

VALENTINE'S DAY

3 course dinner \$60pp

Tapas Platter (for two)

Stuffed mushrooms filled w cream cheese, bacon, garlic, reggiano & parsley

Seared Canadian scallops wrapped in prosciutto w salsa fresco

Tempura prawns w honey, lime & sesame dressing

Risotto croquettes stuffed w chicken, bacon, parsley & mozzarella w sour cream

Mains (please choose)

240g Eye fillet of Hereford Gold beef w buttered mash, roast tomato wrapped in bacon, broccolini, field mushroom & red wine jus (g)

Grilled crisp skin barramundi w crushed kipfler potatoes, romesco, steamed green beans & fresh salsa (g)

Roast organic crispy skin chicken w goats cheese, chat potatoes, olives, semi dried tomatoes, peppers, chorizo & salsa Verde (g)

Warm Tuscan pasta salad w broccolini, rocket, olives, peppers, semi dried tomato, Persian feta, herb oil & 8 year old balsamic (v)

Dessert Platter (for two)

Lindt chocolate **fudge brownie**, **sticky date pudding**, slow baked

New York cheesecake w vanilla bean ice cream & double cream

p o r t a b e l l a

LICENSED RESTAURANT