



**P**ORTERS  
**PLAINLAND**  
HOTEL

# STARTERS

<b>GARLIC BREAD</b> <sup>V</sup>	8
<b>CHEESY GARLIC BREAD</b> <sup>V</sup>	10
<b>PORTERS CHICKEN WINGS</b>	16
Six full wings marinated, coated in our house flour mix, fried & tossed through our house made buffalo style sauce (mild to medium), served with a side of ranch dipping sauce.	
<b>DUCK SPRING ROLLS</b>	18
Duck spring rolls (5) served with a sweet & savoury Asian inspired dipping sauce.	
<b>SALT &amp; PEPPER SQUID</b>	12
Flash fried, coated in salt & pepper seasoning, served with lemon & a side of lime aioli.	
<b>LOADED CHIPS</b> <sup>GFO</sup>	14
Chips topped with slow roasted BBQ pulled pork, house made cheddar cheese sauce & chipotle aioli.	
<b>SHARE PLATTER</b> <i>Suits 4-6 people</i>	26
Buffalo style chicken wings, sweet potato fries, duck spring rolls, salt & pepper squid & garlic bread served with chipotle aioli & Asian dipping sauce.	



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# LUNCH MEALS

AVAILABLE UNTIL 5PM DAILY

<b>OUR CLASSIC STEAK SANDWICH</b> <sup>GFO</sup>	16
Fillet steak, tomato, lettuce, cheese & caramelised onion with BBQ sauce on toasted white bread. Served with chips. Add Bacon 2.5 • Add Egg 1.5 • Add Beetroot 0.5	
<b>PORTERS CHEESEBURGER</b>	16
House made 100% beef pattie with cheddar cheese, pickles, onion, American mustard & ketchup on a locally made bun. Served with chips. Double Beef, Double Cheese 5 • Triple Beef, Triple Cheese 8 • Extra Pattie 4	
<b>PORTERS FRIED CHICKEN BURGER</b>	18
Southern fried chicken breast with bacon jam, caramelised onion, chipotle aioli, lettuce, cheese & tomato on a locally made bun. Served with chips.	
<b>PORK &amp; GRAVY ROLL</b>	16
Slow roasted pulled pork, gravy & apple compote on a locally made roll. Served with chips.	
<b>LUNCH FISH</b>	17
Battered flathead served with chips, salad, lemon & tartare.	
<b>TOASTED SANDWICH</b> <sup>GFO, VO</sup> Available all day	8
Choose from 3 of the following: chicken, cheese, ham, tomato, avocado, onion, pineapple. Add chips for \$3 extra.	
<b>LUNCH RUMP</b> <sup>GF</sup>	20
A 250g grain fed rump cooked to your liking & served with chips or mash, salad or veggies.	

## SAUCES

Gravy 1.5 • Gluten Free Gravy <sup>GF</sup> 1.5 • Mushroom 2.5 • Peppercorn 2.5  
Dianne 2.5 • House BBQ 2.5 • Hollandaise 3 • Cheddar Cheese 3

**GF** This dish is gluten free. No modifications are required.  
**GFO** Gluten free option available. Please request.

**V** This dish is vegetarian. No modifications are required.  
**VO** This dish has a vegetarian option. Please request.

A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS

We are happy to accommodate food allergies or other requests. Please speak with one of our friendly staff. Please note, whilst we take reasonable steps in our sourcing, preparation and handling to avoid introducing allergens, it is possible for allergens to be introduced before food is supplied to us, so we cannot guarantee none will be present. If you have any specific questions regarding ingredients, please do not hesitate to ask.

# FROM THE CHAR GRILL

All steaks cooked to your liking, served with your choice of chips or mash & salad or veggies. Steak sizes listed are approximate raw weights.

**NEW 300G WAGYU SIRLOIN** Marble Score 5+ <sup>GF</sup> 49  
350 day grain fed Wagyu from Stanbroke's Wagyu Range.

**250G EYE FILLET** <sup>GF</sup> 35  
Pasture fed beef from Stanbroke's Flinders Range.

**350G RIB FILLET** <sup>GF</sup> 32  
100 day grain fed beef from Stanbroke's Platinum Range.

**400G ANGUS RUMP** <sup>GF</sup> 32  
100 day grain fed Angus Beef from Stanbroke's Angus Range.

## TOPPERS

**CREAMY GARLIC PRAWNS** <sup>GF</sup> 10

**SALT & PEPPER SQUID** 7

**AVOCADO & HOLLANDAISE** 6

**CHICKEN WINGS (3)** 7

**PHILLY STYLE** 7

Caramelised onion, capsicum & mushrooms topped with a cheese sauce

## SAUCES

**Gravy** 1.5 • **Gluten Free Gravy** <sup>GF</sup> 1.5 • **Mushroom** 2.5 • **Peppercorn** 2.5  
**Dianne** 2.5 • **House BBQ** 2.5 • **Hollandaise** 3 • **Cheddar Cheese** 3

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# SALADS

**RUSTIC ROAST VEGETABLE SALAD** <sup>V</sup> 17

Roasted sweet potato, red onion & mushroom tossed with mesclun, toasted pine nuts & white balsamic vinaigrette, finished with beetroot & a honey mustard drizzle.

## ADD

**Grilled Chicken Tenders** <sup>GF</sup> 7 • **Seared Steak** <sup>GF</sup> 8 • **Salt & Pepper Squid** 7

**SOUTHERN CHICKEN SALAD** 24

Mesclun, candied bacon & pecans, roasted corn, cherry tomatoes & boiled egg lightly tossed with white balsamic vinaigrette, topped with southern fried chicken tenders & BBQ ranch swirl.

# SIDES

ADD TO ANY MEAL

**MASH** 3 | **SWEET POTATO CHIPS** 4 | **SALAD OR SEASONAL VEGGIES** 3

**CHIPS** 3 | **BACON MAC & CHEESE** 5



## STANBROKE

*Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to the Lockyer Valley. Stanbroke cattle are born in the gulf region of Queensland and raised on rich pastures of Flinders and Mitchell grass before moving to a carefully prepared mix of grains, grown in the Darling Downs. The feed is specifically designed for delicious flavour and to meet precise marbling requirements. Stanbroke's processing plant, Establishment 203, located right here in the Valley, sets world standards in equipment, methods and technology.*

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# MAIN MEALS

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## LAMB SHOULDER 28

Five hour slow cooked lamb shoulder served with pumpkin two ways, pan fried gnocchi, fried sage & pine nuts, finished with a balsamic glaze.

## APPLE BRAISED PORK BELLY <sup>GF</sup> 28

Apple braised skin off pork belly served with cauliflower purée, garlic buttered broccolini, thyme fried kipfler potatoes, finished with sweet apple compote & grande jus.

## SALMON <sup>GF</sup> 28

Pan seared salmon with sweet corn nage, blistered cherry tomatoes, garlic buttered broccolini & crispy bacon, finished with a fried caper & micro herb garnish.

## PORTERS FRIED CHICKEN (PFC) 22

Flash fried chicken tenders coated in our house made seasoning, served with sweet potato chips, fresh coleslaw & a side of ranch style dipping sauce.

Add a side of Bacon Mac & Cheese 5

## PORK RIBS <sup>GF</sup> 34

BBQ pork loin ribs glazed with our house made BBQ sauce, served with sweet potato chips & fresh coleslaw.

## RIBS & WINGS 30

BBQ pork loin ribs glazed in our house made BBQ sauce & flash fried chicken wings coated in our house made buffalo sauce, served with chips, coleslaw & a side of ranch dipping sauce.

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# SIDES

ADD TO ANY MEAL

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MASH 3 | SWEET POTATO CHIPS 4 | SALAD OR SEASONAL VEGGIES 3

CHIPS 3 | BACON MAC & CHEESE 5

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# VALLEY FAVOURITES

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## CHICKEN SCHNITZEL 20

One of our most popular dishes. Crumbed chicken breast schnitzel served with chips or mash, salad or veggies. **Try one of our Toppers:**

PARMA (sugo tomato sauce, leg ham & cheese) 6

MAC & CHEESE (house made bacon mac & cheese) 6

AUSSIE (BBQ sauce, pineapple, bacon & cheese) 6

HAWAIIAN (sugo tomato sauce, leg ham, pineapple & cheese) 8

LOADED (BBQ pulled pork, cheddar cheese sauce & chipotle aioli drizzle) 9

AVOCADO & HOLLANDAISE (half an avocado with hollandaise sauce) 6

## FISHERMAN'S CATCH 24

Battered fish, prawn cutlets, seafood bites, calamari & a scallop served with chips, salad, lemon & tartare.

## BANGERS & MASH <sup>GFO</sup> 18

Three of Gatton Meat Centre's award winning pork sausages served with mash, steamed veggies & gravy.

## BARRA & CHIPS <sup>GFO</sup> 22

Choose from either beer battered or pan fried with butter & lemon (gluten free option), served with chips, salad, lemon & tartare.

## PASTA CARBONARA <sup>VO</sup> 18

Sautéed onion, garlic & bacon deglazed with white wine then finished with cream, butter & fettuccini, sprinkled with parmesan cheese & freshly cracked black pepper.

Add Chicken 5 • Add Mushrooms 3

## FLASH FRIED SALT & PEPPER SQUID 18

Coated in our salt & pepper seasoning, served with chips, salad, lime aioli & lemon.

## GARLIC PRAWNS <sup>GF</sup> 22

Sautéed red onion, garlic & prawns deglazed with white wine & finished with cream, served with steamed rice.

# SENIORS MEALS

SENIORS CARD MUST BE PRESENTED WHEN ORDERING

Includes your choice of a pot of tap beer, pot of soft drink or 150ml glass of house wine.

## CHICKEN SCHNITZEL 16

Crumbed chicken breast schnitzel served with chips or mash, salad or veggies.

Add a Parma Topper 5

## FISH & CHIPS 16

Battered flathead served with chips, salad, lemon & tartare.

## BANGER & MASH <sup>GFO</sup> 15

One of Gatton Meat Centre's thick pork sausages served with mash, veggies & gravy.

Add extra sausage 2.5

## SENIORS STEAK <sup>GF</sup> 20

250g grain fed rump served with chips or mash, salad or veggies.

### SAUCES

Gravy 1.5 • Gluten Free Gravy <sup>GF</sup> 1.5 • Mushroom 2.5 • Peppercorn 2.5  
Dianne 2.5 • House BBQ 2.5 • Hollandaise 3 • Cheddar Cheese 3

# PIZZAS 11"

## BACON MAC & CHEESE 16

House made bacon mac & cheese topped with a little of our mozzarella cheese blend on our sugo tomato base.

## TRIPLE PORK 19

Pork belly, bacon & slow cooked pulled pork topped with our mozzarella cheese blend, finished with a light BBQ swirl on our BBQ base.

## CHICKEN SUPREME 19

Sautéed red onion, capsicum, mushroom, olives, chicken & bacon topped with our mozzarella cheese blend on our sugo tomato base.

## VEGETARIAN <sup>V</sup> 18

Roasted sweet potato, red onion & mushrooms, baby spinach, olives & pine nuts, topped with a mozzarella cheese blend on our sugo tomato base.

Add Chicken 5 • Add Anchovies 2

# 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 & sprinkles.

## BATTERED FLATHEAD, CHIPS & TOMATO SAUCE 10 | CHICKEN

## NUGGETS (5), CHIPS & TOMATO SAUCE 10 | 6" HAM & CHEESE

## PIZZA Made to order 10 | HOUSE MADE BACON MAC & CHEESE 10

# DESSERTS

SEE OUR DESSERT CABINET FOR OUR FULL RANGE OF DELICIOUS HOUSE MADE DESSERTS

## NUTELLA MESSED UP <sup>GFO</sup> 10

A variation of our Porters Mess. Layers of whipped cream, Nutella, strawberries, crispy meringue & hazelnuts served in a stemless wine glass, alongside a scoop of ice cream & a wafer stick.

## STICKY DATE PUDDING 12

Sticky date pudding served with butterscotch sauce & vanilla ice cream.

## CHEESECAKE OF THE DAY 12

See our specials board for today's variety, served with vanilla ice cream.



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# COLD DRINKS

<b>MILKSHAKES / THICKSHAKES*</b>	5 / 7
Flavoured topping, milk & ice cream. Chocolate, strawberry, caramel, vanilla, lime or banana.	
<b>SPIDER</b>	5
A scoop of ice cream topped with soft drink. Coke, Fanta or raspberry.	
<b>ICED COFFEE</b>	6
Espresso, vanilla syrup, ice cream & milk, topped with cream.	
<b>ICED CHOCOLATE</b>	6
Shot of chocolate syrup, ice cream & milk topped with cream.	
<b>LATTE FRAPPE</b>	6
Espresso coffee, crushed ice, milk & vanilla syrup.	
<b>MOCHA FRAPPE</b>	6
Espresso coffee, crushed ice, milk & choc syrup.	
<b>CHOCOLATE FRAPPE</b>	6
Chocolate syrup, crushed ice & milk.	
<b>SMOOTHIES</b>	7
Banana or mango: with honey & oats, milk & low fat frozen yoghurt.	

# HOT DRINKS

SERVED WITH FULL CREAM, SKIM, SOY OR LACTOSE FREE MILK. DECAF AVAILABLE.

<b>CAPPUCCINO / FLAT WHITE</b>	3.8
<b>LONG BLACK</b>	3.6
<b>LATTE / HOT CHOCOLATE / MOCHA / VIENNA</b>	4.5
<b>FLAVOURED LATTE</b>	5.5
Hazelnut, caramel or vanilla.	
<b>CHAI LATTE</b>	5.5
<b>ESPRESSO / SHORT BLACK</b>	3
<b>LOOSE LEAF TEA</b> <span style="background-color: orange; color: white; padding: 2px;">T2</span>	
All of our teas are made using premium loose leaf T2 tea. English Breakfast, Earl Grey or China Jasmine (green).	
<b>Pot of Tea for 1</b>	3.5
<b>Pot of Tea for 2</b>	5
<b>EXTRAS</b>	
Soy or Lactose Free Milk 0.5 • Mug Charge 0.6 • Extra Shot 0.6 • Side of Milk 0.5 Flavoured Syrup (hazelnut, caramel, chocolate, white choc or vanilla) 1	



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# BREAKFAST

SERVED SATURDAY & SUNDAY 7-11AM (WEEKDAYS 9-11AM ON REQUEST) Available in kids sizes at 30% off full price

## PORTERS BIG BREAKFAST <sup>GFO</sup>

Bacon rashers (2), pork sausage, potato rostis (3), oven roasted tomato, baked field mushroom, fried eggs (2), toasted sourdough & side of locally made tomato relish.

20

## BACON & EGGS <sup>GFO</sup>

Bacon rashers (2), oven roasted tomato, fried eggs (2) & toasted sourdough.

15

## SAUSAGES & EGGS <sup>GFO</sup>

Pork sausages (2), oven roasted tomato, fried eggs (2) & toasted sourdough.

15

## BREAKFAST BURGER <sup>GFO</sup>

Bacon, pork sausage, fried egg, cheese & locally made tomato relish on a toasted bun, served with potato rostis.

15

## EGGS BENEDICT <sup>VO</sup>

Toasted sourdough topped with baby spinach, warm leg ham & poached eggs (2), finished with hollandaise sauce & an oven roasted tomato.

17

### Smoked Salmon

20

### Bacon

18

### Vegetarian (Baked Mushroom) <sup>V</sup>

16

## THREE EGG OMELETTE <sup>GFO</sup>

Served with toasted sourdough.

### Bacon, Tomato & Cheese

15

### Bacon, Sausage, Ham & Cheese

18

### Mushroom, Spinach & Feta <sup>V</sup>

16

## FRESH START PLATE <sup>V, GFO</sup>

Toasted sourdough topped with wilted baby spinach, fresh smashed avocado, poached eggs (2) & locally made tomato relish, served with potato rostis, oven roasted tomato & baked field mushroom.

18

## BUTTERMILK PANCAKES <sup>V</sup>

Three freshly cooked buttermilk pancakes served with maple syrup & whipped cream. Add blueberry compote or choc chips to pancake mixture for \$2.50 extra.

12

**Canadian option** (crispy deep fried bacon, maple syrup & ice cream) 17

**Ice Cream 2 • Fresh Strawberries 2 • Chocolate Fudge Sauce 2**

## SMASHED AVO <sup>GFO</sup>

14

Toasted sourdough topped with baby spinach, goat's milk feta & avo smash, poached egg, local tomato relish & a drizzle of balsamic glaze, finished with aromatic dukkah.

## HOUSE MADE TOASTED MUESLI <sup>V</sup>

8

Oats, pumpkin seeds, sunflower seeds, almonds, macadamia nuts, sesame seeds, cinnamon, honey, dried sultanas, cranberries, topped with a dollop of natural Greek yoghurt & served with a side jug of milk. **Add fresh strawberries 2**

## RAISIN, SOURDOUGH OR WHITE TOAST <sup>GFO</sup>

4

Served with butter and your choice of honey, raspberry jam, vegemite, strawberry jam or orange marmalade.

## EXTRAS

**Pork Sausage 2.5 • Bacon (2) 5 • Potato Rostis (3) 3 • Egg 1.5 • ½ Avocado 2**  
**Baked Beans 3 • Roasted Tomato 1.5 • Smoked Salmon 7 • Wilted Baby Spinach 2**  
**Baked Mushrooms 2.5 • Hollandaise Sauce 3 • Tomato Relish 2.5 • Chips 3**

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