



## **PORTOBELLO MENU**

### **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



## **PASTA & RISOTTO**

### **SPINACH & RICOTTA RAVIOLI**

with mushrooms, cream, garlic, parsley 22.9

### **BEEF RAGU' RIGATONI**

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

### **RIGATONI CALABRESE**

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

### **TAGLIATELLE CON POLLO**

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

### **LINGUINE CON GAMBERI**

thin ribbon pasta with prawns,  
in a rose` sauce, baby spinach, 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, baby spinach, 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 and parsley  
served with rice, in a garlic cream sauce (GF) 28.9

### **PESCE IMPANATO**

honey & vodka-battered Southern Blue Whiting fillets  
served with diamond cut chips, petite garden salad, garlic aioli 25.9

### **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

## **SIDES**

· potato wedges with sweet chilli sauce, sour cream 9

· fries with garlic aioli 9

· baby rosemary potatoes 9

· steamed seasonal vegetables 9



## **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, onion,  
orange dressing 15  
with chicken add \$3.5      with prawns add \$5.5

## **DESSERT**

### **PORTOBELLO TIRAMISU`** 11.9

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

### **PEACH & PASSIONFRUIT SWIRL CHEESECAKE** (GF) 11.9

tropical blend of peach & passionfruit  
swirled through a smooth & creamy baked cheesecake  
served with mango & raspberry coulis

### **DECADENT CHOCOLATE CAKE** 11.9

filled with oozing chocolate served warm  
with baileys custard & mixed berries

### **BLUEBERRY CHOCOLATE TART** (GF) 11.9

a tantalizing tangy blueberry & creamy baked cheesecake  
in a gluten free chocolate tart shell  
served with salted caramel sauce & cream

## **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, Pistachio, Salted Caramel, Krazy Colours,  
Vanilla, Lemon Sorbet, Coconut Sorbet