

Portabella

. Restaurant . Bar .

ENTRÉE

TURKISH GARLIC BREAD	\$13
Mozzarella and parmesan cheese (V)	
BAKED ORGANIC MUSHROOMS	\$14
Cream cheese stuffing with smoked bacon, parmesan and arugula (C)	
SLOW COOKED LAMB ARRANCINI BALLS	\$16
Braised Victorian lamb with herbs and Roquefort cheese	
HAND-CUT FRIED CALAMARI	\$16
Served with garlic aioli, smoked paprika and rocket salad	
LES TOMATES FARCIES	\$14
Stuffed local tomatoes with cream cheese and organic herbs served with homemade olive and tomato sauce (C)	
HONEY LIME TEMPURA SEAFOOD MEDLEY	\$21
Battered calamari and <small>prawns</small> with homemade tartare sauce	
CRUMBED PRAWN SKEWERS	\$17
Wasabi mayo with Asian salad and pine nuts	
BBQ PORK BELLY	\$18
Baked in spiced BBQ sauce with house salad, toasted almonds (C)	
GRILL MEDITERRANEAN HALOUMI	\$16
Purple potato with Greek salad, salsa verde & minted yoghurt (V) (C)	
SMASHED AVOCADO & SMOKED SALMON CROSTINI	\$17
Homemade guacamole with onions, tomato, spice & Tasmanian smoked salmon	
PAN SEARED TASMANIAN SCALLOPS	\$22
Lemon butter dressing with spinach puree, crumbs and verde sauce (C)	
<u>TO SHARE</u>	
PORTABELLA'S MIXED PLATTER	\$38
Combination of fried calamari, battered prawns, mozzarella sticks, onion rings served with BBQ and aioli sauce	

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

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MAINS

CHICKEN BOCCONCINI **\$39**

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 **\$39**

Double baked potatoes, bacon herbs, market greens avocado salsa and sambuca cream sauce (C)

MAMA MIA'S BAKED LASAGNE **\$32**

Homemade grandma's beef ragu, creamy bechamel, Napoli, apple, and arugula salad, parmigiano Reggiano

BRAISED SUN VALLEY PORK BELLY **\$39**

Served with crackling, Mexican style sweet potato, chorizo, greens, purple potato puree, apple chutney and port jus (C)

SAFFRON SEAFOOD RISOTTO **\$39**

Cooked in simmered broth with calamari, baby barramundi, local prawns, garlic, butter & chilli, chorizo, herbs, spinach, parmesan (C)

CEYLON TIGER PRAWN CURRY **\$36**

Cooked in aromatic spiced blend, coconut crème, tomatoes, aromatic herbs, pappadums and basmati (C*)

YARRA VALLEY SIRLOIN STEAK **\$40**

French Style herb butter mashed potatoes, seasonal greens, pea puree, homemade jus and Roquefort blue cheese (C)

GAMBERI ALLA LINGUINI **\$36**

Seared Mooloolaba prawns with chilli garlic, herbs, spinach, Napoli sauce

PORTABELLA'S FISH & CHIPS **\$32**

Battered local barramundi served with Asian slaw, homemade herb tartare, double fry chips

ORGANIC DUCK BREAST **\$42**

Honey glazed seared duck with yam puree, caramelised apple, baked organic baby potatoes with onions and smoked bacon, greens, red wine jus (C)

GREEK PLATTER **\$42**

Greek salad, peri-peri chicken skewer, grill haloumi, beef skewer with salsa verde and minted yoghurt (C*)

PASTA PRIMAVERA **\$32**

Linguini tossed in French style ratatouille with garlic chilli, mushrooms and spinach (VG)

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EXPRESS LUNCH MENU

CHICKEN & MUSHROOM PASTA	\$19
Linguini tossed in garlic cream sauce with spinach and parmesan	
BEEF BOLOGNAISE	\$18
beef ragu with garlic chilli, tomatoes and parmigiano	
WARM PORK BELLY SALAD	\$20
Tossed with sweet potatoes, garlic chilli, spinach, cashews, balsamic glaze and apple rocket salad (C*)	
LASAGNE	\$22
Homemade grandma's beef ragu, creamy bechamel, Napoli, apple and arugula salad, parmigiano Reggiano	
HOMEMADE BEEF BURGER	\$22
Mesclun salad, tomatoes, bacon American cheese, ketchup and kewpie mayonnaise and serve with chips (C*)	
CHICKEN PANINI SANDWICH	\$21
Turkish bread, grilled chicken with aioli, mesclun, tomatoes and chips	
PORTABELLA'S FISH & CHIPS	\$22
Served with tartare sauce, battered chips and house garden salad (C*)	
PASTA ALLA MATRIGIANA	\$18
Bacon, onions, garlic, chilli and spinach (V)	
CHICKEN SKEWER & PUMPKIN SALAD	\$22
Grilled chicken with peri-peri sauce, Greek style salad, salsa verde, minted yoghurt and shaved almonds	
ORIENTAL BBQ PORK SANDWICH	\$22
Asian slaw, coriander, garlic aioli, Japanese mayonnaise, jalapeno and served with battered chips (C*)	
FRIED CALAMARI & FRIES	\$22
served with mixed salad, aioli and chips	

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EXPRESS DESSERT MENU

BELGIUM CHOCOLATE BROWNIE **\$10**
with warm rich chocolate sauce, Maleny cream, roasted macadamia ice cream

FRENCH MERINGUE **\$10**
forest berry curd, fresh fruit, whipped cream & tropical sorbet (C)

BAILEYS & COCOA PANNACOTTA **\$10**
dark chocolate sauce, homemade crumble, salted caramel & coconut ice cream (C*)

STICKY DATE PUDDING **\$10**
date, currant, warm toffee sauce, double cream & vanilla ice cream

PIMMS ETON MESS **\$10**
marinated strawberries, berry curd, crushed meringue, seasonal fruit, cream, passionfruit sorbet (gf)

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. Restaurant . Bar .

DESSERTS

BELGIUM CHOCOLATE BROWNIE **\$16**
with warm rich chocolate sauce, Maleny cream, roasted macadamia ice cream

FRENCH MERINGUE **\$16**
forest berry curd, fresh fruit, whipped cream & tropical sorbet (C)

BAILEYS & COCOA PANNACOTTA **\$16**
dark chocolate sauce, homemade crumble, salted caramel & coconut ice cream (C*)

DATE, GINGER & CURRANT PUDDING **\$16**
warm toffee sauce, double cream & vanilla ice cream

NEWYORK BAKED CHEESECAKE **\$16**
raspberry coulis , fresh seasonal fruits , vanilla ice cream

CLASSIC VANILLA CRÈME BRÛLÉE **\$16**
with amaretti biscotti & vanilla bean ice cream (C*)

PIMMS ETON MESS PIMMS **\$16**
marinated strawberries, berry curd, crushed meringue, seasonal fruit, cream, passionfruit sorbet (gf)

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VEGAN MENU

ENTRÉE

AVOCADO CROSTINI	\$16
Homemade avocados with onions, tomato, spice	
HOUSE GRILLED BREAD	\$14
Served with homemade avocado salsa and apple chutney	
WARM MEDITERRANEAN VEGAN BOWL	\$16
With spiced sweet potatoes, chickpeas, mixed greens , almonds sundried tomatoes, and kalamata olives (C)	
ONION RINGS	\$14
Deep fried served with BBQ sauce	

MAINS

VEGAN FRIED RICE	\$31
Soy sauce with Asian vegetables, cashews, garlic chilli and pappadums (C)	
VEDURA PASTA	\$31
Seasonal greens with garlic and chilli tossed in homemade Napoli	
VEGAN WARM SALAD	\$28
Sweet potatoes and pumpkin tossed in garlic, chilli and cashews with garden greens and apple chutney (C)	
MUSHROOM AND PESTO PASTA	\$28
Tossed in garlic and olive oil with crushed peanuts	
PASTA PRIMAVERA	\$32
Linguini tossed in French style ratatouille with garlic chilli, mushrooms and spinach (V)	

DESSERTS

SEASONAL FRESH FRUIT SALAD	\$14
with house toasted nuts, berry coulis, salted caramel & coconut crunch ice cream (c)	

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KIDS MENU

FISH AND CHIPS Served with house salad, ketchup (C*)	\$15
GRILLED CHICKEN TENDERLOINS Battered chips, salad and ketchup (C*)	\$16
STEAK AND CHIPS Served with house salad, ketchup (C*)	\$20
BEEF BOLOGNAISE Tossed in linguini and Napoli	\$15
CALAMARI & CHIPS with garden salad & tomato sauce	\$15
LINGUINI with tomato basil sauce & parmesan (v)	\$14

DRINKS

Soft Drink Fanta Coke No Sugar Coca Cola Pink Lemonade Sprite Solo Ginger Beer	\$5
Juice Orange Apple Pineapple Cranberry	\$5
Milkshake Chocolate Strawberry Caramel Vanilla	\$5

DESSERT

Ice Cream Sundae	\$8
Vanilla ice cream, marshmallows, sprinkles & choice of topping (v) (gf) Choose from: Caramel Chocolate Strawberry Vanilla	

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