

# port701

Marinaside Dining | Lounge

LIMITED  
MENU



## STARTERS + GREENS

### CREOLE PRAWN SKILLET | \$17

Garlic sauteed prawns, andouille sausage, spicy tomato sauce, baked with cheese + warm naan

### MOULES FRITES | \$22

1lb mussels, chorizo sausage, garlic, celery, parsley, onions, white wine, tomato pesto, french fries, garlic mayo

### ✓ ZUCCHINI HALOUMI CAKES | \$15

Pan seared vegetarian fritter with haloumi cheese, shredded zucchini & herbs. served with yogurt dill sauce & arugula salad

### ✓ \$ LAKESIDE NACHOS | \$18

Corn tortilla chips, black olives, jalapenos, bell peppers, diced tomatoes, onions, three cheese blend, salsa, sour cream

### DUSTED CALAMARI RINGS | \$17

Served with greek tzatziki dip

### ✓ \$ RED PEPPER + SPINACH DIP | \$16

Fire roasted red bell peppers, spinach, artichokes, feta cheese, cream cheese, garlic + herbs, warm naan bread + corn chips

### 1LB OF CHICKEN WINGS | \$17

Hot, teriyaki, honey hot, cajun, s+p

### ✓ \$ PORT701 CAESAR SALAD | \$17

Romaine lettuce, herb croutons, parmesan cheese, bacon, housemade dressing  
Add: chicken \$5, prawns \$8

### \$ BLACKENED CHICKEN SALAD | \$22

Blackened chicken breast, romaine, grape tomato, avocado, black bean, cucumber, bell peppers, feta, rosemary vinaigrette

### SPICY TUNA POKE BOWL | \$23

Raw ahi tuna, rice, avocado, cucumber, pickled ginger, mango chutney, wokame, black sesame

## CASUALS + MAINS

### \$ HOUSEMADE CHICKEN TENDERS | \$18

Gluten free rice flour tenders, baked then fried crispy, housemade honey mustard dip

### \$ CHICKEN CLUB | \$18

Blackened chicken, bacon, avocado, lettuce, tomato, garlic mayo, cheddar, sourdough

### ✓ \$ PORT701 BURGER | \$20

Choice of beef, chicken or impossible. Onion strings, roasted red pepper, grainy mustard, garlic aioli, cheddar, tomato, lettuce, pickle

### \$ BEEF BRISKET DUNK | \$20

Beef brisket, caramelized onion, sauteed mushroom, jack cheese, hoagie bun, beef au jus

### AL VERDE PASTA | \$28

Mussels, tiger prawn, crab, fine herbs, roasted garlic, basil pesto cream sauce, spaghetti pasta, parmigiano reggiano

### BEEF BRISKET RAVIOLI | \$25

fresh pasta ravioli with rotisserie brisket, salami, arugula, truffle buerre blanc, parmesan cheese

### CHICKEN DI PARMA | \$26

Bacon wrapped then stuffed with sundried tomato, sauce veloute, side + vegetables

### \$ BEEF + REEF | \$34

6oz AAA sirloin steak, seasoned then cooked to your liking, tiger prawns in creole spices, duxelle sauce, choice of side + vegetables

### \$ WILD ALASKAN HALIBUT | \$36

Pan seared halibut filet, caper buerre blanc, choice of side + vegetable

### FISH + CHIPS | \$25

Two halibut pieces in a housemade local ale beer batter, tartar sauce + sweet chili coleslaw