

portabella

LICENSED RESTAURANT

STANDARD LUNCH FUNCTION MENU

2 Course \$27 | 3 Course \$35

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

Pork Belly Salad w/ new season potato, chilli, chickpeas, spinach, cashews, apple rocket salad & aged balsamic (GF*) (C*)

Harissa Spicy Chicken Salad w/ roast kent pumpkin, mixed leaves, smoked tomatoes, feta, toasted almonds, balsamic & lemon vinaigrette (GF) (C)

Fried Calamari Fries & Salad w/ mango, cashew, Asian slaw, nam jim dressing, lemon & aioli (GF*)

Classic Fish & Chips w/ house garden salad, lemon & aioli (GF*)

Vegetarian Linguine 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)

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