



PORTOBELLO LUNCH & DINNER MENU

LUNCH FROM 12 NOON: DINNER FROM 6PM

STARTERS

- trio dips served with pita bread 13
- ciabatta bread with chilli oil, EVOO and balsamic vinegar 8
- garlic herb bread 8

TAPAS

- bruschetta with tomato, basil, wild rocket and a hint of garlic 12
- sizzling prawns, Spanish onion, chorizo, olives, red peppers, mushrooms (GF) 15
- arancini di riso - golden Sicilian rice balls (3) with gorgonzola cheese 13
- portobello mushrooms filled with baby spinach, red peppers & fetta (GF) 12
- salt and pepper calamari with gourmet lettuce and garlic aioli 14
- smoked salmon roulades with spring onion & cream cheese (GF) 13
- chorizo sausage with red capsicum, shallots, garlic (GF) 14

Sharing Platter

- choice of any 4 of the above tapas 49
- choice of any 6 of the above tapas 69

SALADS

Greek salad with fetta, tomato, olives, cucumber, red onion, preserved lemon & olive oil dressing 13

with chicken add \$3.5 with prawns add \$5.5

Orange & Haloumi Salad with gourmet lettuce, haloumi, fresh tomato, cucumber and onion with an orange dressing 15

with chicken add \$3.5 with prawns add \$5.5

SIDES

- potato wedges with sweet chilli sauce, sour cream 9
- fries with garlic aioli 9
- baby rosemary potatoes 9
- steamed seasonal vegetables 9

PASTA & RISOTTO

SPINACH & RICOTTA RAVIOLI

with mushrooms, cream, garlic, parsley 22.9

BEEF RAGÙ RIGATONI

hearty flavour of slow-cooked shredded beef, tossed through tubed-shaped pasta with mushrooms in a rich Bolognese-style sauce 23.9

RIGATONI CALABRESE

tubed-shaped pasta with spicy cacciatore, olives, bacon and red peppers in a Calabrese sauce 24.9

TAGLIATELLE CON POLLO

narrow ribbon pasta with sautéed chicken, baby spinach, bacon, and basil in a white wine cream 22.9

DUCK AGNOLOTTI

filled pasta pillows of roasted duck with sautéed mushrooms and baby spinach in a cognac and orange cream sauce 25.9

LINGUINE CON GAMBERI

thin ribbon pasta with prawns, in a rose sauce, with baby spinach and parsley 25.9

LINGUINE MARINARA

thin ribbon pasta with prawns, calamari, mussels, Napolitana sauce, parsley 25.9

LINGUINI CON GRANCHI

thin ribbon pasta with shredded crab meat, flamed with brandy, garlic, parsley, onion, in a rose sauce & a hint of chilli 24.9

GNOCCHI PUTTANESCA

soft dough potato dumplings, with olives, capers, anchovies, garlic in a Napolitana sauce 22.9

GNOCCHI ROMANA

soft dough potato dumplings, with sautéed mushrooms, red onion in a sage & white wine cream 21.9

MUSHROOM & SPINACH RISOTTO (GF) 19.9

with chicken add \$3.5 with chorizo add \$4.5 with prawns add \$5.5

GRILL & SEAFOOD

MOROCCAN CHICKEN BREAST

oven-baked tender chicken breast lightly marinated in mild Moroccan spices of coriander, turmeric, paprika, cumin, served with a beetroot, chickpea & orange salad (GF) 28.9

SLOW ROASTED PORCHETTA

crispy oven-roasted succulent pork belly with roasted pumpkin, pak choy, green beans, honey mustard sauce (GF) 33.9

GRASS-FED MSA PORTERHOUSE 300gm

grilled to your preference with rosemary baby potatoes, steamed broccolini, red wine sauce 29.9

SALT AND PEPPER CALAMARI

tender strips of calamari served with gourmet lettuce, fresh lemon, garlic aioli 24.9

GARLIC PRAWNS

tiger prawns sautéed in butter, garlic, lemon juice and parsley served with rice, in a garlic cream sauce (GF) 28.9

SALMON

oven-roasted fillet of Tasmanian Salmon, served with soft potato, asparagus spears, cherry tomato, lemon-herb butter sauce (GF) 31.9

GOURMET PIZZA 9"

MARGHARITA

cheese, fresh tomato, garlic, Italian herbs 17

TROPICALE

double smoked leg ham, pineapple, oregano, basil 18

CALABRESE

spicy cacciatore salami, bacon, red capsicum, fresh chilli, red onion and rosemary 22

TUSCAN CHICKEN

roasted chicken, smoked bacon, mushroom, Spanish onion and Italian herbs 22

PIZZA DELLA CASA

meat lovers delight! chorizo sausage, roasted chicken, smoked bacon, cacciatore salami, red onion and Italian herbs 24

PIZZA CON CARNE

diced porterhouse steak, smoked bacon, roasted red peppers, Spanish onion, BBQ sauce 22

MARINARA

tiger prawns, calamari, mussels, anchovies, fresh tomato and parsley 24

VEGETARIAN

kalamata olives, garlic, capsicum, mushrooms, pumpkin and basil 19

DESSERT

PORTOBELLO TIRAMISÙ 11.9

savoardi sponge biscuits dipped in coffee, layered with a whipped mixture of egg yolks and mascarpone flavoured with kahlua and dusted with chocolate

DECADENT CHOCOLATE CAKE

filled with oozing chocolate served with whipped cream & mixed berries 11.9

PEACH & PASSIONFRUIT SWIRL CHEESECAKE

served with raspberry coulis & mango segments 11.9

PECAN AND WHITE CHOCOLATE TART

served with macadamia ice-cream, hazelnut toffee shard 11.9

AFFOGATO

scoops of vanilla ice-cream with a shot of espresso coffee 8.0

add a shot of Baileys, Kahlua, Tia Maria, Cognac or Frangelico 5.0

Ice-Creams & Gelati

1, 2 or 3 scoops in a glass or waffle cone -

Chocolate, Boysenberry, Rum & Raisin, Fruchocs, Cookies & Cream,
English Toffee & Roasted Almond, Krazy Colours, Vanilla, Lemon