

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

Drinks sold separately.



SHARE
THE

LOVE

AT
PORTERS

COMPLIMENTARY FRESHLY BAKED TURKISH BREAD

SHARED PLATTER TO START ^{VO/GFO}

Smoked salmon on beetroot blini, dill & lemon cream | Nam jim prawns served in an Asian spoon
Four cheese arancini balls ^V | Gratinated half shell Hervey Bay scallops | 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, asparagus & a rosemary & thyme jus

TUSCAN SPICED CHICKEN SUPREME ^{GF}

Tuscan spiced chicken supreme with roasted truffle potatoes, broccolini & a garlic cream sauce

HUMPTY DOO BARRAMUNDI ^{GF}

Pan fried lemon butter Humpty Doo barramundi with garlic roasted kipfler potatoes & steamed mixed greens

SHARED DESSERT ^{GFO}

Italian cassata ice cream terrine served with fresh berries

SATURDAY 14 FEBRUARY

\$65 PER PERSON | SITTINGS 5.30PM & 7.30PM

ENTRÉE & DESSERT | Gluten free options available. Please request when booking.

ENTRÉE & MAINS | Vegetarian options available. Please request when booking.



PORTERS
PLAINLAND HOTEL