

Portobello

— RESTAURANT —

Entrées

Cheesy Garlic Bread (V) <i>Baguette with homemade garlic butter</i>	\$ 14
Seafood Chowder Smoked Kahawai (F) (M) (C) <i>Creamy seafood chowder with marinara mix, mussel meat, fish, and shrimp topped with smoked Kahawai and served with bread and butter</i>	\$ 22
Soup of the Day (V) (D) (GF option) <i>Served with bread and butter</i>	\$ 16
Honey Soy Chicken (S) (E) (M) (M) <i>A fusion of Chinese and Western cuisine. Boneless chicken marinated and deep-fried until golden brown, tossed in garlic honey soy and finished with sesame seeds and scallions</i>	\$ 19
Baked Mussels (M) (D) <i>Baked half mussels with fresh garlic, onion, herb, cheese, and butter</i>	\$ 19
Panko Tofu (V) <i>Crispy panko tofu served with Mapo sauce, finished with eggplant jam</i>	\$ 18
Pumpkin and Feta Risotto (V) (D optional) (GF) <i>Creamy risotto topped with grilled pumpkin, crème fraîche, and feta. Finished with herb oil</i>	\$ 20

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Mains

Fish and Chips (F)	\$ 29
<i>Fish of the day coated in homemade beer batter, served with chips, salad, homemade tartare sauce, and lemon wedges</i>	
Deluxe Burger	\$ 29
<i>Homemade beef patty, brioche bun, bacon, coleslaw, tomato, cheese, burger sauce made with herb and spices, served with chips and tomato sauce</i>	
Chicken Burger	\$ 29
<i>Marinated grilled chicken breast, brioche bun, coleslaw, tomato, cheese slices, burger sauce made with herbs and spices, served with chips and tomato sauce</i>	
Angus Ribeye Steak (GF optional)	\$ 46
<i>Served with bubble and squeak potato, broccoli, and mushroom tossed in garlic butter and jus. Finished with beer battered onion rings</i>	
Angus Sirloin Steak (GF optional)	\$ 38
<i>Served with bubble and squeak, with broccoli and mushroom tossed in garlic butter and jus. Finished with beer battered onion rings.</i>	
Chef's Special	\$ POA
<i>Please ask your server for the special of the day including allergen information</i>	
Salmon (F) (S) (M) (C) (GF optional)	\$ 37
<i>Roasted kumara with iceberg, Japanese mayonnaise, and teriyaki sauce on the side. Finished with crispy onion topping</i>	
Pumpkin and Feta Risotto (V) (D optional) (GF)	\$ 37
<i>Creamy risotto topped with grilled pumpkin, crème fraîche, and feta. Finished with herb oil</i>	
Vegetarian Fettuccine Pasta	\$ 34
<i>Fettuccine tossed in a rich, creamy sauce with seasonal vegetables, herbs, and parmesan. A comforting and flavorful vegetarian classic</i>	
Add Bacon \$5 or Chicken \$5	

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Sides

Deluxe Wedges	\$ 18
<i>Topped with cheese and bacon bits and cheese sauce, sour cream, and sweet chilli sauce</i>	
Kumara Chips	\$ 13
Steamed Vegetables	\$ 9
Two Fried Eggs	\$ 8
Battered Chips	\$ 13
Steamed Rice	\$ 8
Mashed Potato	\$ 10

Desserts

Trio Ice Cream (GF) (allergen optional)	\$ 17
<i>Three scoops of different flavoured ice creams with your choice of mixed berry sauce, chocolate sauce, OR caramel sauce. Topped with fresh cream, crunchy flakes, and a waffle cone</i>	
Cookies and Cream Cheesecake (D)	\$ 17
<i>Mouthwatering cheesecake with vanilla ice cream and a sweet milk reduction</i>	
Chocolate Mud Cake (D)	\$ 17
<i>Warm chocolate mud cake served with chocolate ice cream and chocolate sauce. Finished with grated white chocolate</i>	

(A) May contain allergens (V) Vegetarian (GF) Gluten Free (VEGAN) Vegan (N) Nuts (E) Egg (F) Fish (M) Molluscs (C) Crustacean (S) Soy (D) Dairy

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