

portabella

LICENSED RESTAURANT

Mother's Day Set Menu ***2 course \$55 | 3 course \$65***

Starters (Choose one)

Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls

w/ blue cheese sour cream

Tempura Tiger Prawns w/ mango chilli lime salsa, Kewpie mayonnaise & toasted sesame seeds

Pork & Beef Moroccan Meatballs w/ house made tomato relish, grated Manchego & minted yoghurt (GF)

Baked Local Organic Stuffed Mushrooms of cream cheese, double smoked speck, parmesan, garlic and parsley (GF)

Grilled Halloumi Cheese w/ watercress, pine nuts, capsicum salad, hummus & tzatziki (V) (GF)

Mains (Choose One)

Slow Braised Pork Belly w/ honey roasted pumpkin, gold sweet potato, chorizo, caramelised onion, seasonal greens, apple chutney, crackling & port wine jus (GF)

Black Angus 300g Rump w/ new season steamed herb potato, roasted garlic, spinach, capsicum onion relish, broccolini, bone marrow butter & merlot jus (GF)

Organic Free Range Chicken Supreme wrapped in prosciutto, sauté homemade potato gnocchi, smoked tomatoes, peas, spinach w/ white wine bur blanc sauce

Grilled Cone Bay Barramundi w/ saffron cauliflower & white bean puree, buttered greens, crispy shallots, red pepper & balsamic glaze (GF)

Tomato Risotto w/ caramelised red onion, toasted pine nuts, buffalo curd & basil verde (GF) (V)

Desserts (Choose One)

Belgium Chocolate Fudge Brownie w/ chocolate sauce, roasted macadamias, vanilla bean ice cream & Chantilly cream

Pina Colada Panacotta w/ pistachio & ginger crumble, coconut sorbet, grilled pineapple & butter rum sauce (GF)

French Meringue w/ raspberry curd, double cream, passionfruit sorbet & fresh fruit (GF)

Sweet Basil Cheesecake w/ macerated strawberries, vincotto, fresh cream & vanilla ice cream

Vegan & Children Menus Available