

- V Vegetarian
- VO Vegetarian option
- GF Gluten free
- GFO Gluten free option



Per Person

SHARE THE LOVE AT



SHARED PLATTER TO START ^{VO/GFO}

Grilled stuffed mushrooms | Char Siu Duck Bao buns | Gratinated half shell Hervey Bay scallops
Battered king prawns with a mango & sweet chilli aioli | Salt & pepper squid with lime aioli

MAINS (CHOOSE ONE EACH) ^{VO}

MARINATED LAMB RACK ^{GF}

Marinated with roast garlic, rosemary & thyme, served with roasted Tuscan vegetables, broccolini and a rosemary & thyme jus

LEMON & THYME CHICKEN BREAST ^{GF}

Lemon & thyme marinated breast served with roasted truffle potatoes, Lockyer Valley baby carrots & garlic cream sauce

HUMPTY DOO BARRAMUNDI ^{GF}

Pan fried skin on centre cut with a chilli, lime & coriander butter, Asian greens, roasted kipfler potatoes & a mango salsa

SHARED DESSERT ^{GFO}

Gourmet chocolate bowl to share

FRIDAY 14 FEBRUARY

Entrée & Dessert | Gluten free options available. Please request when booking.

Entrée & Mains | Vegetarian options available. Please request when booking.



PORTERS
PLAINLAND HOTEL