

STARTERS

GARLIC BREAD ^V	9
ADD CHEESE 2 BACON ^{GF} 2	
GLUTEN FREE GARLIC TURKISH BREAD ^{GF, V, VN}	11
ADD CHEESE ^{VNO} 2 BACON ^{GF} 2	
FILLED COB LOAF	16
Warm toasted cob loaf filled with a creamy bacon, creamed corn & three cheese mix.	
KARAAGE CHICKEN	17
Served with a julienne sprout salad & a wasabi kewpie mayo.	
VIETNAMESE PORK SPRING ROLLS	16
Golden fried Vietnamese pork spring rolls (4) served with a julienne sprout salad & a nam jim dipping sauce.	
FRIED CHICKEN TENDERS <i>Best with Garlic Aioli</i>	18
Marinated chicken tenders (6) floured & fried, served with a choice of Frank's hot sauce, Korean gochujang, Southern BBQ or honey sesame. Includes choice of dipping sauce.	
PANKO CRUMBED SQUID <i>Best with Lime Aioli</i>	16
Crispy fried panko crumbed squid rings (7) served with lemon. Includes your choice of dipping sauce.	
ADD A DIPPING SAUCE LIME, CHIPOTLE OR GARLIC AIOLI 1 SWEET CHILLI 1 RANCH 1 CHUNKY TARTARE 1 WASABI KEWPIE MAYO 1 NAM JIM 1 SOUR CREAM 1	

CHEF'S SELECTION

ATLANTIC SALMON FILLET ^{GF} 	32
Dukkah crusted, served with roasted Tuscan veges, steamed broccolini & charred lime.	
PAN FRIED HUMPTY DOO BARRAMUNDI ^{GF} 	32
Pan fried skin on centre cut Humpty Doo barramundi with a chilli, lime & coriander butter, served with coconut rice, Asian greens & a mango salsa.	
LAMB RACK ^{GF}	41
Marinated 4-pin lamb rack with roast garlic, rosemary & thyme, served with roasted Tuscan veges, broccolini & a rosemary & thyme jus.	
SUCCULENT MARINATED PORK CUTLET ^{GF}	39
Moisture infused pork cutlet marinated with roast garlic, thyme & caramelised onion, char grilled & served with roasted kipfler potatoes, broccolini & a rosemary & thyme jus.	

SAUCES

ADD TO ANY MEAL ON OUR MENU

GRAVY ^{GF} 1 | MUSHROOM ^{GF} 2 | PEPPER ^{GF} 2 | HOLLANDAISE ^{GF} 3 | DIANNE ^{GF} 2
SMOKY AMERICAN BBQ ^{GF} 2 | ROSEMARY & THYME JUS ^{GF} 2

SIGNATURE GRILL

Porters are famous for our succulent char grilled steaks, all locally sourced & cooked to your liking. All steaks are certified Halal & brushed with Wagyu Beef Tallow. Sizes are approximate raw weights. All chips are served with our special house seasoning.

250g EYE FILLET ^{GF}	48
250g Diamantina grass fed eye fillet produced by Stanbroke Foods Australia. <i>Medium well to well done: please allow 35-45 minutes.</i>	
300g DRY AGED BONE IN SIRLOIN ^{GF}	48
Dry aged minimum 35 days grain fed Diamantina Black Angus produced by Stanbroke Foods Australia.	
350g SIGNATURE ANGUS RESERVE BLACK ANGUS RIB FILLET ^{GF}	46
150-180 day grain fed beef from Black Angus Reserve.	
400g ANGUS SB4 RUMP ^{GF}	42
100 day grain fed Diamantina Black Angus produced by Stanbroke Foods Australia.	
300g PORTERHOUSE 'PORTERS SIGNATURE HOUSE STEAK' ^{GF}	40
100+ day grain fed Diamantina produced by Stanbroke Foods Australia.	
250g RUMP ^{GF}	28
250g grain fed rump, a perfect lunch size.	
ADD BLACKENED RUB TO ANY STEAK ^{GF}	1

CHOOSE 2 SIDES

SALAD ^{GFO} | SEASONAL VEGES ^{GF} | SLAW ^{GF} | MASH ^{GF} | CHIPS ^{GF} | ONION RINGS
ROAST VEGES ^{GF} | ROASTED KIPFLER POTATOES ^{GF} | SWEET POTATO FRIES (ADD \$1)
BROCCOLINI ^{GF} | RICE ^{GF}

ADD A TOPPER

AVO & HOLLANDAISE ^{GF}	6
BBQ GARLIC PRAWN SKEWERS (2) ^{GF}	10
CREAMY GARLIC PRAWNS (4) ^{GF}	10
PANKO CRUMBED SQUID (4)	7
Crispy fried panko crumbed squid rings	
FRIED CHICKEN TENDERS (3)	9
THE AUSSIE	7
Flame grilled bacon rasher (1), smoky American BBQ sauce & beer battered onion rings	

STANBROKE
FOODS

ANGUS RESERVE®

VALLEY FAVOURITES


CHICKEN SCHNITZEL ^{GFO} <i>A Porters favourite</i>	25
Fresh crumbed chicken breast served with your choice of two sides. Add one of our Toppers below, or from our Signature Grill section.	

SCHNITZEL TOPPERS

PARMY ^{GF}	7
Sugo tomato sauce, leg ham & cheese	
DOUBLE STACKED PARMY ^{GF} (Warning: challenging)	15
A second chicken schnitzel topped with more sugo tomato sauce, leg ham & cheese	
GODFATHER PARMY ^{GF}	10
Sugo tomato sauce, leg ham, pepperoni, prosciutto & cheese	
BBQ GARLIC PRAWN SKEWERS (2) ^{GF}	10
AVO & HOLLANDAISE ^{GF}	6
THE AUSSIE	7
Flame grilled bacon rasher, smoky American BBQ sauce & beer battered onion rings	

SEAFOOD COMBO	26
Panko crumbed southern blue whiting fillets (2) & battered prawns (3) served with chips, salad, lemon & house made chunky tartare.	

BANGERS & MASH ^{GF}	22
Three of Gattin Meat Centre's award winning thick pork sausages served with mash, steamed veges & gravy.	

FISH & CHIPS ^{GFO}	27
Wild caught NZ hoki fillet served with chips, salad, lemon & house made chunky tartare. CHOOSE FROM  GREAT NORTHERN BEER BATTERED GRILLED ^{GFO}	

PANKO CRUMBED SQUID	22
Crispy fried panko crumbed squid (7) served with chips, salad, lemon & lime aioli.	

GARLIC PRAWNS ^{GF}	29
Sautéed red onion, garlic & prawns deglazed with white wine & finished with cream, served with steamed rice.	

ROAST OF THE DAY ^{GF} <i>See Specials Board</i>	19
Daily roast served with roasted potato, pumpkin, carrot, steamed broccolini & gravy.	

SLOW COOKED BBQ PORK RIBS ^{GFO}	39
Served with sweet potato fries, slaw and a smoky American BBQ sauce.	

OLD SCHOOL RISsoles ^{GF}	19
Oven roasted rissoles (2) served with creamy mash, steamed broccolini & gravy.	



Sides

CHIPS ^{GF} 4 | SALAD ^{GFO} 4 | SEASONAL VEGES ^{GF} 4 | ROAST VEGES ^{GF} 4 | ROASTED KIPFLER POTATOES ^{GF} 4 | MASH ^{GF} 4 | SWEET POTATO FRIES 5 | SLAW ^{GF} 4 | ONION RINGS 4 | BROCCOLINI ^{GF} 4 | RICE ^{GF} 4

ALL DAY BREKKY

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

BACON & EGGS ^{GFO} 17
Bacon rashers (2), fried eggs (2), oven roasted Roma tomato & sliced sourdough toast.

BIG BACON & EGG BREKKY BURGER ^{GFO} 16
Bacon rashers (2), hash brown (1), fried egg, tomato, lettuce, cheese & BBQ sauce on a lightly toasted soft potato bun.

SAUSAGES & EGGS ^{GFO} 17
Pork sausages (2), fried eggs (2), oven roasted Roma tomato & sliced sourdough toast.

WILD BERRY WAFFLES ^V 15
Warm traditional waffles (2) topped with a fresh mixed berry compote, maple syrup & whipped cream.

ADD CHOC FUDGE SAUCE 2 | SALTED CARAMEL SAUCE 2 | FRESH STRAWBERRIES 2
TOASTED HAZELNUTS 2 | TOASTED WALNUTS 2 | TOFFEE CARAMEL ICE CREAM 3

LUNCH MEALS

AVAILABLE 11AM UNTIL 5PM DAILY

PORTERS CLASSIC STEAK SANDWICH ^{GFO} ^{ANGUS RESERVE} 17
Pressed, slow cooked Black Angus beef from Angus Reserve with tomato, lettuce, cheese, caramelised red onion & BBQ sauce on toasted white bread. Served with chips.

AUSSIE WAGYU BURGER ^{GFO} 19
Stanbroke Aussie Wagyu beef pattie, cheddar, sliced red onion, sliced tomato, burger lettuce & house made tomato chutney on a lightly toasted Turkish roll, served with chips.

ADD DOUBLE BEEF & CHEESE 6 | TRIPLE BEEF & CHEESE 10 | BLACKENED RUB 1

VALLEY CHICKEN BURGER ^{GFO} 18
Grilled or fried peri peri chicken, sliced cheese, tomato & burger lettuce with chipotle aioli on a lightly toasted sesame bun. Served with chips.

CHOOSE FROM GRILLED PERI PERI CHICKEN ^{GF} | FRIED PERI PERI CHICKEN


HUMPTY DOO BARRA BURGER ^{GFO} 18
Humpty Doo barramundi pattie, sliced cheese, burger lettuce & house made chunky tartare on a lightly toasted sesame bun. Served with chips.

LOCKYER VEGGIE BURGER ^{GFO, V} 18
Beetroot & quinoa burger pattie, sliced cheese, tomato, beetroot & burger lettuce with house made tomato chutney on a lightly toasted sesame bun. Served with chips.

ADD TO ANY BURGER BACON ^{GF} 2.5 | EGG 1.5 | BEETROOT 0.5 | PINEAPPLE 0.5

LUNCH FISH 23
Panko crumbed southern blue whiting (3) served with chips, salad, lemon & chunky tartare.

GF Gluten free GFO Gluten free option V Vegetarian VO Vegetarian option

VN Vegan VNO Vegan option  Healthy option

PIZZAS

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

DOUBLE STACKED PEPPERONI ^{GFO} 21
Double pepperoni, red onion & blended cheese on a sugo base.

PERI PERI CHICKEN ^{GFO} 19
Grilled peri peri chicken, red onion, grilled capsicum & spinach on a sugo tomato base with blended cheese. Finished with a chipotle aioli swirl.

HAWAIIAN ^{GFO} 19
Ham, pineapple, red onion & blended cheese on a sugo base.


BUTCHER'S BLOCK ^{GFO} 22
Bacon, ham, peri peri chicken, pepperoni, meatballs, red onion, BBQ base & blended cheese.

VEGETARIAN ^{V, VNO, GFO} 18
Red onion, spinach, grilled capsicum, cherry tomatoes, oyster mushrooms on a sugo base with feta & blended cheese. Garlic yoghurt swirl finish. Vegan-friendly cheese option.

ADD CHICKEN 5 | ITALIAN WHITE ANCHOVIES 2 | AVOCADO 3

SALADS

CAESAR SALAD ^{GFO} 19
Locally sourced baby cos lettuce tossed with a creamy Caesar dressing, smoky bacon strips, shaved parmesan, garlic butter croutons & poached egg. Italian white anchovies \$2 extra.

PANZANELLA SALAD ^{GFO, V}  17
Locally sourced mesclun lettuce tossed with Persian feta, fire roasted capsicum, cucumber, cherry tomato, red onion, Italian herb crisp bread, reduced balsamic & olive oil.


ADD TO ANY SALAD
SEARED RUMP STEAK ^{GF} 16 | PANKO CRUMBED SQUID (4) 7 | GRILLED MUSHROOM ^{GF} 3
GRILLED PERI PERI CHICKEN BREAST ^{GF} 9 | BBQ GARLIC PRAWN SKEWERS (2) ^{GF} 10
FRIED CHICKEN TENDERS 9 | SMOKED SALMON ^{GF} 9 | BEER BATTERED ONION RINGS 4

PASTA

GLUTEN FREE OPTION IS GLUTEN FREE PENNE PASTA

SMOKED SALMON PAPPARDELLE ^{GFO} 23
Smoked salmon, onion, cherry tomatoes, garlic, capers & dill in a creamy lemon sauce served with pappardelle pasta, topped with shaved parmesan & freshly cracked pepper.

PASTA CARBONARA ^{GFO} 19
Sautéed onion, garlic & bacon deglazed with white wine & finished with cream, served with pappardelle pasta, sprinkled with shaved parmesan & freshly cracked pepper.

VEGO ^{GFO, VNO}  17
Sautéed red onion, locally grown oyster mushrooms, garlic, spinach & Napoli sauce with basil, pappardelle pasta & shaved parmesan.

ADD TO ANY PASTA PRAWNS (4) ^{GF} 8 | CHICKEN ^{GF} 5 | BACON ^{GF} 4 | MUSHROOMS 3

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} 19
Fresh crumbed chicken breast served with your choice of two sides.

ADD A TOPPER PARMY ^{GF} 5 | AVO & HOLLANDAISE ^{GF} 5

FISH & CHIPS 19
Panko crumbed southern blue whiting fillets (2) served with chips, salad, lemon & house made chunky tartare.

BANGERS & MASH ^{GF} Extra sausage add \$4 18
Two of Gatton Meat Centre's thick pork sausages served with mash, veges & gravy.

ROAST OF THE DAY ^{GF} *See Specials Board* 19
Daily roast served with roasted potato, pumpkin & carrot, steamed broccolini & gravy.

OLD SCHOOL RISSOLES ^{GF} 19
Oven roasted rissoles (2) served with creamy mash, steamed broccolini & gravy.

SENIORS STEAK ^{GF} Cooked to your liking 28
250g grain fed rump served with your choice of two sides. Add a sauce (see 'Sauces').

SALAD ^{GFO} | SEASONAL VEGES ^{GF} | SLAW ^{GF} | MASH ^{GF} | CHIPS ^{GF} | ONION RINGS
ROAST VEGES ^{GF} | ROASTED KIPFLER POTATOES ^{GF} | SWEET POTATO FRIES (ADD \$1)
BROCCOLINI ^{GF} | RICE ^{GF}

ADD A TOPPER AVO & HOLLANDAISE ^{GF} 5 | CREAMY GARLIC PRAWNS (4) ^{GF} 10

KIDS MEALS

FOR CHILDREN 10 & UNDER. PRICE INCLUDES SMALL SOFT DRINK OR ICE CREAM WITH SPRINKLES.

CRUMBED SAUSAGE, CHIPS & TOMATO SAUCE 12

9 INCH HAM & CHEESE PIZZA Made to order 12

CLASSIC CHICKEN TENDERS (2), CHIPS & TOMATO SAUCE 12

BATTERED FLATHEAD (3), CHIPS & TOMATO SAUCE 12

CHEESEBURGER, CHIPS & TOMATO SAUCE 12
Bun & burger pattie with cheese & tomato sauce.

FOR BIGGER KIDS

IDEAL FOR KIDS AGED 11-16 YEARS

CHICKEN SCHNITZEL & CHIPS 17

250g RUMP & CHIPS Cooked to your liking 25

BATTERED WHITING & CHIPS 17

PORK SAUSAGES (2), MASH, VEG & GRAVY ^{GF} 17



PLEASE LET US KNOW 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.

A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS