

HOTEL SORRENTO

EST. 1872

At Hotel Sorrento, we are passionate about local produce and believe in a paddock-to-plate, ocean-to-table philosophy. Our menu reflects the change in seasons and the quality produce on offer in Victoria.

We source the best ingredients available including Hopkins River meat, seafood from Port Phillip Bay and seasonal vegetables from local Mornington Peninsula farmers. Our bread and desserts are baked on site, daily.

Our wine list has been designed to complement our seasonal menu and has a strong local focus featuring Portsea Estate, Foxey's Hangout, Paringa Estate and Montalto.

To start

Homemade sourdough, sea salt, olive oil (v)	9
Add dips (v)	4
House made naan bread, plain or garlic	9
Oysters natural (gf)	4
Oysters Kilpatrick (gf)	4.5
Local Pumpkin soup, double cream, sourdough crumbs (gf*)	15
Chef's tasting board	MP
Mount Martha mussels, tomato and white wine, crostini (gf*)	24
Prawn soft brioche roll, avocado, dill butter	25
Portsea honey pulled pork tacos, sour cream, pico de gallo (2)	14

Salads

Seared tuna salad, avocado, mixed leaves, grapes, orange dressing (gf)	29
Grilled lamb backstrap, roasted zucchini, capsicum, seeds, feta (gf)	30
Burrata, tomato, basil, olive oil (gf)	26
Semi dried tomato, zucchini, brussel sprouts, watercress, pecan salad (v, gf)	28

Mains

Braised beef short rib, sweet potato crush, onion gravy, pepper crema (gf*)	38
Baked snapper, macadamia brown butter sauce, rocket and fennel salad (gf)	34
Seafood tagliatelle, Mount Martha mussels, prawns, market fish, chili sugo	32
Seasonal mushroom tagliatelle, kale and macadamia pesto, smoked olive oil (v*)	30
Classic chicken parmigiana, salad, fries	28
Beer battered market fish, mushy peas, fries, salad, homemade tartare	27
Pork chop schnitzel, salad, lemon, pork gravy	29
Braised lamb shank, mashed potato, roasted root vegetables, braising jus	28
Panko crumbed calamari, lemon aioli, watercress salad, pickled zucchini, fries	30
Hopkins River eye fillet, mash potato, brussel sprouts, beetroot relish, jus (gf)	44
Hopkins River scotch fillet, hand cut chips, butter head lettuce, chimichurri (gf)	41
HS Cheeseburger, gruyere cheese, pickles, onion jam, herb crema, fries	24

Sides

Mixed leaf salad, radish, mustard dressing (gf)	9
Fries, roasted garlic aioli (gf)	10
Charred brussel sprouts, fermented chili and thyme crema (gf)	10
Rocket salad, red wine poached pears, pecorino cheese, walnuts (gf)	10

To finish

Portsea raw organic honey and pecan tart, crème fraiche	14
Warm double chocolate cake, vanilla ice cream	16
Brioche donuts, mixed berry jam, double cream	14
Local selection cheese platter	20
Raw mini golden gaytime (v, gf)	9
Raw peanut butter crunch tart (v, gf)	16
Waffle cone, vanilla, choc mint or salted caramel	7

v – vegan v* - vegan available

gf – gluten free gf* – gluten free available.

Please note surcharges apply on public holidays.