

HOTEL SORRENTO

EST. 1872

Established in 1872, Hotel Sorrento is an iconic establishment that has been welcoming locals and visitors for centuries. As a family owned-and-operated business for nearly forty years, Hotel Sorrento prides itself on serving honest, seasonal dining. 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 the region.

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 onsite, daily.

To start

House made sourdough, sea salt, olive oil (v)	9
Oysters natural, lemon, vinaigrette (gf)	4
Oysters Kilpatrick	4.5
Local pumpkin soup, house made warmed sourdough (gf*)	15
Pulled pork tacos, honey, sour cream, pico de gallo (2)	14
Local calamari, lemon aioli (gf)	18
Caprese, burrata, tomato, basil, olive oil (gf)	22
House made prawn brioche rolls, avocado, dill (2)	24
Chef's tasting board	MP

Classics

Beer battered market fish, mushy peas, fries, salad, tartare	27
Local calamari, lemon aioli, watercress salad, pickled zucchini, fries	30
Chicken parmigiana, salad, fries	28
Chicken schnitzel, salad, fries	28
Braised lamb shank, mashed potato, roasted root vegetables, braising jus	28
Classic burger, gruyere cheese, pickles, onion jam, herb crema, fries	24
Curry of the day	MP

Mains

Mussels, tomato and white wine, house made sourdough	29
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 macadamia pesto, smoked olive oil (v*)	30
Pork chop schnitzel, salad, lemon, pork gravy	29
Braised beef short rib, sweet potato crush, onion gravy, pepper crema (gf*)	38
Hopkins River scotch fillet, hand cut chips, butter head lettuce, chimichurri (gf)	42
Hopkins River eye fillet, mash potato, brussels sprouts, beetroot relish, jus (gf)	45

Salads and sides

Seared tuna salad, avocado, mixed leaves, grapes, walnuts, orange dressing (gf)	29
Grilled lamb backstrap, roasted zucchini, capsicum, seeds, feta (gf)	30
Rocket salad, poached pears, pecorino, roasted walnuts (gf)	12
Mixed leaf salad, radish, cherry tomato, mustard dressing (gf)	9
Charred brussels sprouts, fermented chili and thyme crema (gf)	10
Fries, roasted garlic aioli (gf)	10

To finish

Blueberry, Portsea raw organic honey & 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	24
Raw vegan peanut butter crunch tart, fresh berries, berry coulis (v, gf)	14
Raw vegan golden gaytime, fresh berries, berry coulis (v, gf)	14
Vegan jaffa cake, fresh berries & berry coulis (v, gf)	9
Vegan lamington, fresh berries & berry coulis (v, gf)	9

v - vegan

v* - vegan available

gf - gluten free

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Hotel Sorrento requests patrons with food allergens or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to meet your dietary needs; however, we cannot be held responsible for traces or allergens.

Please note surcharges apply on public holidays.