

p o r t a b e l l a

LICENSED RESTAURANT

PREMIUM LUNCH MENU

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.

*g = 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*