

portabella

LICENSED RESTAURANT

STANDARD LUNCH FUNCTION

2 courses \$31 - 3 courses \$41

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

MAINS

WARM PORK BELLY SALAD

Tossed with sweet potatoes, garlic chilli, spinach, cashews, balsamic glaze and apple rocket salad (C*)

PORTABELLA'S FISH & CHIPS

Served with tartare sauce, battered chips and house garden salad (C*)

CHICKEN SKEWER & PUMPKIN SALAD

Grilled chicken with peri-peri sauce, Greek style salad, salsa verde, minted yoghurt and shaved almonds

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