

portabella

LICENSED RESTAURANT

DINNER FUNCTION MENU

2 Course \$45 | 3 Course \$58

STARTERS | Choose One

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*)

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

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

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*)

Haloumi Salad w/ beetroot hummus, fennel, baked new potatoes, rocket, smoked tomatoes & tzatziki (V) (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)

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

Pineapple Orange & Raisin Crumble w/ brandy anglaise & coconut gelato

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

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

