

Portobello

— RESTAURANT —

ENTRÉES

Cheesy Garlic Bread \$ 14

Baguette with homemade garlic butter

Seafood Chowder \$ 22

Creamy seafood chowder with marinara mix, mussel meat, fish, and shrimp served with bread and butter

Soup of the Day \$ 16

Served with bread and butter

Korean Chicken \$ 20

Deep fried boneless chicken until golden brown, coated with Korean mild spicy sauce. Topped with sesame seeds, scallions, and crushed peanuts

Green Lip Mussels \$ 20

Sauteed green lip mussels in red onion and garlic, a splash of apple cider, and crème fraiche. Finished with spring onion and focaccia bread

BLT Pasta Salad \$ 19

Mixed lettuce, tomato, pasta, bacon, red onion, croutons, and ranch dressing. Finished with finely grated cheese, edible flower, and parsley

Crispy Calamari \$22

Marinated squid and tentacles, deep fried until golden brown and crispy. Served with lemon and tartare sauce

SIDE DISHES

Deluxe Wedges \$ 18

Topped with bacon, sour cream, cheese sauce, and sweet chili

Steamed Vegetables \$ 9

Two fried eggs \$ 8

Mashed Potato with Parmesan \$ 12

Edamame Beans \$ 12

Chips \$ 12

Served with tomato sauce

Seasonal Garden Salad \$ 12

With caramelized apples

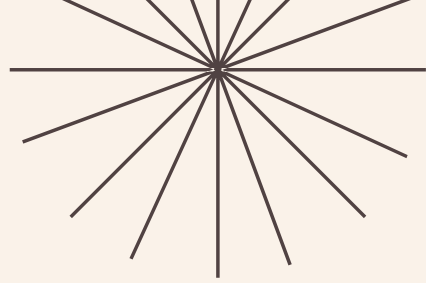
Potato Croquettes \$ 18

Served with sweet chili sauce

Coleslaw \$12

with Japanese mayo

MAINS



Fish and Chips \$ 29

Fish of the day coated in homemade beer batter mix, served with chips, salad, homemade tartare sauce, and lemon wedge

Deluxe Burger \$ 29

Homemade beef patty, brioche bun, gherkin slices, beetroot, onions, lettuce, tomato, cheese slices, burger sauce made with herbs and spices served with chips and tomato sauce

Chicken Burger \$ 29

Panko chicken breast, brioche bun, coleslaw, tomato, cheese slices, burger sauce made with herb and spices served with chips and tomato sauce

Pork Ribs \$33

Slow-cooked braised pork ribs served with potato wedges and salad finished with sesame seed

Seafood Linguine Pasta \$ 34

Al dente linguine pasta tossed with onion, garlic, flambéed in white wine with prawns, squid tube, mussels, capers, tomato base sauce, parsley, and anchovy. Served with ciabatta bread.

Angus Ribeye Steak \$ 48

Served with thick potato croquettes, fresh salad with the choice of jus, OR mushroom sauce. Finished with fresh parsley

Angus Sirloin Steak \$ 40

Served with thick potato croquettes, fresh salad with the choice of jus, OR mushroom sauce. Finished with fresh parsley.

Chef's Special

Please ask your waitress

Salmon \$ 34

Baked Salmon fillet served with gourmet potato, baby carrots, baby beetroot, wilted Bok choy Finished with garlic honey soy and sesame seeds

Lamb Shank (1pc/2pcs.) \$ 38 / \$46

Slow cooked lamb shank served with mashed potato, steamed peas, carrots, cauliflower, and lamb jus.

Meaty Overload Pizza \$ 26

Topped with salami, chorizo, ground beef and cheese

Margherita Pizza \$ 26

Topped with tomato, mozzarella cheese and basil pesto

CONTAINS ALLERGEN

PLEASE LET YOUR WAITRESS KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS

(V) Vegetarian (GF) Gluten Free (VEGAN) Vegan (N) Nuts

