

STARTERS

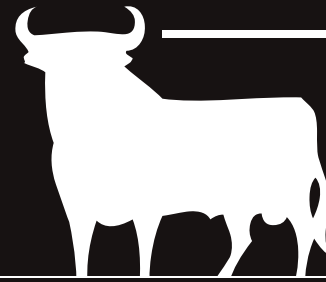
GARLIC BREAD ^V	8
CHEESY GARLIC BREAD ^V	10
ADD Bacon ^{GF} 2	
GLUTEN FREE GARLIC TURKISH BREAD ^{GF, V, VN}	10
ADD Cheese ^{VNO} 2 • Bacon ^{GF} 2	
GARLIC & PESTO CHEESY PIZZA ^{GFO}	10
9 inch pesto & garlic flavoured cheesy pizza.	
PORTERS FRIED CHICKEN WINGS	16
12 wings fried in our house southern seasoning, served your way. Choose from: Honey Sesame • Bulls Eye Original BBQ • Habanero Extra Hot Sauce Buffalo Hot Sauce	
THAI SPICED PUMPKIN SOUP ^{V, GF}	10
A rich house made soup served with toasted ciabatta bread.	
DOUBLE CRUNCH SPICY PRAWNS	14
Fried crispy prawns (9) served with lemon.	
PORCINI & TRUFFLE ARANCINI BALLS <i>Best with Garlic Aioli</i>	14
Fried porcini & truffle risotto rice balls (5). Add our suggested dipping sauce for \$1.	
VIETNAMESE PORK SPRING ROLLS <i>Best with Sweet Chilli Sauce</i>	16
Flavoursome Vietnamese style rolls (5). Add our suggested dipping sauce for \$1.	
ADD A DIPPING SAUCE TO ANY STARTER	1
Ranch, sour cream, smoky BBQ aioli, chipotle or garlic aioli, sweet chilli, sriracha mayo	
COFFIN BAY OYSTERS ^{GF}	
½ DOZEN Oysters Natural 22 • Oysters Kilpatrick 25	
1 DOZEN Oysters Natural 35 • Oysters Kilpatrick 38	

CHEF'S SELECTION

MARINATED LAMB RACK ^{GF}	36
Succulent lamb marinated with roast garlic, rosemary & thyme, served on cauliflower & potato mash with winter greens and a rosemary & thyme gravy.	
PAN FRIED MACADAMIA CRUSTED FISH <i>Healthy Option</i>	31
Your choice of barramundi or salmon with a macadamia nut crust, served on a house made potato rosti, bok choy & broccolini with charred lime.	
PORK BELLY PORCHETTA ^{GF}	32
Served on a cauliflower & potato mash, broccolini & baked caramelised apple with a rosemary & thyme gravy.	
BRAISED BEEF CHEEK ^{GF}	29
Braised in a red wine pan jus & served on creamy mash with broccolini.	

GF Gluten free **GFO** Gluten free option **V** Vegetarian **VO** Vegetarian option
VN Vegan **VNO** Vegan option

FROM THE CHAR GRILL



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

250G EYE FILLET ^{GF}	42
Medium well to well done: please allow 35-45 minutes.	
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}	40
100 day grain fed Angus beef.	
MARKET STEAK OF THE DAY ^{GF} <i>See our Specials Board</i>	
Specially sourced local beef. Priced on availability.	

ADD CAJUN SEASONING OR BLACKENED RUB TO ANY STEAK ^{GF} 1

SIDES (CHOOSE 2)

Salad ^{GFO} • Seasonal Veges • House Slaw ^{GF} • Mash ^{GF} • Chips ^{GF}
Roast Veges (potato, pumpkin & carrot) ^{GF} • Baked Spud (topped with sour cream, bacon & shallots) (add \$1) ^{GF} • Sweet Fries (add \$1) • Cauliflower Potato Mash ^{GF}
Winter Greens (broccolini, beans & broad beans) • Broccolini • Onion Rings

TOPPERS

AVO & HOLLANDAISE ^{GF}	6
CREAMY GARLIC PRAWNS (4) ^{GF}	10
GARLIC BASTED PRAWN & SCALLOP SKEWERS (2) ^{GF}	14
Prawns (4) & scallops (4)	
OYSTERS (3) NATURAL OR KILPATRICK ^{GF}	11/12
SALT & PEPPER SQUID	9
FRIED CHICKEN WINGS (6)	7
Honey Sesame, Bulls Eye Original BBQ, Habanero Extra Hot Sauce or Buffalo Hot Sauce	
THE AUSSIE ^{GF}	7
Flame grilled bacon (1), Bulls Eye BBQ sauce & beer battered onion rings	
GRILLED FLAT MUSHROOM (1) ^{GF}	3

VALLEY FAVOURITES

CHICKEN SCHNITZEL ^{GFO} <i>A Porters Favourite</i>	22
Crumbed chicken breast served with your choice of two sides (gluten free option: grilled breast). Add one of our Toppers below, or from our 'Grill' section:	
TOPPERS	
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	
AVO & HOLLANDAISE ^{GF}	6
THE AUSSIE ^{GF}	7
Flame grilled bacon (1), Bulls Eye BBQ sauce & beer battered onion rings	

FISHERMAN'S CATCH *An Old School Classic* 26
Battered fish, prawn cutlets, seafood bites, calamari & a scallop 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 shaved parmesan & 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 TAGLIATELLE PASTA ^{GF, V, VNO} 16
Sautéed red onion, garlic, mushrooms, semi dried tomatoes & spinach in a pesto cream sauce with tagliatelle pasta. Vegan option available with sugo tomato sauce.
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
DIANE ^{GF} 2 • **BULLS EYE ORIGINAL BBQ** ^{GF} 2 • **ROSEMARY & THYME GRAVY** ^{GF} 3

PLEASE NOTE: A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

SIDES

CHIPS ^{GF} 3 | SALAD ^{GFO} 3 | SEASONAL VEGES 3 | MASH ^{GF} 3 | SWEET FRIES 4 | CAULIFLOWER POTATO MASH ^{GF} 3 | HOUSE SLAW ^{GF} 3 | ONION RINGS 3 | BAKED SPUD ^{GF} 4 | BROCCOLINI 3 | WINTER GREENS 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 • Salted Caramel 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 & an onion & chilli jam with BBQ sauce on toasted white bread, served with chips.

ADD Bacon ^{GF} 2.5 • Egg 1.5 • Beetroot 50c • Pineapple 50c

PORTERS CHEESEBURGER ^{GFO} 17
Stanbroke Aussie beef pattie, cheddar cheese, tomato, lettuce & burger sauce on a lightly toasted sesame seed bun, served with chips.

ADD Double Beef, Double Cheese 5 • Triple Beef, Triple Cheese 9
Bacon ^{GF} 2.5 • Egg 1.5 • Beetroot 50c • Pineapple 50c

THE VALLEY BURGER ^{VO, GFO} 18
Fried or grilled spicy cajun chicken breast served on a lightly toasted sesame seed bun with bacon, coleslaw, cheddar cheese & chipotle aioli, served with chips.

VEGETARIAN OPTION Vegetarian pattie with tomato, beetroot, lettuce & cheese

FISH OPTION Battered fish with tomato, lettuce & cheese

PULLED PORK OPTION Pulled pork with coleslaw & cheese

LUNCH FISH 19
Tempura battered Alaskan Pollock 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 • House Slaw ^{GF} • Mash ^{GF} • Chips ^{GF}

Roast Veges (potato, pumpkin & carrot) ^{GF} • **Baked Spud** (topped with sour cream, bacon & shallots) (add \$1) ^{GF} • **Sweet Fries** (add \$1) • **Cauliflower Potato Mash** ^{GF}

Winter Greens (broccoli, beans & broad beans) • **Broccoli** • **Onion Rings**

PIZZAS

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

PORTERS PULLED PORK ^{GFO} 21
Pulled pork, mini meat balls, red onion, roast capsicum & shallots on a BBQ base, topped with pizza cheese.

THE SPICY CHICKEN ^{GFO} 18
Chicken, bacon, onion, mushrooms, spinach & chilli flakes on a sriracha mayo base, topped with pizza cheese & chipotle aioli drizzle.

THE GODFATHER ^{GFO} 21
Salami, prosciutto & chorizo with sliced red onion, roast capsicum, kalamata olives & mushrooms on a sugo base, topped with pizza cheese & fresh shallots.

THE VALLEY CHICKEN ^{GFO} 18
Chicken, red onion, semi dried tomato, avocado & shallots on a sugo base, topped with pizza cheese.

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

SALADS

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

GREEK SALAD ^{V, GF, VNO} *Healthy Option* 18
Mesclun lettuce, cherry tomatoes, red onion, roast capsicum, cucumber, kalamata olives & gourmet feta, finished with a light balsamic dressing & sweet reduced balsamic. Vegan option also available.

ADD TO ANY SALAD

Smoked Salmon ^{GF} 9 • **Sliced Seared Rump Steak** ^{GF} 14 • **Salt & Pepper Squid** 9
Sliced Chicken Breast Schnitzel 7 • **Garlic Basted Prawn & Scallop Skewers** (2) ^{GF} 14
Double Crunch Spicy Prawns (9) 14 • **Cajun Spiced Grilled Chicken Breast** ^{GF} 7
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 ^{GFO} 18
Served with your choice of two sides (gluten free option: grilled breast). 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} *See our Specials Board* 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** • **House Slaw** ^{GF} • **Mash** ^{GF} • **Chips** ^{GF}
Roast Veges (potato, pumpkin & carrot) ^{GF} • **Baked Spud** (topped with sour cream, bacon & shallots) (add \$1) ^{GF} • **Sweet Fries** (add \$1) • **Cauliflower Potato Mash** ^{GF}
Winter Greens (broccoli, beans & broad beans) • **Broccoli** • **Onion Rings**

TOPPERS

AVO & HOLLANDAISE ^{GF} 5
CREAMY GARLIC PRAWNS (4) ^{GF} 10
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

TEMPURA CHICKEN NUGGETS (6), CHIPS & TOMATO SAUCE 12

CRUMBED FISH STRIPS (5), 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

BATTERED CAPTAIN'S CATCH FISH & 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