

portabella

LICENSED RESTAURANT

PLATINIUM DINNER FUNCTION

2 courses \$65 - 3 courses \$75

STARTERS

HONEY LIME TEMPURA SEAFOOD MEDLEY

Battered calamari and prawns with homemade tartare sauce

BAKED ORGANIC MUSHROOMS

Cream cheese stuffing with smoked bacon, parmesan and arugula (C)

SLOW COOKED LAMB ARRANCINI BALLS

Braised Victorian lamb with herbs and Roquefort cheese

HAND-CUT FRIED CALAMARI

Served with garlic aioli, smoked paprika and rocket salad

MAINS

CHICKEN BOCCONCINI

Organic chicken wrapped in prosciutto and buffalo mozzarella with crushed Italian herbs potatoes, wilted spinach, basil pesto in light tomato cream sauce (C)

CRISPY SKIN BARRAMUNDI

Double baked potatoes, bacon herbs, market greens avocado salsa and sambuca cream sauce (C)

BRAISED SUN VALLEY PORK BELLY

Served with crackling, Mexican style sweet potato, chorizo, greens, purple potato puree, apple chutney and port jus (C)

PASTA PRIMAVERA

Linguini tossed in French style ratatouille with garlic chilli, mushrooms and spinach (VG)

YARRA VALLEY SIRLOIN STEAK

French Style herb butter mashed potatoes, seasonal greens, pea puree, homemade jus and Roquefort blue cheese (C)

DESSERTS

PIMMS ETON MESS PIMMS

marinated strawberries, berry curd, crushed meringue, seasonal fruit, cream, passionfruit sorbet (gf)

BELGIUM CHOCOLATE BROWNIE

with warm rich chocolate sauce, Maleny cream, roasted macadamia ice cream

BAILEYS & COCOA PANNACOTTA

dark chocolate sauce, homemade crumble, salted caramel & coconut ice cream (C*)

DATE, GINGER & CURRANT PUDDING

warm toffee sauce, double cream & vanilla ice cream

gf = gluten free | c = coeliac | v = vegetarian | vg = vegan | *dish can be altered to accommodate For any allergies or dietary requirements please clarify with your server