



PORTOCALL

RESTAURANT • BAR



Christmas MENU - 2026



STARTERS

Sweetcorn Bisque & Crab

Jalapeno & Cheddar Cornbread Croutons

Asparagus & Green Pea Velouté

Whipped Ricotta

Peppered Beef Carpaccio

Rosemary Sea Salt, Roast Caper Oil, Shaved Parmesan

Baby Spinach & Compressed Pear Salad

Bruleed Feta Cheese, Red Wine Vinaigrette

Beetroot Cured Salmon & Shrimp Marie Rose

Dijon Honey Dill Dressing

Panko Lemongrass Shrimp

Pickled Ginger & Sesame Aioli

Escargot

Mushroom Fennel Cream, Rustic Toast

Charred Chorizo Lamb Meatballs

Kaffir Lime Yogurt, Crisp Flatbread

Housemade Chicken Liver Pate

Fig Jam, Melba Toast

Avocado & Quinoa Fritters

Caramelized Jalapeno Aioli



LUNCH: \$99

DINNER: \$105





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

Seared Fillet Of Salmon

Sauteed Spinach, Jasmine Rice, Lemon Butter Sauce

Roasted Chicken Breast

Mascarpone Potato Cake, Buttered Grilled Leeks, Mustard Brandy Cream

Petite Filet Mignon

Poached Asparagus, Fondant Potato, Tarragon Shallot Jus

Prosciutto Wrapped Pork Tenderloin

Creamed Parmesan Truffle Polenta, Bourbon Glazed Apples,
Parsley Sage Chimichurri

Grilled Shrimp & Scallops

Coconut Red Curry Sauce

Pan Fried Filet of Rockfish

Passionfruit Beurre Blanc, Smoked Tomato Salsa

Roast Vegetable Wellington

Romanesco Sauce

Broiled Bermuda Spiny Lobster

Herb Stuffing, Drawn Butter

Surcharge - \$35

DESSERT

Flourless Chocolate Cake

Almond Brittle Ice Cream

Port O Call Vanilla Bean Cheesecake

Raspberry Coulis

Lemon Tart

Banana Sorbet

Grand Marnier Berries

Whipped Vanilla Cream

