



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) 29.9

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) 29.9

GOURMET PIZZA 9"

MARGHARITA

cheese, fresh tomato, garlic, Italian herbs 15

TROPICALE

double smoked leg ham, pineapple, oregano, basil 17

CALABRESE

spicy cacciatore salami, bacon, red capsicum, fresh chilli, red onion and rosemary 18

TUSCAN CHICKEN

roasted chicken, smoked bacon, mushroom, Spanish onion and Italian herbs 18

PIZZA DELLA CASA

meat lovers delight! chorizo sausage, roasted chicken, smoked bacon, spicy cacciatore salami, red onion and Italian herbs 19

PIZZA BISTECCA

diced porterhouse steak, smoked bacon, roasted red peppers, Spanish onion, BBQ sauce 18

MARINARA

tiger prawns, calamari, mussels, anchovies, fresh tomato and parsley 19

VEGETARIAN

kalamata olives, garlic, capsicum, mushrooms, pumpkin and basil 17



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 CHOCOLATE CAKE

filled with oozing chocolate, served warm with baileys custard 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, Banana, Cookies & Cream,
English Toffee & Roasted Almond, Choc Spearmint, Salted Caramel, Krazy Colours,
Vanilla, Caramel & Macadamia, Lemon Sorbet

CHILDREN'S MENU – all \$9 each

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

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

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