

A family
owned
Australian
business



PORTERS
PLAINLAND
HOTEL

STARTERS

GARLIC BREAD ^V	8
CHEESY GARLIC BREAD ^V	10
PORTERS FRIED CHICKEN WINGS Fried in our house seasoning, served your way.	
Naked (seasoned, no sauce)	12
Buffalo Sauce (mild to medium)	15
Coca Cola BBQ Sauce	15
DUCK SPRING ROLLS	18
Duck spring rolls (5) served with a sweet & savoury Asian inspired dipping sauce.	
SALT & PEPPER SQUID	12
Flash fried, coated in salt & pepper seasoning, served with lemon & a side of lime aioli.	
LOADED SIDE WINDERS	14
Seasoned side winder fries topped with melted cheese, bacon, shallots, sour cream & sweet chilli sauce.	



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LUNCH MEALS

AVAILABLE UNTIL 5PM DAILY

OUR CLASSIC STEAK SANDWICH ^{GFO}	16
Fillet steak, tomato, lettuce, cheese & caramelised onion with BBQ sauce on toasted white bread. Served with beer battered chips. Add Bacon 2.5 • Add Egg 1.5 • Add Beetroot 0.5	
PORTERS CHEESEBURGER	16
House made 100% beef pattie with cheddar cheese, pickles, onion, American mustard & ketchup on a locally made bun. Served with beer battered chips. Double Beef, Double Cheese 5 • Triple Beef, Triple Cheese 8 • Extra Pattie 4	
PORTERS FRIED CHICKEN BURGER	18
Southern fried chicken breast with bacon jam, caramelised onion, chipotle aioli, lettuce, cheddar cheese & tomato on a locally made bun, served with beer battered chips.	
LUNCH FISH	17
Battered flathead served with beer battered chips, salad, lemon & tartare.	
TOASTED SANDWICH ^{GFO, VO} Available all day	8
Choose from three of the following: chicken, cheese, ham, tomato, avocado or onion. Add chips for \$3 extra.	
LUNCH RUMP ^{GF} Cooked to your liking	20
A 250g grain fed rump served with your choice of two of the following: House Salad • Seasonal Vegetables ^{GF} • Freshly Made Coleslaw ^{GF} • Mash ^{GF} Beer Battered Chips • Baked Potato topped with sour cream, bacon & shallots (add \$1) ^{GF}	

SAUCES

Gravy 1.5 • **Gluten Free Gravy** ^{GF} 1.5 • **Mushroom** 2.5 • **Pepper** 2.5 • **Dianne** 2.5
Coca Cola BBQ 2.5 • **Hollandaise** 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. Steak sizes listed are approximate raw weights.

BLACKENED RIB FILLET ^{GF} *Our Signature Steak* 34
350g rib fillet coated in our special dry rub, then char grilled to your liking, served with freshly made coleslaw & a baked potato topped with sour cream, bacon & shallots.

Served with your choice of two of the following:

House Salad • **Seasonal Vegetables** ^{GF} • **Freshly Made Coleslaw** ^{GF} • **Mash** ^{GF}
Beer Battered Chips • **Baked Potato topped with sour cream, bacon & shallots** (add \$1) ^{GF}

250G EYE FILLET ^{GF} 35
Pasture fed beef from Stanbroke's Flinders Range.

350G RIB FILLET ^{GF} 32
100 day grain fed beef from Stanbroke's Platinum Range.

400G ANGUS RUMP ^{GF} 32
100 day grain fed Angus Beef from Stanbroke's Angus Range.

TOPPERS

CREAMY GARLIC PRAWNS ^{GF} 10

SALT & PEPPER SQUID 7

AVOCADO & HOLLANDAISE 6

FRIED CHICKEN WINGS Naked / Buffalo / Coca Cola BBQ 6

COCA COLA BBQ PORK RIBS 8

SAUCES

Gravy 1.5 • **Gluten Free Gravy** ^{GF} 1.5 • **Mushroom** 2.5 • **Pepper** 2.5 • **Dianne** 2.5
Coca Cola BBQ 2.5 • **Hollandaise** 3

SALADS

MEDITERRANEAN GRILLED VEGETABLE SALAD ^V 17
Grilled sweet potato & eggplant, fire roasted capsicum & semi dried tomato tossed with mesclun lettuce & Greek style goat's milk feta, drizzled with a basil pesto dressing.

ADD

Lemon & Thyme Grilled Chicken Tenders ^{GF} 7 • **Seared Rump Steak** ^{GF} 8
Salt & Pepper Squid 7

MEXICAN TACO BOWL 15
Shredded iceberg lettuce topped with Mexican flavoured beef, a fresh corn & cherry tomato salsa & sour cream, garnished with fried tortilla crisps & coriander.

SIDES

ADD TO ANY MEAL

BEER BATTERED CHIPS 3 | **HOUSE SALAD** 3 | **SEASONAL VEGETABLES** ^{GF} 3

SWEET POTATO FRIES 4 | **SIDE WINDER FRIES** 4 | **MASH POTATO** ^{GF} 3

BAKED POTATO WITH ALL THE TOPPINGS ^{GF} 4 | **BUTTERED CORN ON COB** ^{GF} 3

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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, raised on rich pastures of Flinders and Mitchell grass before moving to a carefully prepared mix of grains, grown in the Darling Downs. Stanbroke's processing plant, Establishment 203, situated right here in the Lockyer Valley, sets world standards in equipment, methods and technology.

MAIN MEALS

LAMB SHOULDER 28

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

PEPPERED PORK CUTLET 28

Moisture infused pork cutlet marinated in our house made pepper seasoning, served with fried kipflers, sweet potato & broccoli finished with baby spinach, roasted balsamic onions & pepper sauce.

SALMON ^{GF} 28

Pan fried salmon served with a roasted sweet potato & cumin smash, fresh baby spinach & fresh corn, cherry tomato & red onion salsa, finished with a spiced hollandaise swirl.

PORTUGUESE FRIED CHICKEN 24

Fried chicken tenders coated in our house made Portuguese style seasoning, served with side winder fries, buttery corn on the cob & a side of lime aioli.

PORK RIBS 34

BBQ pork loin ribs glazed with our house made Coca Cola BBQ sauce, served with beer battered chips & fresh coleslaw.

RIBS & WINGS 30

BBQ pork loin ribs glazed in house made Coca Cola BBQ sauce & fried chicken wings coated in your choice of buffalo sauce or BBQ sauce, served with beer battered chips & coleslaw.

SIDES

ADD TO ANY MEAL

BEER BATTERED CHIPS 3 | **HOUSE SALAD** 3 | **SEASONAL VEGETABLES** ^{GF} 3

SWEET POTATO FRIES 4 | **SIDE WINDER FRIES** 4 | **MASH POTATO** ^{GF} 3

BAKED POTATO WITH ALL THE TOPPINGS ^{GF} 4 | **BUTTERED CORN ON COB** ^{GF} 3

VALLEY FAVOURITES

CHICKEN SCHNITZEL 20

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

PARMA sugo tomato sauce, leg ham & cheese 6

DOWN UNDER BBQ sauce, caramelised onion, bacon & cheese topped with a fresh fried egg 7

GODFATHER sugo tomato sauce, bacon, chorizo, prosciutto & cheese 8

MEXICAN 8

Mexican style mince & melted cheese topped with a dollop of sour cream & fresh corn salsa

AVOCADO & HOLLANDAISE half an avocado with hollandaise sauce 6

FISHERMAN'S CATCH 24

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

BANGERS & MASH ^{GFO} 18

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

BARRA & CHIPS ^{GFO} 22

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

PASTA CARBONARA ^{VO} 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

SALT & PEPPER SQUID 18

Flash fried squid coated in our house salt & pepper seasoning, served with beer battered chips, salad, lime aioli & lemon.

GARLIC PRAWNS ^{GF} 22

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

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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 beer battered chips or mash, salad or vegetables.
Add a Parma Topper 5

FISH & CHIPS 16

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

BANGER & MASH ^{GFO} (extra sausage add 2.5) 15

One Gattin Meat Centre thick pork sausage served with mash, vegetables & gravy.

SENIORS STEAK ^{GF} Cooked to your liking 20

250g grain fed rump served with your choice of two of the following:

House Salad • Seasonal Vegetables ^{GF} • Freshly Made Coleslaw ^{GF} • Mash ^{GF}
Beer Battered Chips • Baked Potato topped with sour cream, bacon & shallots (add \$1) ^{GF}

SAUCES

Gravy 1.5 • Gluten Free Gravy ^{GF} 1.5 • Mushroom 2.5 • Pepper 2.5 • Dianne 2.5
Coca Cola BBQ 2.5 • Hollandaise 3

PIZZAS 11"

THE GODFATHER 19

Bacon, chorizo, prosciutto, red onion & olives on our tomato pizza sauce, topped with our mozzarella cheese blend.

BBQ CHICKEN & CHIPOTLE 16

Chicken, bacon & red onion on a BBQ sauce base, topped with mozzarella cheese blend & chipotle aioli drizzle.

VEGETARIAN ^V 18

Baby spinach, grilled sweet potato & eggplant, fire roasted capsicum & semi dried tomatoes on our tomato pizza sauce, topped with a mozzarella cheese blend & crumbled goat's milk feta.

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.

6" HAM & CHEESE PIZZA Made to order 10

CHICKEN NUGGETS (5), CHIPS & TOMATO SAUCE 10

BATTERED FLATHEAD, CHIPS & TOMATO SAUCE 10

FOR BIGGER KIDS

IDEAL FOR KIDS AGED 11-16 YEARS

CHICKEN SCHNITZEL & BEER BATTERED CHIPS 15

250G RUMP & BEER BATTERED CHIPS Cooked to your liking 18

DESSERTS

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

NUTELLA MESSED UP ^{GFO} 10

Layers of whipped cream, Nutella, strawberries, crispy meringue & hazelnuts served in a stemless wine glass, topped with 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 Served with vanilla ice cream 12

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COLD DRINKS

MILKSHAKES / THICKSHAKES*	5 / 7
Flavoured topping, milk & ice cream. Chocolate, strawberry, caramel, vanilla, lime or banana.	
SPIDER	5
A scoop of ice cream topped with soft drink. Coke, Fanta or raspberry.	
ICED COFFEE	6
Espresso, vanilla syrup, ice cream & milk, topped with cream.	
ICED CHOCOLATE	6
Shot of chocolate syrup, ice cream & milk topped with cream.	
LATTE FRAPPE	6
Espresso coffee, crushed ice, milk & vanilla syrup.	
MOCHA FRAPPE	6
Espresso coffee, crushed ice, milk & choc syrup.	
CHOCOLATE FRAPPE	6
Chocolate syrup, crushed ice & milk.	
SMOOTHIES	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.

CAPPUCCINO / FLAT WHITE	3.8
LONG BLACK	3.6
LATTE / HOT CHOCOLATE / MOCHA / VIENNA	4.5
FLAVOURED LATTE	5.5
Hazelnut, caramel or vanilla.	
CHAI LATTE	5.5
ESPRESSO / SHORT BLACK	3
LOOSE LEAF TEA T2	
All of our teas are made using premium loose leaf T2 tea. English Breakfast, Earl Grey or China Jasmine (green).	
Pot of Tea for 1	3.5
Pot of Tea for 2	5
EXTRAS	
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 ^{GFO}

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

20

BACON & EGGS ^{GFO}

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

15

SAUSAGES & EGGS ^{GFO}

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

15

EGGS BENEDICT ^{VO}

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

17

Smoked Salmon

Bacon

Vegetarian (Baked Mushroom) ^V

20

18

16

THREE EGG OMELETTE ^{GFO}

Served with toasted sourdough.

Bacon, Tomato & Cheese

Bacon, Sausage, Ham & Cheese

Mushroom, Spinach & Feta ^V

15

18

16

FRESH START PLATE ^{V, GFO}

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

17

BUTTERMILK PANCAKES ^V

Three freshly cooked buttermilk pancakes served with maple syrup & whipped cream.

Add blueberry compote or choc chips to pancake mixture 2.5

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

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

12

RAISIN, SOURDOUGH OR WHITE TOAST ^{GFO}

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

4

SMASHED AVO ^{V, GFO}

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

15

HOUSE MADE TOASTED MUESLI ^V

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

8

EXTRAS

Pork Sausage (1) 2.5 • Bacon (2) 5 • Potato Rostis (3) 3 • Egg (1) 1.5

½ Avocado 2 • Baked Beans 3 • Oven Roasted Tomato 1.5 • Smoked Salmon 7

Wilted Baby Spinach 2 • Baked Mushrooms 2.5 • Hollandaise Sauce 3

Tomato Relish 2.5 • Beer Battered Chips 3

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