

portabella

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)

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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