

PORTOBELLO LUNCH & DINNER MENU

STARTERS

GARLIC HERB BREAD 8

BRUSCHETTA with tomato, basil, wild rocket and a hint of garlic 12.9

SIZZLING PRAWNS Spanish onion, chorizo, olives, red peppers, mushrooms, served in a cast iron pot 15.9

PORTOBELLO MUSHROOMS filled with baby spinach, red peppers & fetta 12.9

ARANCINI DI RISO (3) golden Sicilian rice balls with gorgonzola cheese 13.9

GAMBERI AL COCCO six coconut prawns, cipollotti, dipping sauce 15.9

SMOKED SALMON ROULADES with spring onion & cream cheese (GF) 13.9

CHORIZO SAUSAGE with red capsicum, shallots, garlic (GF) 14.9

SALT & PEPPER CALAMARI gourmet lettuce, garlic aioli 15.9

SALADS

GREEK SALAD with fetta, tomato, olives, cucumber, red onion, citrus & olive oil dressing 13.9
with chicken add \$3.5 with prawns add \$6.5

ORANGE & HALOUMI SALAD with gourmet lettuce, grilled haloumi, fresh tomato, cucumber, onion, orange dressing 15.9
with chicken add \$3.5 with prawns add \$6.5

GOURMET PIZZA 9" (8 Slices)

MARGHARITA cheese, fresh tomato, Italian herbs 16.9

TROPICALE double smoked leg ham, pineapple 17.9

CALABRESE spicy cacciatore salami, bacon, red capsicum, fresh chilli, red onion and rosemary 18.9

TUSCAN CHICKEN roasted chicken, smoked bacon, mushroom, Spanish onion and Italian herbs 18.9

PIZZA DELLA CASA meat lovers delight! chorizo sausage, roasted chicken, smoked bacon, cacciatore salami, red onion and Italian herbs 19.9

STEAK PIZZA diced porterhouse steak, smoked bacon, roasted red peppers, Spanish onion, BBQ sauce 19.9

VEGETARIAN Kalamata olives, garlic, capsicum, mushrooms, pumpkin and Italian herbs 17.9

MARINARA

tiger prawns, calamari, mussels, anchovies, fresh tomato and parsley 19.9

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PASTA

LINGUINE CON GAMBERI thin ribbon pasta with prawns,
in a rose` sauce, baby spinach, parsley 26.9

LINGUINE MARINARA thin ribbon pasta with prawns, calamari,
mussels, Napolitana sauce, parsley 26.9

LINGUINE CON GRANCHI thin ribbon pasta with shredded crab meat, flamed with
brandy, garlic, parsley, onion, in a rose` sauce
& a hint of chilli 25.9

BEEF RAGU' RIGATONI hearty flavour of slow-cooked shredded beef, tossed
through tubed-shaped pasta, mushrooms
in a rich bolognese-style sauce 24.9

TAGLIATELLE CON POLLO narrow ribbon pasta, sautéed chicken,
baby spinach, bacon, basil white wine cream 23.9

SPINACH & RICOTTA RAVIOLI with mushrooms, cream, garlic 23.9
with chicken add \$3.5

FUSILLI ALLA NERANO originating from the town of Nerano
in the Sorrento region, spiral pasta, roasted zucchini, feta,
Kalamata olives, crushed tomato, fresh rocket 23.9
with chicken add \$3.5 with chorizo add \$5.5 with prawns add \$6.5

RISOTTO

MUSHROOM & SPINACH RISOTTO (GF) 21.9
add chicken add \$3.5 add chorizo add \$5.5 add prawns add \$6.5

GNOCCHI

GNOCCHI ROSETTA soft dough potato dumplings, diced chicken,
sundried tomato, baby spinach, Vodka rose` sauce 23.9

GNOCCHI GAMBERI CON CREMA DI LIMONCELLO
soft dough potato dumplings, prawns, diced shallot, cherry tomato, green bean,
basil, citrus leaf, limoncello cream sauce 25.9

GNOCCHI PUTTANESCA soft dough potato dumplings, 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 22.9

GNOCCHI GORGONZOLA soft dough potato dumplings,
with roasted pumpkin, blue cheese, Spanish onion,
baby spinach in a cream sauce 24.9

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SEAFOOD

SALT AND PEPPER CALAMARI tender strips of calamari gourmet lettuce, fresh lemon, garlic aioli 25.9

GARLIC PRAWNS tiger prawns sautéed in butter, garlic, lemon & 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 summer salad, garlic aioli 26.9

SALMON oven-roasted fillet of Atlantic Salmon, mash potato, asparagus, cherry tomato, hollandaise sauce (GF) 28.9

GRILL

ROTOLO DI POLLO oven-baked chicken breast filled with mango & brie, enveloped in bacon, served with parmesan mash potato, broccolini, cherry tomato, creamy mushroom sauce (GF) 28.9

INVOLTINI DI MANZO

thin slivers of beef, oven baked, filled with mozzarella, red peppers, baby spinach, rolled & wrapped in prosciutto, served with soft potato, wilted spinach, cherry tomato, bourban glaze (GF) 26.9

GRASS-FED MSA PORTERHOUSE grilled to your preference with roasted rosemary baby potatoes, steamed broccolini, red wine sauce (GF) 35.9

SIDES

potato wedges with sweet chilli sauce, sour cream 9

fries with garlic aioli 9

baby rosemary potatoes 9

steamed seasonal vegetables 9

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DESSERT

POACHED PEAR IN COGNAC

slow poached pear in cognac, infused with a hint of cinnamon and orange served with salted caramel crumble, vanilla ice cream 13.9

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 with warm custard, forest berries 11.9

CRÈME BRÛLÉE

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 8.9
add a shot of Baileys, Kahlua, Tia Maria, Cognac or Frangelico 5.9

SORBET / GELATO / ICE CREAM

CHILDREN'S MENU – all \$9 each

Macaroni & Cheese

Spaghetti Bolognese

Fries with Tomato Sauce

Chicken Tenders & Chips

Ham & Pineapple Pizza