

portabella

LICENSED RESTAURANT

PREMIUM LUNCH FUNCTION MENU

2 Course \$38 | 3 Course \$45

STARTERS

House Garlic Herb Bread w/ parmesan garlic butter, topped with gruyere cheese, cheddar, & chives (V)

Baked Organic Stuffed Mushrooms of cream cheese, double smoked speck, parmesan, garlic & parsley (GF) (C)

Wagyu brisket smoked bacon buffalo cheese arancini balls with blue cheese sour cream.

MAINS

Slow Roast Pork Belly w/ pumpkin puree, garlic new potatoes, sherry onion, steamed greens, caramelised apple sauce, crackling & red wine jus (GF*) (C*)

Organic Chicken Supreme w/ homemade potato gnocchi, smoked tomato, peas, spinach, bacon, tarragon cream sauce & toasted almonds

Crispy Skin Cone Bay Barramundi w/ dill mayonnaise, hot smoked, trout colcannon, summer green, crust macadamia, salsa Verde & lemon (GF) (C)

House Battered Fish and Chips w/ mango cashew slaw, nam jim dressing, lemon & aioli (GF*)

220g Angus Rump w/ nicola potato, chorizo, pickled onions, mushroom, mixed greens & port wine jus (GF*)

Vegetarian Home Made Potato Gnocchi w/ chilli, garlic, tomato, olives, mushroom, spinach, Napoli sauce & parmesan (V)

DESSERTS

Pina Colada Pannacotta w/ roasted coconut crumble, seasonal fruit & vanilla bean ice-cream (GF*)

Belgian Chocolate Brownie w/ Lindt chocolate sauce, whipped cream & macadamia ice-cream

Portabella Meringue w/ raspberry curd, fresh fruit, house coulis, Chantilly cream & salted caramel crunch ice-cream (GF) (C)

Portabella Sundae w/ fresh mango, crushed meringue, fresh fruit, mango coulis & macadamia ice-cream (GF) (C)

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | * = Substituted garnish

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server

