



## **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 (GF) 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**

### **ROTOLO DI POLLO**

oven-baked chicken breast filled with baby spinach, sun-dried tomato, feta cheese, enveloped in bacon, served with parmesan mash potato, broccolini, creamy mushroom sauce (GF) 28.9

### **INVOLTINI DI MANZO**

thin slivers of beef filled with provolone, red peppers, baby spinach, rolled & wrapped in prosciutto then oven baked, served with soft potato, wilted spinach, cherry tomato, bourbon glaze (GF) 25.9

### **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 (GF) 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 autumn 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, spicy cacciatore salami, red onion and Italian herbs 24

### **PIZZA BISTECCA**

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 & SALADS**

- 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`**

savoardi sponge biscuits dipped in coffee,  
layered with a whipped mixture of egg yolks and mascarpone  
flavoured with kahlua and dusted with chocolate 11.9

#### **DECADENT DARK CHOCOLATE MOUSSE**

a deep, rich, luxurious mousse served with white chocolate shard,  
whipped cream & strawberry. A perfect gran finale to a great meal! 11.9

#### **CRÈME BRULEE**

rich white chocolate flavoured custard topped with a thin layer of crisp caramel, fresh  
strawberry (GF) 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 –  
Flavours: Chocolate, Boysenberry, Rum & Raisin, Fruchocs, Cookies & Cream,  
English Toffee & Roasted Almond, Pistachio, Salted Caramel, Krazy Colours, Vanilla,  
Lemon Sorbet, Coconut Sorbet

### **CHILDREN'S MENU – all \$9 each**

- Macaroni & Cheese
- Spaghetti Bolognaise
- Fries with Tomato Sauce
- Nuggets & Chips
- Ham & Pineapple Pizza

**OPEN TUESDAY to SUNDAY  
LUNCH FROM 12NOON & DINNER FROM 6PM**

**Ph 8242 4444**