

p o r t a b e l l a

LICENSED RESTAURANT

STANDARD LUNCH MENU

2 courses \$32 – 3 courses \$42

STARTERS

French Style Garlic Bread

w/ raclette cheese, and soft herbs (v)

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)

MAINS

Crispy Pork Belly Salad w/ roasted sweet potatoes, chilli, grains, spinach, cashews, apple rocket, onion salad and Aged balsamic. (G*)

Battered Fish ‘n’ Chips w/ house garden salad, lemon, and aioli. (G*)

Harissa Spicy Chicken Souvlaki w/marinated beet, village salad, Greek dips, and warm Pita. (G*)

Wagyu Beef Burger w/ crispy leaves, tomato, pickle, bacon, American cheese, homemade BBQ sauce and chips.

Crispy Halloumi Salad w/ tzatziki, house green salad, warm pita beets, and lemon. (G*)

Veg Spaghettini w/ chilli garlic, spinach, olive, mushroom, and grated Manchego.

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*)

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*