

# IL PORTO

## Small Shares (All Day)

Wok tossed edamame ..... garlic, ginger, sesame sea salt, black pepper	\$10 (vgn/gf)
Wood fired almond & hempseed jalapeno's ..... 3 cheese & lime, honey, evoo	\$14 (v/gf)
Punjabi samosa, mint chilli yoghurt .....	\$12 (v)
Wood fired Mooloolaba King butterfly prawn (1) ..... saffron garlic lime butter	\$10 (gf)
Noosa spanner crab, lemongrass & coconut dumplings (4)..... lime nam jim	\$20 (df)
Moreton bay bug tostada ..... black garlic & lime mayo, semi dried tomato pesto	\$22 (gf)

## Medium Shares (All Day)

Wood fired foccacia, queen green & ligurian olives ..... evoo, vincotto, garlic, fresh herbs. Add taleggio cheese - \$5	\$16 (vgn)
Karaage chicken ..... wakame, pickled ginger, wasabi mayo	\$16 (gf/df)
Gochujang baby pork ribs, kim chi slaw .....	\$20 (gf/df)
Potato gnocchi ..... wild mushroom, fresh pesto, pecorino	\$22 (v/vgno)

## Larger Shares (Lunch & Dinner)

Whole wok fried local baby snapper ..... mandarin teriyaki vegetables - ask our team for todays availability	\$MP/MA (gf,df)
Noosa spanner crab & local fish linguini ..... with Moreton Bay bug bisque	\$36
Makhani chicken breast supreme ..... brocolinni, asparagus, mild	\$28 (gf)
Local skin on snapper ..... blackened curry salt, ginger soy & lime butter, grilled baby vegetables	\$33 (gf)
Massaman pumpkin ..... kipfler potato, chick pea & broccolini	\$28 (vgn,gf)
Organic grass-fed beef short rib jungle curry..... medium/hot	\$32 (gf)
Sunshine Coast Hinterland rump ..... tawny jus or chimichurri, grilled baby vegetables	\$36 (gf,df)

## Accompaniments

Rocket, pear, pecorino, walnut salad .....	\$10 (v/gf)
Grilled seasonal baby vegetables.....	\$10 (vgn/gf)
Steamed greens .....	\$6 (vgn/gf)
Rustic wasabi mash .....	\$4 (v/gf)
Coconut basmati rice .....	\$4 (vgn/gf)
Roti .....	\$4 (vgn)
Cassava papadums .....	\$2 (vgn/gf)

## Dietary information -

gf: gluten free gfo: gluten free option v: vegetarian  
vgn: vegan vgno: vegan option df: dairy free / df option

Please note 15% public holiday surcharge applies

## Wood Fired Sour Dough Pizza (All Day)

gf base add \$5

Garlic ..... fior di latte, parsley, sourdough	\$16 (v/vgno)
Margherita ..... Napoli, mozzarella, fior di latte, basil	\$19 (v/vgno)
Forage ..... fresh basil pesto, fior di latte, wild mushroom, wild rocket, truffle oil	\$25 (v/vgno)
Roman ..... garlic evoo, fior di latte, potato, caramelised onion, taleggio, rosemary	\$24 (v/vgno)
Pepperoni ..... Napoli, mozzarella, fior di latte, pepperoni, shallot, parsley	\$25
Prosciutto ..... Napoli, fior di latte, buffalo bocconcini, prosciutto, wild rocket, evoo	\$28
Makhani chicken ..... Makhani, mozzarella, chicken, cherry tomato, onion, pineapple, chilli	\$25
Pesto Gamberi ..... fresh basil pesto, fior di latte, QLD tiger prawns, cherry tomato, jalapeno	\$29
Apvaki ..... garlic evoo, fior di latte, lamb shoulder, kalamata olives, feta, cherry tomato, caper, basil, mint chilli yoghurt	\$28

## Lunch

12 - 2.30pm

Local grilled snapper fajita ..... blue corn tortilla, cos lettuce, BBQ corn salsa, guacamole	\$20 (gf)
Lamb souvalaki ..... marinated grilled lamb shoulder, cos lettuce, feta, hummus, tabouli, sweet chilli, mint chilli yoghurt	\$20

## Chips (All Day)

Rustic fries w/ chipotle mayo.....	\$10 (v/gf/df)
Kumara chips w/ lime soy aioli .....	\$12 (vgn/gf)
Eggplant chips, mandarin & ginger teriyaki .....	\$16 (vgn/gf)

## Dessert

Nutella Calzone, chocolate gelato, berries .....	\$18
Coconut Crème Brulee ..... roasted white chocolate, fresh berries	\$14 (gf)
Dark chocolate fondant ..... chocolate gelato, raspberry crumbles	\$14
Tira-messu ..... tiramisu meets eton mess	\$14
Local citrus coconut crème tart, ginger strawberries.....	\$14 (vgn/gf)

Please advise staff of any food allergies or concerns. While all reasonable efforts are taken to accommodate dietary needs our kitchen handles nuts, shellfish & gluten and as such we are unable to guarantee our food is completely allergen free. Many of our dishes are cooked in wok in peanut/ sesame oil - with warning we can use an alternative oil & some dishes may have nuts removed when made to order but please ensure you advise a team member who will discuss & confirm with the chef.