

portabella

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)

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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