

## 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 16.9

**PORTOBELLO MUSHROOMS** filled with baby spinach, red peppers & fetta 13.9

**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) 15.9

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

**SALT & PEPPER CALAMARI** gourmet lettuce, garlic aioli 16.9

### 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 17.9

**TROPICALE** double smoked leg ham, pineapple 17.9

**CALABRESE** spicy cacciatore salami, bacon, red capsicum, fresh chilli, red onion and rosemary 19.9

**TUSCAN CHICKEN** roasted chicken, smoked bacon, mushroom, Spanish onion and Italian herbs 19.9

**PIZZA DELLA CASA** meat lovers delight! chorizo sausage, roasted chicken, smoked bacon, cacciatore salami, red onion and Italian herbs 21.9

**STEAK PIZZA** diced porterhouse steak, smoked bacon, roasted red peppers, Spanish onion, BBQ sauce 21.9

**VEGETARIAN** Kalamata olives, garlic, capsicum, mushrooms, pumpkin and Italian herbs 18.9

### **MARINARA**

tiger prawns, calamari, mussels, anchovies, fresh tomato and parsley 22.9

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### PASTA

**LINGUINE CON GAMBERI** thin ribbon pasta with prawns,  
in a rose` sauce, baby spinach, parsley 27.9

**LINGUINE MARINARA** thin ribbon pasta with prawns, calamari,  
mussels, Napolitana sauce, parsley 28.9

**LINGUINE CON GRANCHI** thin ribbon pasta with shredded crab meat, flamed with brandy, garlic,  
parsley, onion, in a rose` sauce  
& a hint of chilli 27.9

**BEEF RAGU' RIGATONI** hearty flavour of slow-cooked shredded beef, tossed through tubed-shaped  
pasta, mushrooms  
in a rich bolognese-style sauce 25.9

**TAGLIATELLE CON POLLO** narrow ribbon pasta, sautéed chicken,  
baby spinach, bacon, basil white wine cream 24.9

**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 24.9

**GNOCCHI GAMBERI CON CREMA DI LIMONCELLO**  
soft dough potato dumplings, prawns, diced shallot, cherry tomato, green bean, basil, citrus leaf,  
limoncello cream sauce 26.9

**GNOCCHI PUTANESCA** soft dough potato dumplings, olives,  
capers, anchovies, garlic in a Napolitana sauce 23.9

**GNOCCHI ROMANA** soft dough potato dumplings, with sautéed mushrooms, red onion in a sage  
white wine cream 23.9

**GNOCCHI GORGONZOLA** soft dough potato dumplings,  
with roasted pumpkin, blue cheese, Spanish onion,  
baby spinach in a cream sauce 25.9

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### SEAFOOD

**SALT AND PEPPER CALAMARI** tender strips of calamari gourmet lettuce, fresh lemon, garlic aioli 28.9

**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 28.9

**SALMON** oven-roasted fillet of Atlantic Salmon, mash potato, asparagus, cherry tomato, hollandaise sauce (GF) 29.9

### 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) 29.9 (20 min cooking time)

### **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) 29.9

**GRASS-FED MSA PORTERHOUSE** grilled to your preference with roasted rosemary baby potatoes, steamed broccolini, red wine sauce (GF) 38.9

### 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

Refer to serving staff

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

Macaroni & Cheese

Spaghetti Bolognaise

Fries with Tomato Sauce

Chicken Tenders & Chips

Ham & Pineapple Pizza