

portabella

LICENSED RESTAURANT

CLASSIC TAPAS

French Style Garlic Bread - 13

w/ raclette cheese, and soft herbs (v)

Chicken Croquettes - 15

w/ stuffed with smoked bacon, bocconcini, green goddess and shaved radish

Baked Stuffed Mushroom - 14

w/ cream cheese bacon, garlic, parsley, and parmesan (G)

Crispy Calamari Fritti - 15

w/ fennel tartare, rocket, and lemon. (G*)

Mezze Dip plate - 15

w/ pickles, olives, feta, chargrilled pita, and pistachio dukkah

ENTREES

Tempura Honey Lime King Prawns - 19

w/ orange, pickle vegetable salad, and roasted almond(G*)

Ouzo Cured King Ora Salmon - 19

w/ house tartar, shaved cucumber salad, croutons, and capers (G*)

1/2 Shelf Grill Tasi Scallops - 20

w/ almond crumble butter, bacon, and Kilpatrick(G*)

Wagyu Meatballs - 18

w/ tomato sugo, minted yoghurt, dukkah, and salsa Verde (G)

Fried Halloumi Cheese - 16

w/ grain salad, pomegranate, tzatziki, and lemon (G*)

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LICENSED RESTAURANT

MAINS

Crispy Skin Free Range Chicken Breast w/ potato gnocchi, bacon, peas, tomatoes, mushroom, and mustard cream sauce. (G*) - **36**

Beer Battered King Snapper 'n' Chips w/ house garden vegetable Salad, aioli, and lemon. (G*) - **32**

King Prawns, Chorizo Spaghettini w/ chilli, garlic, capers, tomatoes, parsley, bisque beurre blanc and parmesan. - **38**

Davidson Plum Glazed Pork Belly w/ burnt onion puree, lemon potatoes, currant steam green, crackling and House wine Jus. (G) - **38**

Crispy Skin Coral Coast Barramundi w/ warm crushed potatoes, smoked bacon salad, peas, blistered baby tomatoes, red pepper romesco and herb oil. (G) - **37**

Angus Rib Fillet w/ caramelised onion, bacon, herbs potatoes, steamed broccolini, Café de Parris butter and red Wine Jus. (G) - **39**

Victorian Lamb Rump w/ chickpea puree, caramelized sweet potatoes, greens, Goat feta, salsa verde. (G) - **38**

Confit Duck Leg w/ roasted beets, potatoes, chorizo, mix greens and orange glaze, jus. (G)- **38**

Israeli Couscous Risotto w/ beetroots, peas, tomatoes, spinach, goat cured and lemon. (v)- **32**

Greek Platter w/ harissa spicy chicken souvlaki, wagyu beef, fired halloumi, greek dips, village salad, and char-grilled pita. (G*)- **39**

SIDES AND SALADS

Legumes Salad w/ chickpea, pearl barley, garden vegetables, pomegranate tzatziki, roasted almond, and harissa. (G*)- **15**

Roast Cauliflower Salad w/ house grain, spiced almond, currants, pomegranate, tzatziki, harissa, and tahini dressing. (G*)- **18**

Greek Salad w/ baby tomatoes, feta, kalamata olives, cucumber, rocket, and Greek dressing. (G)- **14**

Butter Steam Green w/ harissa, parmesan, za'atar, and lemon. (G)- **14**

Roasted Lemon Potato w/ oregano, garlic, and Greek yoghurt. (G)- **12**

Lemon Pepper Crispy fries w/ aioli. - **10**

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p o r t a b e l l a

L I C E N S E D R E S T A U R A N T

DESSERTS - \$16 EACH

Dessert Tasting Platter \$15 (p.p) w/ Drambuie Panna cotta, Warm Sticky Date Pudding, French Meringue, and Condiments (Minimum two people.)

Vanila Bean Crème Brulé w/ roasted pistachio ice cream, Italian biscotti. (G*)

Belgian Chocolate Brownie w/ warm chocolate fudge, Chantilly cream and macadamia ice cream

Drambuie Panna cotta w/ oats& nuts crumble, coulis, fresh berries, freezer dry mandarin and pistachio ice cream. (G*)

Warm Sticky figs and date pudding w/ toffee caramel sauce, whipped cream, vanilla ice cream.

French Meringue w/ passionfruit, fresh berries, coulis, cream, and sorbet. (G)

Affogato Sundae w/ vanilla bean ice cream, expresso coffee, Italian Biscotti and Choice of Frangelico or Kahlua or Bayles (G*)

Dessert Extra (\$3.50)

Italian Biscotti | Ice cream | Sorbet of the Day

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LICENSED RESTAURANT

STANDARD LUNCH MENU

1 course \$22 - 2 courses \$32 – 3 courses \$42

STARTERS

French Style Garlic Bread

w/ raclette cheese, and soft herbs (v)

Chicken Croquettes

w/stuffed with smoked bacon, bocconcini, green goddess and shaved radish

Baked Stuffed Mushroom

Of cream cheese bacon, garlic, parsley, and parmesan (G)

MAINS

Crispy Pork Belly Salad w/ roasted sweet potatoes, chilli, grains, spinach, cashews, apple rocket, onion salad and Aged balsamic. (G*)

Battered Fish ‘n’ Chips w/ house garden salad, lemon, and aioli. (G*)

Harissa Spicy Chicken Souvlaki w/marinated beet, village salad, Greek dips, and warm Pita. (G*)

Wagyu Beef Burger w/ crispy leaves, tomato, pickle, bacon, American cheese, homemade BBQ sauce and chips.

Crispy Halloumi Salad w/ tzatziki, house green salad, warm pita beets, and lemon. (G*)

Veg Spaghettini w/ chilli garlic, spinach, olive, mushroom, and grated Manchego.

DESSERTS

Belgian Chocolate Brownie w/ warm chocolate fudge, Chantilly cream and macadamia ice cream

Drambuie Panna cotta w/ oats& nuts crumble, coulis, fresh berries, freezer dry mandarin and vanilla bean ice cream. (G*)

French Meringue w/ passionfruit, fresh berries, coulis, cream, and sorbet. (G)

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LICENSED RESTAURANT

PREMIUM LUNCH MENU

1 course \$32 – 2 courses \$42 – 3 courses \$52

STARTERS

Chicken Croquettes

w/stuffed with smoked bacon, bocconcini, green goddess and shaved radish

Baked Stuffed Mushroom

Of cream cheese bacon, garlic, parsley, and parmesan (G)

Crispy Calamari Fritti

w/ fennel tartare, rocket, and lemon. (G*)

MAINS

Crispy Skin Free Range Chicken Breast w/ potato gnocchi, bacon, peas, tomatoes, mushroom, and mustard cream sauce. (G*)

Davidson Plum Glazed Pork Belly w/ burnt onion puree, lemon potatoes, currant steam green, crackling and House wine Jus. (G)

Crispy Skin Coral Coast Barramundi w/ warm crushed potatoes, smoked bacon salad, peas, blistered baby tomatoes, red pepper romesco and herb oil. (G)

Israeli Couscous Risotto w/ beetroots, peas, tomatoes, spinach, goat cured and lemon. (v)

DESSERTS

Belgian Chocolate Brownie w/ warm chocolate fudge, Chantilly cream and macadamia ice cream

Drambuie Panna cotta w/ oats& nuts crumble, coulis, fresh berries, freezer dry mandarin and vanilla bean ice cream (G*)

Warm Sticky figs and date pudding w/ toffee caramel sauce, whipped cream, vanilla ice cream.

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