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— ENTREES —

GARLIC BREAD [V]
serves four 9

SCHIACCIATA BREAD [V]
Tuscan-style grilled flat bread with garlic, EV olive oil and Italian herbs 12.9

BRUSCHETTA [V]
lightly grilled ciabatta bread with tomato, basil, wild rocket and a hint of garlic 14.9

SIZZLING PRAWNS [GF]
Spanish onion, chorizo, olives, red peppers, mushrooms, served in a hot cast iron pot 17.9

ARANCINI DI RISO [V, GF]
three golden Sicilian rice balls filled with gorgonzola, saffron, shaved parmesan, Napolitana sauce 14.9

SMOKED SALMON ROULADES [GF]
three rolled smoked salmon roulades filled with diced Spanish onion, lemon & cream cheese 15.9

PORTOBELLO MUSHROOMS [V, GF]
three oven-baked mushrooms filled with baby spinach, red peppers & feta 14.9

GAMBERI AL COCCO [GF]
six coconut prawns, cipollotti, served with a sweet chilli mayo dipping sauce, lemon 16.9

CHORIZO SAUSAGE
with roasted red capsicum, shallots, garlic 14.9

SALT & PEPPER CALAMARI [GF]
with gourmet lettuce, lemon, garlic aioli 16.9

— SIDES —

POTATO WEDGES
with sweet chilli sauce & sour cream 11

BOWL OF CHIPS
with tomato sauce or garlic aioli 11

ROSEMARY BABY POTATOES [GF] 9

STEAMED SEASONAL VEGETABLES [GF] 9



— GNOCCHI —

GLUTEN FREE PASTA AVAILABLE

GNOCCHI ROSETTA
soft dough potato dumplings, diced chicken, sundried tomato, baby spinach,
vodka rosé sauce 24.9

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

GNOCCHI ROMANA [V]
soft dough potato dumplings, sautéed mushrooms, Spanish onion, sage, white wine cream sauce 22.9
with chicken 3.5 with chorizo 5.5 with prawns 6.5

GNOCCHI GORGONZOLA [V]
soft dough potato dumplings, roasted pumpkin, Spanish onion, baby spinach,
Gorgonzola cheese cream sauce 24.9
with chicken 3.5 with chorizo 5.5 with prawns 6.5

GNOCCHI SICILIANA [V]
soft dough potato dumplings, chargrilled eggplant, roasted pumpkin, red onion, basil,
red wine tomato sugo 24.9

— 9" PIZZA —

MARGHARITA [V]
tomato, cheese, fresh tomato, Italian herbs 17.9

TROPICALE
tomato, cheese, double smoked leg ham, pineapple 18.9

FORMAGGIO BLU [V]
tomato, cheese, gorgonzola, potato, cipolla caramellata,
goats cheese, rosemary, wild rocket 20.9

BARBABIETOLA [V]
tomato, cheese, diced beetroots, roasted pumpkin, baby potato,
feta, Spanish onion, wild rocket 19.9

VENEZIANA [V]
tomato, cheese, roasted eggplant, sundried tomato, caramelised onion, feta, wild rocket 19.9

VEGETARIAN [V]
tomato, cheese, kalamata olives, garlic, roasted red peppers,
mushrooms, pumpkin and Italian herbs 18.9

PIZZA DELLA CASA
meat lovers delight! Tomato, cheese, chorizo sausage, roasted chicken, smoked bacon, spicy cacciatore salami, Spanish onion and Italian herbs 21.9

PROSCIUTTO
tomato, cheese, fresh prosciutto, oregano, Spanish onion, shaved parmesan, sweet balsamic, topped with wild rocket 20.9

CALABRESE
tomato, cheese, spicy cacciatore salami, bacon, roasted red peppers, red onion and rosemary 20.9

TUSCAN CHICKEN
tomato, cheese, roasted chicken, smoked bacon, mushroom, Spanish onion and Italian herbs 20.9

HOT ITALIAN SAUSAGE
tomato, cheese, spicy Italian sausage meat, red onion, roasted red peppers, fresh chilli, basil 20.9

MARINARA
tomato, cheese, tiger prawns, calamari, mussels, anchovies, fresh tomato and parsley 23.9

CHILLI PRAWN
tomato, cheese, tiger prawns, roasted red peppers, fresh diced tomato, basil, chilli 22.9

— RISOTTO —

RISOTTO CLASSICO [V, GF]
Arborio rice with saffron, sautéed mushrooms and baby spinach 22.9

RISOTTO ROSSO [V, GF]
Arborio rice with saffron, diced beetroot, feta, pumpkin & wild rocket 23.9

RISOTTO RAGÚ [GF]
Arborio rice with saffron, shredded slow-braised beef, sautéed mushrooms, fresh baby spinach, served in a Southern Italian tomato sugo 26.9

— RAVIOLI —

SPINACH & RICOTTA RAVIOLI [V]
delicate pasta pillows filled with ricotta & spinach, sautéed mushrooms, garlic, baby spinach
white wine cream sauce 23.9
best served with chicken 3.5

— PASTA —

GLUTEN FREE PASTA AVAILABLE UPON REQUST

CASERECCE VEGETARIANO [V]
a short, twisted pasta shaped like a scroll, with broccolini, roasted pumpkin, sautéed mushroom, shaved parmesan, rosé cream sauce 24.9

CASERECCE PESTO
a short, twisted pasta shaped like a scroll, with a zucchini pesto,
garlic, bacon, prawns,
white wine & EVOO sauce 26.9

CASERECCE CON SALSICCIA ITALIANA
a short, twisted pasta shaped like a scroll, with spicy Italian pork &
fennel seed sausage meat, diced Spanish onion, shaved parmesan, parsley,
Southern Italian tomato sugo 26.9

TAGLIATELLE CON MELENZANA [V]
narrow ribbon pasta, chargrilled eggplant, Spanish onion, roasted red pepper,
garlic, rosé cream sauce 24.9

BEEF RAGÚ RIGATONI
hearty flavour of slow-cooked shredded beef, tossed through tubed-shaped pasta, sauteed mushrooms,
rich Bolognese-style sauce 26.9

FETTUCINI CON AVOCADO [V]
narrow ribbon pasta with diced avocado, pine nuts, roasted pumpkin,
white wine cream sauce 24.9
best served with chicken 3.5

FUSILLI ALLA NERANO [V, GF]
originating from the town of Nerano in the Sorrento region, gluten free spiral pasta, roasted zucchini, feta, kalamata olives, crushed tomato, fresh rocket 24.9

LINGUINE CON GRANCHI
thin ribbon pasta with shredded crab meat, flamed with brandy,
garlic, parsley, Spanish onion,
rosé cream sauce with a hint of chilli 32.9

MARINARA BIANCO
thin ribbon pasta with prawns, calamari, mussels, diced tomato, basil,
white wine & EVOO sauce 33.9

LINGUINE MARINARA
thin ribbon pasta with prawns, calamari, mussels, parsley, Napolitana sauce 33.9



— GRILL —

SLOW ROASTED PORCHETTA [GF]
oven slow-roasted pork belly, served with roasted pumpkin,
rosemary baby potatoes, green beans,
smokey barbecue, port & honey sauce 36.9

ROTOLO DI POLLO [GF]
oven-baked chicken breast,
filled with mango & brie,
enveloped in bacon, with parmesan mash potato, broccolini, cherry tomato,
creamy mushroom sauce 33.9
Please note: 20 minute cooking time

AGNELLO AL FORNO [GF]
lime & cracked pepper seasoned lamb cutlets
Served on a bed of sweet potato mash, wilted spinach, beetroot,
drizzled with a sweet Moscato glaze 38.9

GRAIN-FED MSA SCOTCH FILLET
(280-300gm) grilled to your preference, served with rosemary baby potatoes, steamed broccolini 48.9
CHOICE OF SAUCE:
red wine reduction
or creamy mushroom sauce
or green peppercorn gravy

— SEAFOOD —

SALT AND PEPPER CALAMARI [GF]
tender strips of calamari,
served with gourmet salad, fresh lemon, garlic aioli 29.9
add a basket of chips 4.5

PESCE IMPANATO [GF]
two fillets of honey & vodka battered South Australian King George Whiting,
served with diamond cut chips,
petite gourmet salad, garlic aioli 38.9

GARLIC PRAWNS [GF]
Tiger prawns sautéed in garlic butter, lemon, parsley,
served with rice, gourmet salad and a garlic cream sauce 29.9

ATLANTIC SALMON [GF]
honey glazed oven-roasted fillet of Atlantic Salmon,
served with soft potato mash, cherry tomato, steamed asparagus,
creamy hollandaise 35.9

OPEN Tuesday to Sunday

Lunch from 12 Noon - 3PM

&

Dinner from 6pm - 9PM

Dining & Function Enquires:

www.portobellofoodkitchenbar.com.au

Ph 08 8242 4444

COCKTAILS

WINES

BEERS

BEVERAGES

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BEERS & CIDER

BEER ON TAP

Prancing Sunshine Ale Schooner 10.5 Pint 13.5

Prancing Pony Lager Schooner 10.5 Pint 13.5

BOTTLED BEER

Cascade Premium Light (2.4%) 8.5

Crown Lager (4.9%) 9.5

Boags Premium (4.6%) 9.5

Coopers Pale Ale (4.5%) 9.5

Coopers Stout (6.3%) 11.5

Heineken (5%) 9.5

LOW CARB

Pure Blonde (4.2%) 9.5

Hahn Super Dry (4.6%) 9.5

Heineken (0%) 8.5

BEER - CRAFT

James Squire One Fifty Lashes Pale Ale (4.2%) 10.5

BEER - IMPORTED

Corona (Mexico) (4.5%) 10.5

Peroni Red (Italy) (4.7%) 10.5

CIDER

Somersby Apple Cider (4.5%) 9.5

Somersby Pear Cider (4.5%) 9.5

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WINES BY THE GLASS

SPARKLING WHITE

Maschio Prosecco NV Treviso Italy 10.5

WHITE WINE

Zonin Moscato NV Veneto Italy 9

Stalking Horse Riesling 2025 Clare Valley S.A. 10.5

Peter Lehmann Chardonnay 2022 Barossa Valley S.A. 10.5

Pioneer Road Sav Blanc 2025 Langhorne Creek S.A 10.5

ROSÉ

Pioneer's 'First Patch' Rose` 2025 Riverland S.A. 9.5

RED WINE

Chain of Ponds Shiraz 2021 Barossa Valley S.A. 10.5

Stalking Horse Cab Sauvignon 2022 Langhorne Creek S.A. 10.5

Hazelview Merlot 2025 McLaren Vale S.A. 9.5

Zonin Montepulciano D'Abruzzo 2022 Italy 9

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WHITE WINE BY THE BOTTLE

SPARKLING WHITE

Maschio Prosecco NV Treviso Italy 45

Nepenthe Blanc de Blanc Adelaide Hills S.A. 39

The Lane 'Lois' Blanc de Blanc Adelaide Hills S.A. 49

CHAMPAGNE

Laurent-Perrier La Cuvée Brut NV France 169

WHITE WINE

Zonin Moscato NV Veneto Italy 35

Brementon Vermentino 2024 Langhorne Creek S.A. 45

Stalking Horse Riesling 2025 Clare Valley S.A. 45

Head Riesling 2024 Barossa Valley S.A. 49

Pikes Riesling 2026 Clare Valley S.A. 55

Mezzacorona Pinot Grigio 2025 Delle Venezie DOC Italy 45

The Lane Vineyard Pinot Gris 2026 Adelaide Hills S.A. 49

Peter Lehmann Chardonnay 2022 Barossa Valley S.A. 45

Nocton Chardonnay 2024 Tasmania 49

Tangaroa Sauvignon Blanc 2025 Marlborough N.Z 39

Pioneer Road Sav Blanc 2025 Langhorne Creek S.A 45

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RED WINE BY THE BOTTLE

ROSE`

Pioneer's 'First Patch' Rose` 2025 Riverland S.A 39

RED WINE

Hazelview Merlot 2025 McLaren Vale S.A. 45

Zonin Montepulciano D'Abruzzo 2022 Italy 35

Spy Valley 'Satellite' Pinot Noir 2020 Marlborough N.Z. 45

Stalking Horse GSM 2023 Barossa Valley S.A. 45

Byrne Family Estate Grenache 2024 Riverland S.A 45

Stalking Horse Cab Sauvignon 2022 Langhorne Creek S.A. 45

Robert Oatley Cab Sauvignon 2023 Margaret River W.A. 45

Chain of Ponds Shiraz 2021 Barossa Valley S.A. 45

Hentley Farm 'Villan & Vixen' Shiraz 2024 Barossa Valley S.A. 55

Pike & Joyce "L'Optimiste' Shiraz 2023 Adelaide Hills S.A. 59

Kalleske 'Moppa' Shiraz 2025 Barossa Valley S.A. 69

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SPIRITS

mixers add 3.5

Scotch / Whiskey / Brandy

Johnnie Walker Red 9.5

Johnnie Walker Black 11.5

Jameson's 11.5

Canadian Club 9.5

Jack Daniel's 11.5

Black Bottle Brandy 10.5

Hennessy Cognac 14.5

Bourbon

Jim Beam 10.5

Wild Turkey 11.5

Rum

Malibu Coconut Rum 9.5

Bacardi Rum 9.5

Bundaberg Rum 9.5

Other Spirits

Vodka 9.5

Southern Comfort 9.5

Ouzo 9.5

Campari 9.5

Gin 10.5

Haymans Sloe Gin 12.5

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DIGESTIFS & LIQUEURS

mixes add 3.5

Shanky's Whip Whiskey Liqueur 13.5

Limoncello 10.5

Grappa 14.5

Averna 10.5

Frangelico 10.5

Cointreau 10.5

Baileys 10.5

Kahlua 10.5

Midori 10.5

Tia Maria 10.5

Rosso Antico 10.5

DESSERT WINE

Cat Amongst the Pigeons Tawny Port 13.5

Hollick 'The Nectar' Botrytis Coonawarra S.A. 14.5

d'Arenberg Vintage Fortified Shiraz 2019 McLaren Vale S.A. 14.5

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NON-ALCOHOLIC BEVERAGES

Soft Drink 5.9

Coke, Diet Coke, Coke Zero, Lemonade, Lemon Squash, Fanta,

Soda Water, Tonic Water, Dry Ginger Ale

Lemon Lime & Bitters 6.9

Ice Tea 5.9

Lemon, Peach

Juices 5.9

Orange, Apple, Tomato, Apple & Blackcurrant, Pineapple

Sparkling Water 8.5

San Pellegrino (750ml Bottle)

Ice Coffee served with vanilla ice cream 8.5

Ice Chocolate served with vanilla ice cream 7.9

Hot Chocolate 5.9

Coffee 5.9

Flat white, Cappuccino, Latte, Piccolo, Long Black

Short Black, Macchiato 4.9 Mocha 6.9

Milk Alternatives add 0.50c - Oat, Almond, Soy, Lactose Free

Tea 5.9

English Breakfast, Earl Grey, Green, Peppermint, Chai, Chamomile

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