






## Small Plates

- Local Plate** – Ciabatta bread, green pickled 'Simply Tomatoes', 'Everything Wagyu' beef ham, 'Murray Gums' virgin infused olive tapenade, creole cream cheese  option **18**
- Bread & Oil** – 'Murray Gums Estate' frantoio virgin olive oil, candied balsamic, char grilled wild ciabatta  **14**
- Mussels Marinière** – NZ green lip mussels, garlic, white wine, parsley, ciabatta   option **15**
- Onion Rings** – Thick cut, house battered, blue cheese aioli  **12**
- Southern Fried Cauliflower** – Southern seasoning, ranch sauce  **12**

## Tacos - 6 inch

One \$9 Two \$16



- Beef** – Corn tortilla, smoked brisket, capsicum, red onion, coriander and lime salsa, chipotle mayo  
- Calamari** – Corn tortilla, panko crumb calamari, capsicum, red onion, coriander and lime salsa, garlic mayo
- Fried Shrimp** – Corn tortilla, corn fried shrimp, capsicum, red onion, coriander and lime salsa, rémoulade
- Jackfruit** – Corn tortilla, pulled jackfruit, capsicum, red onion, coriander and lime salsa, vegan ranch  

## Chicken Wings

1/2 doz \$12 doz \$20



- Buffalo** – Mild buffalo sauce, ranch
- Hot** – Hot chilli sauce, blue cheese aioli
- Southern** – Southern seasoning, garlic aioli

## Char-Grilled

- Blackened Barramundi** – Cajun seasoning, warm potato salad, hollandaise  **28**
- Steak-Frites** – Char grilled 300gm Scotch, beef jus, french fries **40**
- Beef Burger** – Brioche roll, tomato, cheese, pickles, onion ring, mild chipotle mayo, french fries **22**
- Veggie Burger** – Brioche roll, cajun chickpea pattie, tomato, cheese, pickles, onion ring, blue cheese aioli, french fries  **20**










## Salad

Add Calamari \$8 Fried Chicken \$10 Pulled Beef Brisket \$12



- Pepper and Feta** – Fire roasted capsicum, mizuna, feta, red onion, blue cheese aioli  **17**
- Pickled Ranch** – Mixed lettuce, green pickled tomatoes, gherkins, ranch dressing  **15**

dairy free  gluten free  vegan  vegetarian 

## Pasta & Rice








Gnocchi – Chicken, capsicum, okra, coriander, chilli, creole tomato sauce, grana padano	  option	28
Seafood Linguini – Fresh pasta, king prawn, mussels, lemon, basil, concasse tomato, virgin olive oil	  option	36
Shrimp Jambalaya – Rice, shrimp, chorizo, okra, tomato, onion, garlic, southern cajun seasoning	 	30
Vegan Jambalaya – Rice, jackfruit, okra, capsicum, tomato, onion, garlic, cajun seasoning	  	25

## Port 53 Favourites



Fried Chicken Waffles – Buttermilk marinated chicken, southern seasoning, waffles, maple syrup		27
Ribs – ½ rack Louisiana cut bbq 'Pacdon Park' pork ribs, maple slaw	 	34
Shrimp Po' boy – Corn fried shrimp, lettuce, tomato, remoulade, crusty baguette, french fries		20

## Sides

All sides 8 each

Collard Style Greens – Silverbeet, smoked ham hock, cider vinegar, red pepper sauce	
Corn Cob – Char grilled whole cob, butter, cajun seasoning	 option 
French Fries – Garlic aioli	 
Mac'n'Cheese – Well, you know...macaroni and cheese, obviously!	
Maple Slaw – Red & green cabbage, spring onion, carrot, maple syrup, mayo	 

## Desserts

Beignets – Creole fried donuts, dusting sugar, caramel sauce		13
Lemon Tart – Mixed berries, double cream		14
Mud Cake – Chocolate & bourbon, warm ganache, vanilla bean ice-cream		15
Panna Cotta – Coconut milk, kaffir lime, lime juice, berry compote, double cream	 option 	12
Waffles – Creole cream cheese ice-cream, maple syrup		14
Add an extra scoop of creole cream cheese ice cream to your dessert		3

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We would like to thank all the local suppliers as we love having a great spread from paddock to plate!

Below are the current seasonal suppliers who keep us stocked up!

Everything Wagyu  
Murray Gums Estate  
Simply Tomatoes  
Pacdon Park

A 10% surcharge applies to the total amount of each account for all public holidays