

portabella

LICENSED RESTAURANT

PLATINUM FUNCTION MENU

2 Courses \$65 | 3 Courses \$75

Entrées

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

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

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

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

Mezze Dips Plate w/ silky hummus, tzatziki, pickles, olives, feta, and warm pita bread

Mains

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

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)

Slow Roast Free-Range Pork Belly w/ nduja butter, sweet potato puree, braised cabbage, bacon, chopped greens, blackcurrant, plum and apple chutney, crackling, and 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/ toffee sauce, whipped cream, and vanilla ice-cream

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

p o r t a b e l l a

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LICENSED RESTAURANT

PREMIUM LUNCH FUNCTION MENU

2 Courses \$48 | 3 Courses \$58

Entrées

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

Baked Stuffed 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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LICENSED RESTAURANT

STANDARD LUNCH FUNCTION MENU

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)

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