

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 <sup>V</sup> | 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

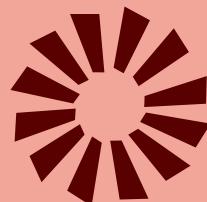
Italian cassata ice cream terrine served with fresh berries

**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