

PORTERS BIRDCAGE | TUESDAY 5 NOVEMBER



MELBOURNE CUP 2024

GOURMET GRAZING TABLE*

A selection of cheeses, meats, antipasto, house made dips, cold frittata & quiche, fresh breads & crackers

ALTERNATE DROP MAINS

Middle Eastern spiced chicken tenders served with a blood orange, fennel, cherry tomato & green bean salad ^{GF}

Lemon & herb sliced lamb rump served with a pumpkin, goat's cheese, pomegranate & radish salad with a light lemon & tarragon dressing ^{GF}

PORTERS DESSERT TABLE*

A selection of mini desserts (slices, cakes & fruit) plus tea & coffee station



\$75 PER PERSON

*Gluten free, dairy free & vegan options are available. Drinks sold separately.



PORTERS
PLAINLAND HOTEL