



PORTOCALL
RESTAURANT • BAR



Christmas
MENU - 2025



STARTERS

Pan Seared Crab Cake

Blistered Tomato Relish, Spicy Aioli

Baby Spinach & Poached Pear Salad

Feta Cheese, Candied Walnut, Balsamic Vinaigrette

Beetroot Cured Salmon

Poached Shrimp, Capers, Scallions, Grain Mustard Dressing

Sweetcorn Bisque

Toasted Almond, Parsley Oil

Coconut Fried Shrimp

Grilled Pineapple & Mint Salad, Lime Aioli

Escargot

Mushroom Fennel Cream, Rustic Toast

Rockfish and Parmesan Arancini

Tomato Basil Marinara Puree

Zucchini & Goat Cheese Fritters

Minted Feta Dipping Sauce



LUNCH: \$89

DINNER: \$99





PORTOCALL

R E S T A U R A N T • B A R

MAIN

Roasted Turkey & Maple Glazed Ham

Herb Stuffing, Cranberry Sauce & Gravy

Grilled Fillet Of Salmon

Sesame Sauteed Bok Choy, Miso Butter Sauce, Crispy Ginger

Roasted Chicken Breast

Creamed Leeks, Applewood Smoke Bacon, Parsley Potatoes

Petite Filet Mignon

Shitake Mushroom Peppercorn Sauce, Duchess Potato

Grilled Pork Loin

Crispy Prosciutto, Creamy Parmesan Polenta, Bourbon Glazed Apples,
Sage Pan Jus

Grilled Shrimp & Scallops

Coconut Red Curry Sauce

Pan Fried Filet of Rockfish

Lobster Bisque, Grilled Vegetables

Roast Cauliflower Steak

Quinoa, Roast Sweet Peppers, Feta Cheese, Carrot Ginger Dressing

Broiled Bermuda Spiny Lobster

Herb Stuffing, Drawn Butter

Surcharge - \$25

DESSERT



Flourless Chocolate Cake

Almond Brittle Ice Cream

Port O Call Vanilla Bean Cheesecake

Raspberry Coulis

Lemon Tart

Banana Sorbet

White Chocolate & Pistachio Cake

Crème Anglaise, Strawberry Puree

