

p o r t a b e l l a

LICENSED RESTAURANT

STANDARD DINNER FUNCTION

2 courses \$54 - 3 courses \$64

STARTERS

TURKISH GARLIC BREAD

Mozzarella and parmesan cheese (V)

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

GRILL MEDITERRANEAN HALOUMI

Purple potato with Greek salad, salsa verde & minted yoghurt (V) (C)

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)

DESSERTS

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*)

FRENCH MERINGUE

forest berry curd, fresh fruit, whipped cream & tropical sorbet (C)

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