

LUNCH

Available lunch only from 11:30am-2:30pm daily

Angus rump 'special' w beer battered chips, house salad & red wine jus	12.9
Portabella All Day Breakfast , grilled bacon 'n' eggs, tomato, roasted mushrooms, sautéed potatoes & grilled sourdough	16.9
Rib fillet steak sandwich w bacon, egg, cheese, leaves & tomato chutney	15.9
Peri peri chicken sandwich w cheese, bacon, tomato, mixed leaves, avocado salsa & aioli	14.9
Moroccan lamb burger w mixed leaves, tomato, cheddar & minted yoghurt	14.9
Grilled haloumi salad w sautéed potatoes, semi dried tomatoes, mixed leaves, avocado salsa & herb vinaigrette	19.9 v g
Crispy pork belly salad w roast sweet potato, cashews, greens, apple, rocket & balsamic	21.9 g
Grilled chicken & sweet potato salad w cashews, greens, house chutney & minted yoghurt	18.9 g
Beetroot & goats cheese salad w green beans, semi dried tomato, olives, rocket, almonds & balsamic	16.9 v g
Add grilled chicken tenderloins	6.9 g
Calamari & chips w house salad & aioli	18.9

LUNCH EXTRA'S (additions to your lunch) all 7.9

Salt 'n' pepper calamari | Tempura king prawns

SIDES all 5.9

Garden salad | steamed greens | beer battered chips & aioli | sauté of mushrooms & chorizo | pan fried new potatoes w parsley & butter

v vegetarian g gluten free

"Portabella is the product of our dream to create a quality, suburban restaurant providing superior food and service".

ENTRÉE / SHARE PLATES

Available lunch & dinner daily

Portabella dips w house baked grilled sour dough	13.9	v
Warm antipasti of Adelaide Hills goats cheese w beetroot, olives, roasted peppers, mushrooms & toasted breads	12.9	v
Charcuterie platter of prosciutto, chorizo, salami w capers, parsley shaved parmesan, Persian feta, cherry tomatoes & grilled breads	22.9	
Stuffed mushrooms filled w cream cheese, bacon, garlic, reggiano & parsley	13.9	g
Risotto croquettes stuffed w chicken, bacon, parsley & mozzarella w sour cream	12.9	
Bruschetta of roasted peppers, tomato, red onion, olives, reggiano, basil & balsamic	12.9	v
Grilled haloumi w hommus, herb salad & lemon	12.9	v g
Sauté king prawns w garlic, chilli, parsley, tomatoes, white wine & lemon	15.9	g
Fritto misto of soft shell crab, calamari & king prawns w harissa aioli	16.9	
Seared Canadian scallops wrapped in prosciutto w salsa fresco	16.9	g

v vegetarian g gluten free

“Our chefs use traditional French cooking methods and techniques with stocks, sauces and reductions taking up to 48hours to prepare”.

“No shortcuts”.

MAINS

Available lunch & dinner daily

Souvlaki platter of lamb kofta, chicken souvlaki & haloumi skewers w hommus, tzatziki & fattoush salad	27.9	
Linguini of local king prawns w garlic, chili, capers, parsley, tomatoes, white wine & lemon butter	29.9	
Warm Tuscan pasta salad w broccolini, rocket, olives, peppers, semi dried tomato, Persian feta, herb oil & 8 year old balsamic	25.9	v
Roast organic crispy skin chicken w goats cheese, chat potatoes, olives, semi dried tomatoes, peppers, chorizo & salsa Verde	29.9	g
Grilled crisp skin barramundi w crushed kipfler potatoes, romesco, steamed green beans & fresh salsa	32.9	g
240g Eye fillet of Hereford Gold beef w buttered mash, roast tomato wrapped in bacon, broccolini, field mushroom & red wine jus	33.9	g
Berkshire pork belly w pan fried new potatoes, onions & bacon, greens, apple chutney & crackling	29.9	g
Roast Grimaud duck breast w potato & herb salad, green bean, prosciutto & mozzarella parcels, tomato chutney, balsamic reduction	33.9	g

SEAFOOD EXTRA'S (additions to your main) all 7.9

Salt 'n' pepper calamari | tempura prawns

SIDES all 5.9

Garden salad | steamed greens | beer battered chips & aioli |
saute of chorizo & mushrooms | pan fried new potatoes w parsley & butter

v vegetarian g gluten free

"Our entire menu is made from fresh, local ingredients
with absolutely everything from breads to desserts made on the premises.
Our menu is simple yet deliciously tasty and colourful".

DESSERT

all 13.9

Crème brulee w almond ice cream & biscotti	g*
Belgium chocolate & macadamia fudge brownie w chocolate sauce, vanilla bean ice cream & double cream	
Slow baked New York cheesecake w fresh berries & double cream	
French meringue w fresh strawberries, kiwi fruit, blueberries, passionfruit, raspberry & double cream	g
Bowen mango sundae w layers of vanilla bean ice cream, Bowen mango & roasted macadamia nuts	g
Affogato sundae of espresso & Kahlua shots, vanilla ice cream & biscotti*	g*
Sticky date pudding w butterscotch sauce, double cream & vanilla bean ice cream	

EXTRA'S

Homemade Italian biscuits (great w coffee)	4.9
Scoop of vanilla bean ice cream	2.9
Extra cream	1.9

CHEESE PLATE

Selection of finest local & imported cheese served w accompaniments	19.9
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g* gluten free without biscotti

COFFEE

Latte cappuccino flat white long black	4.0
Espresso macchiato	3.5
Mocha hot chocolate chai latte	4.5
Baileys coffee Irish coffee Jamaican coffee affogato coffee	8.9

COFFEE EXTRA'S

Soy decaf marshmallows extra shot	0.5
Caramel vanilla hazelnut mug	1.0

TEA

English Breakfast Earl Grey Peppermint Chamomile Green	4.0
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