

A La Carte

Welcome to Port Bar Restaurant where we have built our reputation over the past 18 years by being continuously committed to providing the best food, service, and value in Parramatta and beyond.

Our combination of authentic Mediterranean and Modern Australian cuisines, cooked by our passionate chefs will no doubt leave you feeling satisfied and

. To complete your dining experience, we have an extensive selection of wines, cocktails, 24 international and local beers on tap, and espresso coffee that can be enjoyed all day long, with unrestricted 180-degree views of the Parramatta River.

BREADS

Garlic bread (3) 5.90 Herb bread (3) 5.90 Bruschetta (2) 6.90

PIZZA BASES (8)

Cheese & garlic 12.90 Herb 12.90 Bruschetta 15.90
Garlic & chilli 12.90 Basil pesto 12.90 Olive tapenade 12.90

APPETISERS

Smoked Salmon Carpaccio / 18 (GF)

Thinly sliced smoked salmon on a bed of wild rocket with capers, Enoki mushrooms, lemon & olive oil

Spicy Calamari / 18

Fried baby calamari served with a side of spicy napolitana sauce

Mussel Hotpot / 19

A pot of sautéed mussels with fresh chilli, garlic and napolitana sauce, served with bread

Angels on Horseback / 18

Prawns wrapped in bacon, served with a sesame & soy dipping sauce

Beef Carpaccio / 19 (GF)

Raw eye fillet on a bed of wild rocket, shaved parmesan, Enoki mushrooms, lemon & olive oil

Seafood Hotpot / 26

A sizzling array of calamari, mussels, salmon and fish in a mild napolitana sauce served with toasted sour dough bread

Haloumi Stack / 19 (GF, V)

Grilled haloumi, sliced tomato, eggplant & zucchini topped with fresh basil and olive oil

Mixed Sambousik Plate / 18

Fried cheese (3) & meat (3) pastries served with homemade hummus

Mediterranean Antipasto Board / 26 (V)

Homemade hummus, baba ghanouj & labneh dips, vine leaves, falafel and cheese sambousik served with Lebanese bread

Italian Antipasto Board / 28

San Daniele prosciutto, salami, artichokes, sundried tomatoes, olives, provolone & Swiss cheese served with olive oil, chilli and balsamic vinegar and bread

GF- Gluten Free / V – Vegetarian

GOURMET PIZZA

Veggie / 23 (V)

Spanish onion, fresh tomato, baby spinach, & feta on a pesto base

Italian Prawns / 27

Prawns, garlic, tomato, basil, parmesan cheese, & Italian herbs on a napolitana base

Mexican Port / 25

Mushrooms, onion, pepperoni, bacon, roasted capsicum, olives, jalapenos & garlic on a napolitana base

Pepperoni / 24

Pepperoni, tomato, & cheese on a napolitana base

Volcano / 24

Pepperoni, jalapenos, roasted capsicum, cheese, & chilli oil on a napolitana base

Sicilian / 23

Salami, eggplant, red onion & rocket on a napolitana base

Sweet Chicken / 25

Chicken breast, garlic, oregano, ham, mushrooms, & capsicums on a sweet chilli base

BBQ Chicken / 25

Chicken breast, cheese, bacon, pineapple & onion on a BBQ base

Tassie / 28

Tasmanian scallops, prawns, octopus, oregano & parmesan cheese on a napolitana base

Margherita / 19 (V)

Tomato & mozzarella on a napolitana base, topped with fresh basil

Ham and Pineapple / 20

Ham, pineapple & mozzarella on a napolitana base

Summer Chicken / 25

Chicken breast, avocado, oregano & sundried tomato on a napolitana base

Atlantic / 26

Smoked salmon, mozzarella, Spanish onions, capers, basil & bocconcini on a napolitana base

GOURMET PIZZA CONTINUED

Spanish Delight / 24

Spicy chorizo, roasted capsicum, onions, & olives on a sundried tomato pesto base

BBQ Beef / 25

Sliced beef, onions roasted capsicum, mushrooms, oregano & mozzarella on a BBQ sauce base

Mediterranean Pizza / 25

Lamb kafta, cherry tomatoes, roasted capsicum, red onion on a napolitana base, topped with homemade labneh

*Pizzas are 12 inch / 8 Slices Gluten Free Bases
Available for an additional \$4.00*

PORT BAR'S BURGERS

... All Served with a Side of Chips and sauce

Deluxe Beef / 23

With Homemade beef patty, bacon, tomato, cheese, fried onions, lettuce & a tomato salsa

Char-Grilled Chicken / 22

With avocado, roasted capsicum, sundried tomatoes, lettuce and mayonnaise

Vegetarian Open Melt / 20 (V)

With eggplant, zucchini, avocado, provolone cheese, Spanish onions, roasted capsicum & rocket on toasted Turkish bread

Fish Fillet Burger / 22

With crumbed fish fillets, lettuce, mayonnaise & pickled gherkin

GF- Gluten Free / V – Vegetarian

PASTA

Linguine Crab / 26

Blue swimmer crab in the shell, mixed with crabmeat, cherry tomatoes, in a cream & napolitana sauce.

Linguine Gamberoni / 28

King prawns, roasted capsicums, garlic & parsley and olive oil

Spaghetti Bolognese / 25

Tossed in a homemade beef bolognese sauce

Spaghetti Marinara / 27

Tossed in a napolitana sauce with mussels, calamari, fish, prawns, salmon, cherry tomatoes & garlic

Spaghetti alla Puttanesca / 20

Tossed in a napolitana sauce with olives, capers, anchovies & cherry tomatoes

Fettucine alla Boscaiola / 19

With sautéed mushrooms and bacon in a creamy sauce

Penne Pesto / 24

Grilled chicken breast tossed in olive oil, mushroom & sundried tomatoes finished with a homemade basil pesto sauce & topped with fresh basil

Penne Campagnola / 21 (V)

With eggplant, capsicums, zucchini, tomatoes & mushrooms in a napolitana sauce

Penne alla Arrabiata / 19 (V)

With fresh chilli in a napolitana sauce

Gnocchi Rocket Gorgonzola / 21 (V)

With a creamy gorgonzola sauce & rocket

Gnocchi Pomodoro / 19 (V)

With cherry tomatoes in a napolitana sauce, topped with fresh basil

Risotto Mare / 27 (GF)

Arborio rice with mussels, prawns, Blue swimmer crab in the shell, and calamari in a napolitana sauce

Pollo Risotto / 26 (GF)

Arborio rice with chicken and mushrooms, simmered in vegetable stock and served on a bed of spinach with shaved parmesan

Risotto Campagnola / 21 (GF, V)

Arborio rice with eggplant, zucchini, cherry tomatoes and mushrooms in a light vegetable stock and napolitana sauce

GF- Gluten Free / V – Vegetarian

MAINS

Chicken Pizzaiola / 28 (GF)

Chicken breast cooked in Napoli sauce with olives, roasted capsicum, mushroom, onion and oregano served with mashed potato and vegetables

Pollo Fungi / 28 (GF)

Chicken breast sautéed with mushrooms in a creamy sauce served with mashed potato and vegetables

Grilled Chicken / 26

Seasoned char- grilled chicken breast served with lemon garlic roasted potatoes and fattoush salad

Chicken Schnitzel / 25

Crumbed chicken breast served with chips, salad and your choice of sauce; (creamy mushroom (GF) / dienne / pepper / tomato / BBQ)

Spinach & Ricotta Lasagne / 25 (V)

Homemade lasagne, layered with Spinach, fresh ricotta and béchamel, topped with mozzarella and parmesan cheese, served with Italian salad

Lamb Shanks / 36

Slow cooked in a wine jus, served with creamy mashed potato & vegetables

John Dory Fillet / 29

Pan fried john dory topped with a garlic and lemon butter sauce served with chips and salad

Salmon Fillet / 30

Grilled salmon fillet served on a bed of mashed potato and sautéed spinach topped with asparagus and a side of hollandaise sauce

Seafood Basket / 26

Crumbed Fish Fillet, Prawn Cutlet, Scallop, Calamari and Crab Stick Served with Chips and A Side Salad

Veal Bocconcini / 32

Pan fried veal layered with double smoked ham and bocconcini cheese with a napolitana sauce served with mashed potato and vegetables

Veal Boscaiola / 32

Pan fried veal tossed with mushroom, onion and bacon in a creamy sauce, served with mashed potato and vegetables.

Skewer Plate / 30

Three types of skewers; chicken, kafta, lamb grilled and served with lemon garlic potatoes, homemade hummus and salad

Lamb Cutlets / 36

4 lamb cutlets cooked to your liking with caramelised onion and a red wine reduction served with mashed potato and vegetables

Eye Fillet	300gms	/ 40
Scotch Fillet	400gms	/ 38

...Steaks are served with either mashed potato and vegetables (GF) or chips and salad

Sauces:

Creamy Mushroom / Pepper / Dianne / Chilli Salsa – No Charge

...**Sautéed Prawns in Pink Sauce / + \$6.0**

SALADS

Caesar Salad / 17

Cos lettuce, crispy bacon, boiled egg, tossed in a homemade Caesar dressing with toasted croutons and parmesan shavings

+ add chicken breast \$3.00

+ add smoked salmon \$6.00

Chicken, Rocket & Avocado / 24 (GF)

Grilled chicken breast, avocado, rocket, tomato, cucumber, orange & Spanish onion tossed in a balsamic dressing

Salmon & Spinach / 26 (GF)

Grilled salmon fillet on a bed of baby spinach, tomato, cucumber Enoki mushrooms and pine nuts in a lemon dressing

Beetroot Salad / 21 (GF, V)

Fresh beetroot, rocket, creamy goats cheese, walnuts in an aged balsamic vinegar & olive oil

Fattoush Salad / 22 (V)

Cos lettuce, tomatoes, cucumber, capsicums, spanish onion, mint, parsley topped with crispy Lebanese bread and dressed in a pomegranate malasis`

Port Salad / 29 (GF)

200gms grilled scotch fillet, grilled prawns, on a bed of cos lettuce, rocket, tomato, cucumber, snow peas and spanish onions in a lemon dressing

Tuna and Artichoke / 22 (GF)

Mixed Mesclun salad tossed with cooked tuna chunks, Spanish onions, capers, olives, artichokes, sun dried tomato in a lemon dressing

SALADS CONTINUED

Rucola Parmesan / 18 (GF, V)

Rocket salad with shaved parmesan and dressed with a balsamic vinegar

+ add pear \$1.50

+ add pine nuts \$2.50

Caprese / 18 (GF, V)

Sliced roma tomato, bocconcini cheese, basil, capers & olive oil

Greek salad / 25 (GF, V)

Cucumber, spanish onion, tomato, cos lettuce, feta cheese
and olives tossed in a lemon dressing finished with oregano

SIDES

Sautéed Spinach / 9

Grilled Eggplant / 9

Mashed Potato / 9

Sautéed Vegetable / 9

Side Salad / 8

Hot Chips / 8

Wedges with sour cream & Sweet Chilli sauce / 9