

STARTERS

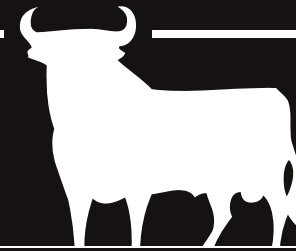
GARLIC BREAD ^V	8
CHEESY GARLIC BREAD ^V	10
ADD Bacon 2 • Spicy Pork Sausage 3	
GLUTEN FREE GARLIC TURKISH BREAD ^{V, GF}	10
ADD Cheese 2 • Bacon 2 • Spicy Pork Sausage 3	
CHILLI & HERB COB LOAF ^V	12
Sourdough cob loaf with a house made chilli & herb butter, finished with parmesan.	
PORTERS FRIED CHICKEN WINGS	16
12 wings fried in our house southern seasoning, served your way. Choose from: Honey Sesame • Smoky Texas BBQ • Buffalo Hot Sauce • Sticky Asian	
ADD A DIPPING SAUCE	1
Ranch, sour cream, smoky BBQ aioli, chipotle aioli or garlic aioli	
STEAMED PORK DUMPLINGS ^{VO}	14
Steamed pork dumplings (7) served with a Thai dipping sauce.	
VEGETARIAN OPTION Change to steamed vegetable dumplings (5)	
BATTERED BUTTERFLIED PRAWNS	16
Battered prawns (5) served with your choice of dipping sauce (ranch, sour cream, garlic aioli, smoky BBQ aioli, chipotle aioli, lime aioli or tartare).	
SALT & PEPPER SQUID	14
Flash fried, coated in our house seasoning, served with lemon & a side of lime aioli.	
COFFIN BAY OYSTERS	
½ DOZEN Natural 21 • Natural with Orange Vinaigrette 22 • Kilpatrick 24	
1 DOZEN Natural 34 • Natural with Orange Vinaigrette 35 • Kilpatrick 37	

CHEF'S SELECTION

MARINATED LAMB RACK ^{GF}	36
Spring lamb marinated with roast garlic, rosemary & thyme, served on a sweet potato mash with Lockyer Valley baby beets & carrots, broccolini & red wine jus.	
SALMON <i>Healthy Option</i>	31
Pan fried dukkah crusted salmon on a vegetable couscous with broccolini, lemon & lime aioli.	
GRILLED NORTH ATLANTIC COD ^{GF}	31
Grilled with a lemongrass, ginger & chilli butter, served with an Asian style stir fry of onion, snow peas, red & yellow capsicum, shallots & pak choy finished with charred lime.	
MOISTURE INFUSED PORK CUTLET ^{GF}	34
Served on a fresh apple slaw with a red wine jus & balsamic glaze.	

GF Gluten free **GFO** Gluten free option **V** Vegetarian **VO** Vegetarian option **VN** Vegan **VNO** Vegan option **A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS**

FROM THE CHAR GRILL



Our steaks are locally sourced, Halal certified & cooked to your liking. Approximate raw weights.

250G EYE FILLET ^{GF}	42
Pasture fed beef, antibiotic & hormone free.	
300G PORTERHOUSE ^{GF}	39
150 day grain fed Black Angus beef.	
350G RIB FILLET ^{GF}	41
100 day grain fed beef.	
400G ANGUS RUMP ^{GF}	39
100 day grain fed Angus beef.	
400G OP RIB SPLIT BONE ^{GF}	48
100 day grain fed beef. Medium well to well done: please allow 35-45 minutes.	

ADD BLACKENED SEASONING TO ANY STEAK ^{GF} 1

SIDES (CHOOSE 2)

Salad ^{GFO} • Seasonal Veges ^{GF} • House Slaw ^{GF} • Mash ^{GF} • Chips ^{GF}
Vegetable Couscous • Baked Spud (with sour cream, bacon & shallots) (add \$1) ^{GF}
Sweet Fries (add \$1) • Sweet Mash (add \$1) ^{GF} • Onion Rings

TOPPERS

AVO & HOLLANDAISE ^{GF}	6
CREAMY GARLIC PRAWNS (4) ^{GF}	10
BATTERED BUTTERFLIED PRAWNS (5)	14
SURF TOPPER ^{GF}	15
Creamy garlic prawns (2), scallops (3) & bug meat (2)	
OYSTERS (3) NATURAL OR KILPATRICK ^{GF}	11/12
SALT & PEPPER SQUID	8
FRIED CHICKEN WINGS (6) Honey Sesame / Texas BBQ / Buffalo / Sticky Asian	7
THREE SHADES OF SMOKE ^{GF}	7
Flame grilled bacon (1), Smoky Texas BBQ sauce, fresh grated smoked cheddar	
THE AUSSIE ^{GF}	7
Flame grilled bacon (1), house BBQ sauce & beer battered onion rings	
THE FUNGHI ^{GF} Grilled flat mushroom (1)	3

VALLEY FAVOURITES

CHICKEN SCHNITZEL ^{GFO} <i>A Porters Favourite</i>	22
Crumbed chicken breast schnitzel served with your choice of two sides. Add one of our Toppers (see also toppers from our Grill section):	
PARMY ^{GF} Sugo tomato sauce, leg ham & cheese	7
DOUBLE STACKED PARMY ^{GF} (Warning: challenging)	14
Sugo tomato sauce, a second chicken breast schnitzel topped with more sugo tomato sauce, leg ham & cheese	
THE STOCKMAN ^{GF} Savoury mince & cheese	7
AVO & HOLLANDAISE ^{GF}	6
THE AUSSIE ^{GF}	7
Flame grilled bacon (1), house BBQ sauce & beer battered onion rings	
THREE SHADES OF SMOKE ^{GF}	7
Flame grilled bacon (1), Smoky Texas BBQ sauce & freshly grated smoked cheddar	
THE FUNGHI ^{GF} Grilled flat mushroom (1)	3

PREMIUM FISHERMAN'S CATCH *An Old School Classic* 26
Crumbed fish (2), crumbed prawn cutlets (2), crumbed calamari rings (3) & crumbed scallops (2) served with chips, salad, lemon & chunky house made tartare.

BANGERS & MASH ^{GF} 20
Three of Gatton Meat Centre's award winning thick pork sausages served with mash, steamed veges & gravy.

WILD CAUGHT JOHN DORY & CHIPS ^{GFO} 26
Wild caught John Dory served with chips, salad, lemon & chunky house made tartare.
CHOOSE FROM Great Northern Beer Battered • Grilled ^{GFO}

PASTA CARBONARA ^{GFO} 19
Sautéed onion, garlic & bacon deglazed with white wine & finished with cream, served with tagliatelle pasta, sprinkled with parmesan cheese & cracked pepper.
ADD Prawns (4) 8 • Chicken 5 • Mushrooms 3

SALT & PEPPER SQUID 20
Flash fried squid coated in our house salt & pepper seasoning, served with chips, salad, lemon & lime aioli.

GARLIC PRAWNS ^{GF} 26
Sautéed red onion, garlic & prawns deglazed with white wine & finished with cream, served with steamed rice.

VEGETARIAN RISOTTO ^{GF, V, VNO} 16
Sautéed onion, roasted pumpkin, asparagus, broccolini & roast capsicum finished with crumbled Emmo's Greek goat's feta. Vegan option also available.
ADD Prawns (4) ^{GF} 8 • Chicken ^{GF} 5 • Bacon ^{GF} 4

ROAST OF THE DAY ^{GF} *See our Specials Board* 18
Roast of the day served with roasted potato, pumpkin, carrot, broccolini & gravy.

SAUCES

ADD TO ANY MEAL ON OUR MENU

GRAVY ^{GF} 1 • **MUSHROOM** ^{GF} 2 • **PEPPER** ^{GF} 2 • **HOLLANDAISE** ^{GF} 3
DIANNE ^{GF} 2 • **SMOKY TEXAS BBQ** ^{GF} 2 • **RED WINE JUS** ^{GF} 3 • **STICKY ASIAN** ^{GF} 3

SIDES

CHIPS ^{GF} 3 | **SALAD** ^{GFO} 3 | **SEASONAL VEGES** ^{GF} 3 | **MASH** ^{GF} 3 | **SWEET FRIES** 4 | **SWEET MASH** ^{GF} 4 | **HOUSE SLAW** ^{GF} 3 | **ONION RINGS** 3 | **BAKED SPUD** ^{GF} 4 | **VEGETABLE COUSCOUS** 3

ALL DAY BREKKY

AVAILABLE UNTIL 5PM DAILY
KIDS SIZES 30% OFF FULL PRICE

PORTERS BIG BREAKFAST ^{GFO}	20
Bacon rashers (2), pork sausage, hash browns (2), oven roasted Roma tomato, grilled flat mushroom, fried eggs (2) & thick cut toast.	
BACON & EGGS ^{GFO}	16
Bacon rashers (2), oven roasted Roma tomato, fried eggs (2) & thick cut toast.	
BIG BACON & EGG BREKKY BURGER ^{GFO}	12
Bacon rasher, hash brown, fried egg, tomato, lettuce, cheese & BBQ sauce on a flat bun.	
SAUSAGES & EGGS ^{GFO}	16
Pork sausages (2), oven roasted Roma tomato, fried eggs (2) & thick cut toast.	
WILD BERRY WAFFLES ^V	14
Warm traditional waffles (2) with a mixed berry compote, maple syrup & whipped cream.	
ADD Chocolate Fudge Sauce 2 • Fresh Strawberries 2 • Toasted Hazelnuts 2 Toasted Walnuts 2 • Toffee Caramel Ice Cream 3	

LUNCH MEALS

AVAILABLE UNTIL 5PM DAILY

UPGRADE ANY BURGER OR SANDWICH TO FOCACCIA	3
PORTERS CLASSIC STEAK SANDWICH ^{GFO}	16
Fillet steak, tomato, lettuce, cheese & caramelised onion with BBQ sauce on toasted white bread, served with chips.	
ADD Bacon ^{GF} 2.5 • Egg 1.5 • Beetroot 50c	
PORTERS AUSSIE BURGER ^{GFO}	18
Stanbroke Aussie beef pattie, cheddar, tomato, caramelised onion, lettuce, beetroot, grilled pineapple & BBQ sauce on a lightly toasted damper bun served with chips.	
ADD Double Beef, Double Cheese 5 • Triple Beef, Triple Cheese 9 Extra Pattie 5 • Bacon ^{GF} 2.5 • Egg 1.5 • Blackened Rub Option 1	
THE VALLEY CHICKEN BURGER ^{VO, VNO, GFO}	18
Southern fried chicken breast served on a lightly toasted brioche bun with tomato, lettuce, cheddar cheese & chipotle aioli, served with chips.	
UPGRADE TO Fish Burger 2	
GRILLED OPTION Change to grilled southern style chicken burger ^{GF}	
VEGETARIAN & VEGAN OPTION Change to vegetarian pattie ^{VN}	
LUNCH FISH	19
Tempura battered Alaskan Pollock served with chips, salad, lemon & chunky house made tartare.	
TOASTED SANDWICH ^{GFO, VO} Available all day	12
Choose from three of the following: chicken, cheese, ham, tomato, avocado, beetroot, onion or pineapple. Add Chips for \$3 extra.	
GOURMET ADD Semi Dried Tomato 3 • Emmo's Greek Feta 2 • Roast Capsicum 2	
LUNCH RUMP ^{GF} Cooked to your liking	27
250g grain fed rump served with your choice of two sides. Add a sauce (see 'Sauces').	
Salad ^{GFO} • Seasonal Veges ^{GF} • House Slaw ^{GF} • Mash ^{GF} • Chips ^{GF} Vegetable Couscous • Baked Spud (with sour cream, bacon & shallots) (add \$1) ^{GF} Sweet Fries (add \$1) • Sweet Mash (add \$1) ^{GF} • Onion Rings	

PIZZAS

PREPARED ON 12 INCH GOURMET BASES
12 INCH GLUTEN FREE BASES AVAILABLE FOR \$1 EXTRA

PORTERS MEATLOVERS ^{GFO}	21
Ham, pepperoni, tender beef strips, mini meat balls, red onion & shallots on a BBQ base, topped with pizza cheese.	
THE VALLEY BBQ CHICKEN ^{GFO}	18
Chicken, bacon, red onion, BBQ base topped with pizza cheese & BBQ aioli drizzle.	
SPICY PEPPERONI ^{GFO}	16
Spicy pepperoni, red onion & blended pizza cheese on our tomato pizza base.	
GOURMET SEAFOOD MARINARA ^{GFO}	22
Sautéed garlic marinara seafood, sliced red onion, spinach, fire roasted capsicum & shallots on a sugo base, topped with blended pizza cheese & garlic aioli drizzle.	
VEGETARIAN ^{V, VNO, GFO}	18
Red onion, fire roasted capsicum, spinach, mushroom & semi dried tomatoes on our tomato pizza base, topped with pizza cheese and Persian feta.	
VEGAN OPTION Topped with vegan friendly cheese	
ADD Chicken 5 • Italian White Anchovies 2 • Avocado 3 • Spicy Sausage 3	

SALADS

THAI BEEF VERMICELLI NOODLE SALAD ^{GF, VO} <i>Healthy Option</i>	18
Marinated char grilled beef, vermicelli noodles, cherry tomatoes, cucumber, mesclun lettuce, mint leaves, coriander leaves & a Thai dressing.	
CAESAR SALAD ^{GFO, VO}	17
Locally sourced baby cos lettuce tossed with a creamy Caesar dressing, bacon, shaved parmesan, ciabatta croutons & fresh poached egg.	
ADD Italian white anchovies 2	
SUMMER CITRUS SALAD ^{V, GFO, VNO} <i>Healthy Option</i>	18
Mesclun lettuce, orange segments, cherry tomatoes, red onion, roast capsicum, toasted macadamia nuts & grilled Emmo's goat's haloumi, finished with an orange vinaigrette dressing & reduced balsamic. Vegan option also available.	
ADD TO ANY SALAD	
Smoked Salmon 9 • Sliced Seared Rump Steak ^{GF} 14 • Seared Scallops (7) ^{GF} 10 Sliced Chicken Breast Schnitzel 7 • Blackened Rub Grilled Chicken Breast ^{GF} 7 Salt & Pepper Squid 9 • Battered Butterflied Prawns (5) 14 • Sliced Spicy Pork Sausage (1) ^{GF} 3 • Beer Battered Onion Rings 3 • Grilled Flat Mushroom (1) ^{GF} 3	



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SENIORS MEALS

SENIORS CARD MUST BE PRESENTED WHEN ORDERING

Includes a pot of tap beer, pot of soft drink, 150ml glass of house wine, or cup of tea or coffee.

CHICKEN SCHNITZEL	18
Crumbed chicken breast schnitzel served with your choice of two sides. Add a topper:	
PARMY ^{GF} Sugo tomato sauce, leg ham & cheese	5
AVO & HOLLANDAISE ^{GF}	5
FISH & CHIPS	19
Tempura battered Alaskan Pollock with chips, salad, lemon & chunky house made tartare.	
BANGERS & MASH ^{GF} (extra sausage add \$3)	17
Two Gatton Meat Centre thick pork sausages served with mash, steamed veges & gravy.	
ROAST OF THE DAY ^{GF} <i>See our Specials Board</i>	18
Roast of the day served with roasted potato, pumpkin, carrot, broccolini & gravy	
SENIORS STEAK ^{GF} Cooked to your liking	27
250g grain fed rump served with your choice of two sides. Add a sauce (see 'Sauces').	
SIDES	
Salad ^{GFO} • Seasonal Veges ^{GF} • House Slaw ^{GF} • Mash ^{GF} • Chips ^{GF} Vegetable Couscous • Baked Spud (with sour cream, bacon & shallots) (add \$1) ^{GF} Sweet Fries (add \$1) • Sweet Mash (add \$1) ^{GF} • Onion Rings	
TOPPERS	
AVO & HOLLANDAISE ^{GF}	5
CREAMY GARLIC PRAWNS (4) ^{GF}	10
SURF TOPPER ^{GF}	15
SALT & PEPPER SQUID	8

KIDS MEALS

SERVED WITH STARTERS & BEFORE ADULT MAIN MEALS UNLESS ADVISED OTHERWISE

For children 10 years & under. Price includes a small soft drink or ice cream with sprinkles.

SAUSAGE & MASH WITH GRAVY ^{GF}	12
7" HAM & CHEESE PIZZA Made to order	12
CHICKEN NUGGETS (5), CHIPS & TOMATO SAUCE	12
BATTERED FLATHEAD, CHIPS & TOMATO SAUCE	12

FOR BIGGER KIDS

IDEAL FOR KIDS AGED 11-16 YEARS

CHICKEN SCHNITZEL & CHIPS	17
250G RUMP & CHIPS Cooked to your liking	25
ALASKAN POLLOCK & CHIPS	17



Please advise us if you have a nut allergy

We are happy to accommodate food allergies or other requests. Whilst we take reasonable steps in our sourcing, preparation and handling to avoid introducing allergens, it is possible for allergens to be introduced. If you have specific questions regarding ingredients, please do not hesitate to ask us.



Our chips are gluten free & cooked in their own fryer