Porterhouse Steak 300g

Pasture fed MSA

choice of sides & sauce

\$41

SAUCES:

**Gravy, Mushroom, Peppercorn,
Roast Garlic Butter, Creamy Garlic**

\$2

Garlic Prawns

\$9

SIDES

Bowl of chips, aioli (gf/v)

\$9

Green Leaf Salad, balsamic vinaigrette (gf/v)

\$9

Roast Vegetables (gf/v)

\$9

Green Vegetables, garlic butter (gf/v)

\$9

DESSERT

Chocolate Mud Cake

hot fudge sauce, cream

\$12

Sticky Date Pudding

vanilla ice cream

\$12

Smashed Pav

mixed berries, cream

\$12

KIDS

12 years and under

Fish & Chips

\$12

Chicken Nuggets & Chips

\$12

Penne Napolitana or Carbonara

\$12

Chicken Schnitzel & Chips

\$12

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% surcharge on Public Holidays