

# portabella

LICENSED RESTAURANT

## PREMIUM LUNCH FUNCTION MENU

2 Course \$35 | 3 Course \$42

### STARTERS | *Choose One*

- Garlic & Herb Bread** w/ parmesan, cheddar, garlic butter & toasted fennel seeds (V)
- Baked Organic Stuffed Mushrooms** of cream cheese, double smoked speck, parmesan, garlic & parsley (GF)
- Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls** w/ chive sour cream
- House Spiced Fried Calamari** w/ home made aioli & lemon (GF\*)
- Tempura Haloumi** w/ beetroot hummus, dukkah & tzatziki (GF\*)

### MAINS | *Choose One*

- Five Spice Slow Roast Pork Belly** w/ roast sweet potato, bacon, charred greens, apple chutney, crackling & port wine jus (GF) (C)
- Organic Chicken Supreme** wrapped in prosciutto, served w/ sweet potato puree, winter greens, smoked tomato, olives, almonds & porcini cream sauce (GF) (C)
- Grilled Cone Bay Barramundi** w/ smoked cauliflower puree, crushed potato, peas, crispy shallots, kale & fennel, buttered greens, tomato relish & aged balsamic (GF) (C)
- 270g Black Angus Kilcoy Rump** w/ rosemary new potato, bacon, mushroom, mixed greens, spiced relish & red wine jus (GF) (C\*)
- Sautéed Home Made Potato Gnocchi** w/ chilli, garlic, olives, smoked tomatoes, spinach, Napoli sauce & parmesan cheese (V)

### DESSERTS | *Choose One*

- Lindt Chocolate Brownie** w/ chocolate sauce, Maleny cream & macadamia ice cream.
- French Meringue** w/ chocolate ganache, Chantilly cream, berry coulis, fresh fruit & raspberry gelato. (GF) (C)
- White Chocolate & Rhubarb Panacotta** w/ almond praline, fresh fruit & raspberry gelato. (GF) (C)
- Pear & Sticky Date Pudding** w/ warm butterscotch sauce, fresh cream & vanilla bean ice cream



Alternate drop options available for functions of 40 people or more.

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | \* = Substituted Garnish