





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
Buffalo Wings – Mild buffalo sauce, ranch (6pc)	12
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  	
Taco Platter – Build your own - 4 x Corn tortilla's, choice of two varieties of meat or jackfruit with matching sauces, capsicum, red onion, coriander and lime salsa	25

Burger, Wrap or Roll

Beef Burger – Brioche roll, tomato, cheese, pickles, onion ring, mild chipotle mayo, served with chips	20
Veggie Burger – Brioche roll, cajun chickpea pattie, tomato, cheese, pickles, onion ring, blue cheese aioli, chips	16
Shrimp Po' boy – Corn fried shrimp, lettuce, tomato, remoulade, crusty baguette, chips	18
Calamari Roti Wrap – Panko calamari, smoked paprika, tomato, mizuna, red onion jam, lemon aioli, thrice cooked chips	17


Port 53 Favourites

Fish & Chips – Beer battered barramundi, thrice cooked chips, mizuna, balsamic, parmesan	17.5
Lamb Gnocchi – Tomato & red wine braised lamb, cajun seasoning, red and green capsicum, okra, parmesan	18
Fried Chicken waffles – Butter milk marinated chicken, southern seasoning, waffles, maple syrup	18

dairy free  gluten free  vegan  vegetarian 

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

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 

Thrice Cooked Chips – 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