

portabella

LICENSED RESTAURANT

STANDARD LUNCH MENU

1 Course \$26 | 2 Courses \$36 | 3 Courses \$46

Entrées

French Style Garlic and Cheese Bread w/ raclette cheese, parmesan, and soft herbs (v)

Baked Stuffed Button Mushrooms w/ cream cheese, bacon, garlic, parsley, and parmesan (gf/c)

Organic Chicken Thigh Croquettes w/ smoked speck, braised leek bechamel, buffalo cheese, truffle aioli, and ricotta salata

Mains

Crispy Pork Belly Salad w/ roasted sweet potato, chilli, garlic, cashews, chickpeas, apple rocket salad, and aged balsamic glaze (gf*/c*)

Battered Fish & Chips w/ garden salad, lemon, and aioli

Wagyu Beef Burger w/ tomato, cheddar, special sauce, bacon, pickles, and lemon pepper fries

Roasted Cauliflower and Haloumi Salad w/ chickpeas, ancient grains, toasted almonds, currants, pomegranate, tzatziki, and harissa (v)

Creamy Chicken Carbonara w/ sauteed chicken, chilli, garlic, bacon, mushrooms, white wine, cream, and parmesan

Desserts

Belgian Chocolate Brownie w/ warm chocolate fudge sauce, white chocolate soil, Maleny cream, and caramel crunch ice-cream

Pina Colada Panna Cotta w/ brown sugar granola crumble, raspberry coulis, fresh seasonal fruit, and toasted coconut ice-cream (gf/c)

Portabella Meringue w/ passionfruit pulp, seasonal fruits, house coulis, whipped cream, and sorbet of the day (gf/c)

gf = gluten free | c = coeliac v = vegetarian | * dish can be altered to accommodate for any allergies or dietary requirement, please clarify with your server

1.1% surcharge applies for all card payments

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PREMIUM LUNCH MENU

1 Course \$38 | 2 Courses \$48 | 3 Courses \$58

Entrées

French Style Garlic and Cheese Bread w/ raclette cheese, parmesan, and soft herbs (v)

Baked Stuffed Button Mushrooms w/ cream cheese, bacon, garlic, parsley, and parmesan (gf/c)

Organic Chicken Thigh Croquettes w/ smoked speck, braised leek bechamel, buffalo cheese, truffle aioli, and ricotta salata

Togarashi Spiced Panko Crumbed Crispy Calamari w/ house fennel tartare, and lemon (gf*/c*)

Mains

Crispy Skin Chicken Breast w/ parmesan potato gnocchi, baby tomato, olives, bacon, chopped greens, chicken cream sauce, and toasted almonds (gf*/c*)

Slow Roast Free-Range Pork Belly w/ nduja butter, sweet potato puree, braised cabbage, bacon, chopped greens, blackcurrant, Davidson plum and apple chutney, crackling, and red wine jus (gf/c)

Crispy Skin Coral Coast Barramundi w/ green goddess sauce, warm crushed potatoes, smoked bacon, peas, crispy onion salad, steamed greens, harissa, and lemon (gf/c)

Homemade Potato Gnocchi Arabiatta w/ chilli, garlic, black olives, mushrooms, spinach, tomato basil sauce, and fresh Buffalo mozzarella cheese (v)

Desserts

Belgian Chocolate Brownie w/ warm chocolate fudge sauce, white chocolate soil, maleny cream, and caramel crunch ice cream

Pina Colada Panna Cotta w/ brown sugar granola crumble, raspberry coulis, fresh seasonal fruit, and toasted coconut ice-cream (gf/c)

Warm Sticky Fig & Date Pudding w/ house toffee sauce, whipped cream, and vanilla bean ice-cream

Portabella Meringue w/ passionfruit pulp, seasonal fruits, house coulis, whipped cream, and sorbet of the day (gf/c)

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CLASSIC TAPAS

French Style Garlic and Cheese Bread w/ raclette cheese, parmesan, and soft herbs (v) - **17**

Baked Stuffed Button Mushrooms (4) w/ cream cheese, bacon, garlic, parsley, and parmesan (gf/c) – **17**

Organic Chicken Thigh Croquettes (4) w/ smoked speck, braised leek bechamel, buffalo cheese, truffle aioli, and ricotta salata – **19**

Togarashi Spiced Panko Crumbed Crispy Calamari w/ house fennel tartare, and lemon (gf*/c*) – **19**

Mezze Dips Plate w/ silky hummus, tzatziki, pickles, olives, feta, and pita bread (v) – **19**

ENTREES

Pristine Coffin Bay Oysters ½ Dozen (gf/c)

Mignonette – **30** Kilpatrick – **32**

Seared Tassie Scallops (4) w/ cauliflower puree, blitzed baby tomato, macadamia, pork crackling crumble, and spiced chorizo oil (gf/c) - **25**

Crispy Honey-Lime King Prawns (4) w/ orange, fennel, pickled veg salad, spiced toasted almonds, and za'atar (gf*/c) - **24**

Steamed Portabella House Dumplings (4) w/ spanner crab, prawn, Asian veg, Thai coconut beurre blanc, Asian herbs, and crispy shallots (gf/c) – **26**

Victorian Braised Lamb Ribs w/ capsicum, onion, pineapple, pomegranate molasses, pickles, and toasted sesame (gf*/c*) - **26**

LARGER PLATES TO SHARE (2-3 PEOPLE)

Mixed Souvlaki Platter w/ spiced chicken, wagyu beef, grilled haloumi, lamb shoulder ragu, village salad, Greek dips, chargrilled pita, and lemon – **85**

Fishmongers' Platter w/ oysters, tempura prawns, grilled barramundi, calamari, battered snapper, Greek potato, pickled veg salad, sauces, and condiments – **90**

Butcher's Block w/ Wagyu steak, pork belly, chicken supreme, lemon potato, village salad, sauces, and condiments – **100**

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MAINS

Crispy Skin Chicken Breast w/ parmesan potato gnocchi, baby tomato, olives, bacon, chopped greens, chicken cream sauce, and toasted almonds (gf*/c*) - **41**

Diamantina 300-Day Grain Fed Wagyu Rostbiff Rump (MB 8-9) w/ Greek potato fondant, charred broccolini, truss tomato, horseradish cream, and house wine jus (gf/c) - **49**

Slow Roast Free-Range Pork Belly w/ nduja butter, sweet potato puree, braised cabbage, bacon, chopped greens, blackcurrant, Davidson plum and apple chutney, crackling, and red wine jus (gf/c) - **41**

Crispy Skin Coral Coast Barramundi w/ green goddess sauce, warm crushed potatoes, smoked bacon, peas, crispy onion salad, steamed greens, harissa, and lemon (gf/c) - **42**

Fraser Island Spanner Crab and King Prawn Spaghettini w/ chilli, garlic, capers, baby tomato, lemon butter sauce, and parmesan - **45**

Beer-Battered King Snapper and Chips w/ house garden salad, toasted almonds, lemon pepper fries, and aioli (gf*/c*) - **36**

Homemade Potato Gnocchi Arabiatta w/ chilli, garlic, black olives, mushrooms, spinach, tomato basil sauce, and fresh Buffalo mozzarella cheese (v) - **38**

Harissa Spiced Chicken Souvlaki (200g) OR Chimichurri Marinated Wagyu Beef Souvlaki (200g) w/ legumes salad, tzatziki, hummus, and grilled pita bread (gf*/c*) – **34/36**

12-Hour Braised Pulled Lamb Shoulder w/ cauliflower puree, baby tomato, black olives, Greek yoghurt, and lamb jus (gf/c) - **44**

SIDES, SALAD AND SAUCES

Greek Salad w/ tomatoes, feta, kalamata olives, cucumber, rocket, and Greek dressing - **15**

Butter Steamed Greens w/ harissa, parmesan, za'atar, and lemon (v) - **15**

Roasted Lemon Potato w/ oregano, garlic, and Greek yoghurt (v) - **14**

Lemon Pepper Fries w/ aioli (v) - **12**

Roasted Cauliflower Salad w/ chickpeas, ancient grains, toasted almonds, currants, pomegranate, tzatziki, and harissa (v) - **18**

Sauces - \$5 | Creamy Mushroom | Red Wine Jus | Dianne

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DESSERTS | \$18 EACH

Dessert Tasting Platter – \$36 (Minimum 2 People)

(Pina Colada Panna Cotta, Warm Sticky Fig & Date Pudding, and Portabella Meringue)

Belgian Chocolate Brownie w/ warm chocolate fudge sauce, white chocolate soil, Maleny cream, and caramel crunch ice-cream

Pina Colada Panna Cotta w/ brown sugar granola crumble, raspberry coulis, fresh seasonal fruit, and toasted coconut ice-cream (gf/c)

Warm Sticky Fig & Date Pudding w/ house toffee sauce, whipped cream, and vanilla bean ice-cream

Vanilla Bean Crème Brulee w/ roasted pistachio ice-cream, and Italian biscotti (gf*/c*)

Portabella Meringue w/ passionfruit pulp, seasonal fruits, house coulis, whipped cream, and sorbet of the day (gf/c)

Pink Lady Apple & Rhubarb Cinnamon Crumble w/ house brandy anglaise, and vanilla bean ice-cream

Affogato Sundae w/ vanilla bean ice-cream, espresso coffee, Italian biscotti, and choice of Frangelico, Kahlua, or Baileys (gf*/c*)

Scoop of Ice-Cream | \$5

Caramel Crunch | Toasted Coconut | Roasted Pistachio | Vanilla Bean | Sorbet of the day

Italian Biscotti | \$5

Ask your server about our fortified wine or coffee to pair with your dessert!

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