

portabella

LICENSED RESTAURANT

STANDARD LUNCH FUNCTION MENU

2 Course \$25 | 3 Course \$32

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

MAINS | *Choose One*

Grilled Peri Peri Chicken Salad w/ roast butternut pumpkin, mixed leaves, smoked
tomatoes, olives, feta, toasted almonds & raspberry vinaigrette (GF) (C)
220g Black Angus Rump w/ new potato, bacon, peas, mixed greens & red wine jus (GF) (C*)
Classic Fish & Chips w/ house salad, beer battered chips, garlic mayonnaise & lemon
Haloumi Salad w/ beetroot hummus, fennel, baked new potatoes, rocket, smoked tomatoes
& tzatziki (V) (GF) (C*)
Pork Belly Salad w/ roasted sweet potato, green peas, chilli, spinach, candy walnuts, apple
rocket salad & aged balsamic (GF) (C*)

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)



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

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