TAPAS (Available for lunch & dinner)

House baked bread stuffed w garlic, semi dried tomato & rosemary	9.9	V
Warm Antipasti of Adelaide Hills chevre, mushrooms, smoked tomatoes, roasted peppers & black olives served w grilled breads	12.9	V
Crispy soft shell crab w avocado salsa & harissa aioli	13.9	
Sauté of chorizo, button mushrooms & potato gnocchi w lemon	12.9	
Grilled Haloumi cheese w rocket & red onion salad	9.9	G V
Sautéed Queensland prawns w garlic, tomatoes, chilli, parsley & white wine	15.9	G
Salt & pepper calamari served w aioli	13.9	
Risotto balls stuffed w bocconcini, wild mushrooms & capsicum dip	11.9	V
Grilled chicken skewers, marinated in garlic, chilli, parsley & lemon	13.9	G
Spicy Turkish lamb meat balls w minted yoghurt	13.9	
Bruschetta of roasted peppers, tomato, organic feta & reggiano w aged balsamic	9.9	V

MAINS (Available for lunch & dinner)

Mixed skewer platter of beef souvlaki, chicken souvlaki & lamb kofta served w fattoush salad & minted yoghurt	29.9	
Salad of grilled Haloumi cheese w olives, semi dried tomatoes, green beans, & rocket, w guacamole & red wine vinegar dressing	23.9	GV
Pan fried Wild River barramundi w crushed potato & fried shallot salad, steamed greens, tomato chive salsa & red pepper coulis	32	G
220g Eye fillet of Hereford Gold beef w spinach & confit garlic mash, smoked bacon, roasted mushrooms & red wine jus	33.9	G
Linguini w Udder Delights goats cheese, chilli, garlic, mushrooms, peppers, tomatoes, capers, lemon & olive oil	25.9	V
Home made potato gnocchi Marinara w local prawns, scallops, barramundi, calamari & seafood beurre blanc sauce	31.9	
Slow roast Berkshire pork belly w caramelised onions, new potatoes, green beans, apple, crackling & pork jus	29.9	G
Risotto of Mooloolaba prawns & Queensland scallops w parsley & lemon	28.9	G
Roast organic Crispy Skin chicken supreme w sweet potato fondant, steamed broccolini & wild mushroom sauce	29.9	G
Braised Ameila Park lamb shank w buttered mash, spinach, rosemary & shiraz jus	25.9	
extra shank	9	

SIDES (Available for lunch & dinner) all 6.9

Garden salad / Steamed greens / Beer battered chips w aioli / Greek salad / Rocket, blue cheese & apple salad / Fattoush salad / Fried new potatoes w spices

3 sides for 18

V- vegetarian G- gluten free

portabella
LICENSED RESTAURANT

DESSERT

All desserts home made on premises

	All	
Crème brulee w poached peaches & pistachio biscotti *	12.9	G
Coconut & pineapple torte w double cream, pineapple & mint salsa		G
Bowen mango sundae w vanilla bean ice cream & toasted macadamias		G
Italian meringue w fresh berries, double cream & summer fruit coulis		
Belgium chocolate & macadamia brownie w chocolate fudge sauce & vanilla bean ice cream		
NY slow baked cheesecake w fresh berries, raspberry coulis & chantilly cream		
Affogato sundae w vanilla bean ice cream, shot of espresso, shot of Kahlua & biscotti*		G

G - Gluten Free. *Biscotti is not gluten free.

CHEESE

Platter includes croutons, grilled breads, quince, chutney, fresh pear & apple & a portion of each of the following cheese: 20

Gorgonzola blue vein cheese, buttery texture, creamy & robust flavour, Italy
Adelaide Hills brie fully ripened w hints of mushroom & soft velvet texture
Mature cheddar aged 18 months, traditional English cheddar recipe, TAS

DESSERT / FORTIFIED WINES

	Gls	Btl
d'arenberg 'Noble Mud Pie' Pinot Gris Viognier Marsanne McLaren Vale SA, 375ml Apricot Jam without the lumps. Rich & luxurious	8	36
Grant Burge Unknown Vintage Muscat, 750ml Warm & spirity w lovely rancio flavours	9.5	99
Grant Burge aged tawny port, 750ml Rich & complex flavours w gentle oak characteristics	7	80
Grant Burge 20 year old tawny port, 750ml Just gorgeous w characteristics of liqueur honey. Beautifully structured	11.5	115