

# portabella

LICENSED RESTAURANT

## DINNER FUNCTION

2 courses \$55 – 3 courses \$65

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### STARTERS

*(Please choose one)*

#### Chicken Croquettes

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

#### Mezze Dip plate

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

#### Wagyu Meatballs

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

#### Tempura Honey Lime King Prawns (G\*)

w/ orange, pickle vegetable salad, and roasted almond

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### MAINS

*(Please choose one)*

**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)

**Angus Rib Fillet** w/caramelised onion, bacon, herbs potatoes, steamed broccolini, Café de Parris butter and red Wine Jus. (G) (\$5 surcharged will apply)

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

### DESSERTS

*(Please choose one)*

#### 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)

*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*