Portobello
RESTAURANT

ENTRÉES

Breads and Dips $16
A variety of breads with dipping sauces: hummus, olive oil with balsamic reduction, and chutney.

Seafood Chowder (GF option) $20
Creamy seafood chowder with marinara mix, mussel meat, fish and shrimp, served with bread and butter.

Soup of the Day (GF option) $17
(Please ask our wait staff.) Served with bread and butter.

Buffalo Chicken $20
Boneless chicken cooked until golden brown and coated with homemade mildly spiced buffalo sauce. Served with carrot, celery batons and blue cheese dip, finished with parsley.

Crispy Calamari $22
Marinated squid, deep-fried until golden brown and crispy. Served with lemon and tartare sauce.

Caramelized Pork Salad $20
Bite-size caramelized pork with cucumber, lettuce, carrots, sprouts, tomato and red onion. Served with coriander and lime dressing.

Roasted Tofu Sisig / Pork Sisig $18 / $22
Choose asian-style pork or vegetarian tofu , marinated, cooked until golden brown and sautéed with herbs and spices. Served with tortilla slices and finished with fried onion, spring onions and mildly spiced sriracha mayo.

SIDE DISHES

Loaded Potato Gems $17
Topped with bacon, sour cream, grated cheese and sweet chili.

Seasonal Steamed Vegetables $ 9

Two Fried Eggs $8

Wedges $13
Served with sweet chili and sour cream.

Garden Salad $12
Caramelized pear, baby spinach, lettuce, onion and carrots.

Potato cheese roll $12
Four pieces, served with sweet chili sauce.

Coleslaw with Japanese Mayo $12
Cabbage, carrot, red onion and apple.

Chips $12
Served with tomato sauce

MAINS

Fish and Chips (Pan-fried Option) $30
Fish of the day coated in homemade beer batter, served with chips, salad, homemade tartare sauce and lemon wedges.

Deluxe Burger $31
Homemade 220g wagyu beef patty, brioche bun, gherkin slices, onions, lettuce, tomato, cheese slices and burger sauce made with herbs and spices, served with chips and tomato sauce.

Chicken Burger $30
Marinated chicken breast, brioche bun, coleslaw, tomato, cheese slices and homemade burger sauce made with herbs and spices, served with chips and tomato sauce.

Pork Belly $34
Double-cooked pork belly with potato gnocchi sautéed in onion, chorizo and beans. Finished with pork sauce on the side and dusted with crispy pork and parsley.

Seafood Pasta $34
Seafood spaghetti in a creamy garlic and parmesan sauce with prawns, fish, scallops and squid. Served with focaccia bread.

Aglio Pasta $30.50
Spaghetti with fresh garlic and chili flakes tossed in olive oil and finished with basil pesto, sundried tomato, parmesan and garlic bread.

Angus Ribeye Steak $49
Served with a potato cheese roll and fresh salad, with chimichurri or mushroom sauce. Finished with fresh parsley.

Angus Sirloin Steak $41
Served with a potato cheese roll and fresh salad, with chimichurri or mushroom sauce. Finished with fresh parsley.

Chef's Special
Please ask your server for the special of the day and allergens.

Salmon $38
Baked salmon with parsnip puree, sautéed carrots, celery, edamame and shrimp on top. Finished with a creamy Tuscan sauce, caramelized lemon and spring onions.

Mushroom and Feta Pizza $27.50
Pizza topped with sliced mushroom and feta cheese.

Prawn and Chorizo Pizza $27.50
Pizza topped with prawns and chorizo.

PLEASE ASK THE SERVERS ABOUT ALLERGENS

Vegetarian, Gluten Free, Vegan, Nuts, Egg, Fish, Molluscs, Crustaceans, Soy, Sesame, Dairy, Gluten