

LUNCH MENU

Available Monday to Sunday from 11:30am-2:30pm

Standard Lunch

1 course 17 | 2 course 25 | 3 course 32

Small Plates

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) (C)

Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls w/ chive sour cream

Mains

Pork Belly Salad w/ roasted sweet potato, green peas, chilli, spinach, candy walnuts, apple rocket salad & aged balsamic (GF) (C*)

Grilled Peri Peri Chicken Salad w/ roast butternut pumpkin, mixed leaves, smoked tomatoes, olives, fetta, toasted almonds & raspberry vinaigrette (GF) (C)

220g Black Angus Rump w/ new potato, bacon, peas, mixed greens & red wine jus (GF) (C*)

Crispy Calamari Chips & Salad w/ shoestring fries, pawpaw, cucumber & rocket salad & lemon aioli (GF*)

Classic Fish & Chips w/ house salad, beer battered chips, garlic mayonnaise & lemon

Beef Carbonara Linguine of sautéed wagyu, garlic, mushroom, bacon & white wine cream sauce

Linguine a la Puttanesca w/ chilli, garlic, olives, capers, spinach in tomato passata & parmesan cheese (V)

Haloumi Salad with beetroot hummus, fennel, baked new potatoes, rocket, smoked tomatoes & tzatziki (V) (GF*) (C*)

Desserts

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)

Pear & Sticky Date Pudding w/ warm butterscotch sauce, fresh cream & vanilla bean ice cream

White Chocolate & Rhubarb Panacotta w/ almond praline, fresh fruit & raspberry gelato (GF) (C)

Premium Lunch

1 course 27 | 2 course 35 | 3 course 42

Small Plates

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) (C)

Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls w/ chive sour cream

House Spiced Fried Calamari w/ home made aioli & lemon (GF*)

Mains

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)

Mediterranean Platter w/ lamb kofta, harissa chicken skewers, grilled haloumi, beetroot hummus, Greek salad, minted yoghurt & warm pita (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)

Home Made Gnocchi Marinara w/ prawns, squid, reef fish, peas, chilli, garlic, tomato sugo, butter & scallop topper

House Battered Market Fish and Chips w/ red papaya, fennel, bitter leaves & candied walnut salad, beer battered chips & lemon aioli (GF*)

Desserts

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)

Pear & Sticky Date Pudding w/ warm butterscotch sauce, fresh cream & vanilla bean ice cream

White Chocolate & Rhubarb Panacotta w/ almond praline, fresh fruit & raspberry gelato (GF) (C)

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

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server

SMALL PLATES

Available Monday to Sunday All Day

Classic Tapas

\$11 each or choose a Platter – any 3 for \$30.00

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) (C)

Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls w/ chive sour cream

House Spiced Fried Calamari w/ home made aioli & lemon (GF*)

Soup of the Day served w/ toasted bread (V)

Seasonal Tapas

\$16.00 each or choose a Platter - any 3 for \$45.00

Seared Scallops w/ chilli & mint pea puree, Japanese mayo & bacon crumble (GF) (C)

Tempura Tiger Prawns w/ spiced cauliflower puree, toasted sesame & kewpie mayo (GF*)

Moroccan Spiced Lamb Meatballs in tomato passata w/ minted yoghurt (GF) (C)

Tempura Haloumi w/ beetroot hummus, dukkah & tzatziki (GF) (C*)

Buttermilk Crepes filled w/ smoked bacon, garlic, cream cheese, pumpkin, sage & toasted almonds

Chicken Liver & Port Wine Parfait w/ spiced fruit chutney, mustard pickled onions & garlic melba toast (GF*) (C*)

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

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server

MAIN MEALS

Available Monday to Sunday All Day

Five Spice Slow Roast Pork Belly w/ roast sweet potato, bacon, charred greens, apple chutney, crackling & port wine jus (GF) (C) \$38

Organic Chicken Supreme wrapped in prosciutto, served w/ sweet potato puree, winter greens, smoked tomatoes, olives, almonds & porcini cream sauce (GF) (C) \$36

Mediterranean Platter w/ lamb kofta, harissa chicken skewers, grilled haloumi, beetroot hummus, Greek salad, minted yoghurt & warm pita (GF*) (C*) \$36

Grilled Cone Bay Barramundi w/ smoked cauliflower puree, crushed potato, peas, crispy shallots, kale & fennel, buttered greens, tomato relish & aged balsamic (GF) (C) \$37

Red Wine Braised Beef Cheeks w/ creamy parsnip mash, sauté kale, spinach, mushroom, fried onion, house relish & port wine jus (GF) (C) \$36

Home Made Gnocchi Marinara w/ prawns, squid, reef fish, white wine, peas, chilli, garlic, tomato sugo, butter & scallop topper \$36

House Battered Market Fish and Chips w/ red papaya, fennel, bitter leaves & candied walnut salad, beer battered chips & lemon aioli (GF*) \$33

Wagyu Linguini w/ sauté beef, chilli, garlic, mushrooms, spinach, blue cheese & masala wine cream sauce \$36

FROM THE GRILL

Sumac Spiced 250g Lamb Rump w/ beetroot hummus, butternut pumpkin, mixed greens, fennel, fetta, salsa verde & port wine jus (GF) (C) \$39

270g Black Angus Kilcoy Rump w/ rosemary new potato, bacon, mushroom, mixed greens, spiced relish & red wine jus (GF) (C*) \$37

250g Black Onyx Rib Fillet w/ root vegetable mash, steamed greens, bone marrow butter & merlot jus (GF) (C) \$42

SIDES

Garlic new potatoes, kale, toasted sesame & lemon \$8

Steamed buttery market greens with toasted almonds \$8

House Garden or Greek Salad \$7

Shoestring Fries or Beer Battered Chips w/ aioli \$8 each

DESSERT

Available Monday to Sunday All Day

Vanilla Bean Crème Brûlée w/ Italian biscotti & pistachio ice cream (GF*) (C*) \$15

Lindt Chocolate Brownie w/ chocolate sauce, Maleny cream & macadamia ice cream \$15

French Meringue w/ chocolate ganache, Chantilly cream, berry coulis, fresh fruit & raspberry gelato (GF) (C) \$15

Pear & Sticky Date Pudding w/ warm butterscotch sauce, fresh cream & vanilla bean ice cream \$15

White Chocolate & Rhubarb Panacotta w/ almond praline, fresh fruit & raspberry gelato (GF) (C)
\$15

Warm Home Made Crepes filled w/ fresh cream and banana, chocolate sauce, rhubarb compote, honeycomb & vanilla bean ice cream \$15

Pineapple Orange & Raisin Crumble w/ brandy anglaise & coconut gelato \$15

Cheese Plate w/ selection of 3 cheeses, garlic toast, house chutney, fruit & candied nuts (GF*) (C*)
\$17

Chef's Selection Dessert Platter for Two featuring daily selection of desserts served with cream & ice cream \$34

Extras \$4 each

Serve of homemade biscotti – great with coffee.

Scoop of gourmet ice cream. Choose from: Vanilla Bean | Macadamia | Pistachio | Raspberry Sorbet | Coconut Gelato

Dessert & Fortified Wines

Barbadillo Pedro Ximenez, Spain	10
Peter Lehmann Semillon, NSW	10
Galway Pipe 12yo Grand Tawny Port, SA	10
Morris Classic Muscat, VIC	11
St Agnes Brandy V.S.O.P, SA	12
Hennessy V.S Cognac, France	12
Martell V.S.O.P Cognac, France	14

VEGAN & VEGETARIAN

Entrée \$11

House Bread w/ beetroot dip, dukkah, olive oil & aged balsamic (VG)

Sauté Mushroom w/ spinach, chilli & house relish (VG) (GF) (C)

Mains \$25

Linguine w/ chilli, garlic, tomato, olives, white wine, mushroom, spinach, peas & salsa verde (VG)

Grilled Halloumi w/ warm salad of potato, fennel, peas & mixed greens, beetroot hummus & minted yoghurt (V) (GF) (C)

Sautéed Home Made Potato Gnocchi w/ chilli, garlic, olives, smoked tomatoes, spinach, Napoli sauce & parmesan cheese (V)

Vegan Bowl w/ roast vegetables, smoked tomato, market greens, crispy shallot, chilli, garlic & tomato relish (VG) (GF)

Dessert \$10

Fresh Winter Fruits w/ vegan sorbets, toasted marshmallow & berry coulis (VG) (GF) (C)

Pineapple Crumble w/ toasted almonds and coconut sorbet (VG) (GF)

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

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server

LITTLE CHEF'S MENU

For Kids 12 and Under

Mains

Calamari & Chips w/ garden salad & tomato sauce \$14

Linguini w/ tomato basil sauce & parmesan (V) \$14

Grilled Chicken Tenderloins w/ chips, garden salad & tomato sauce (GF*) \$15

Fish & Chips w/ garden salad & tomato sauce \$15

Kids Steak w/ chips, garden salad & tomato sauce (GF*) \$16

Drinks

Soft Drink \$5

Fanta | Coke Sugar free | Coca Cola | Pink Lemonade | Sprite

Juice \$5

Orange | Apple | Pineapple | Cranberry

Milkshake \$6

Chocolate | Strawberry | Caramel | Vanilla

Dessert

Ice Cream Sundae \$8

Vanilla ice cream, marshmallows, sprinkles & choice of topping (V) (GF)

Choose from: Caramel | Chocolate | Strawberry | Vanilla

p o r t a b e l l a
LICENSED RESTAURANT

Portabella Restaurant & Bar is the product of our
dream to create a quality suburban restaurant
providing superior food, drinks & service

We strive to consistently provide an exceptional
a-la-carte dining experience of perfectly simple
modern Australian cuisine

Our produce is sourced from local farmers
specialising in free range and organic practices, with
most items on our menu produced in house