

TO START

GARLIC BREAD ^V	10
ADD CHEESE ² BACON ^{GF} ²	
GLUTEN FREE GARLIC TURKISH BREAD ^{GF, V, VN}	12
ADD CHEESE ^{VNO} ² BACON ^{GF} ²	
THAI SPICED PUMPKIN SOUP ^{GFO}	14
Mildly spiced pumpkin soup served with sour cream, shallots & toasted sourdough.	
FRIED CHICKEN TENDERS ^H <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.	
BATTERED PRAWN POPS ^{I, GF} <i>Best with Lime Aioli</i>	18
Crispy fried battered prawn pops (7). Includes your choice of dipping sauce.	
PANKO CRUMBED SQUID ^I <i>Best with Lime Aioli</i>	17
Crispy fried panko crumbed squid rings (7) served with lemon. Includes your choice of dipping sauce.	
FILLED COB LOAF	17
Warm toasted cob loaf filled with a creamy bacon, creamed corn & three cheese mix.	
CHEESEBURGER SPRING ROLLS ^H <i>Best with Tomato Sauce</i>	17
Golden fried cheeseburger spring rolls (4). Includes your choice of dipping sauce.	
VEGETARIAN SPRING ROLLS ^{VN} <i>Best with Nam Jim</i>	17
Golden fried vegetarian spring rolls (4). Includes your choice of dipping sauce.	
ADD A DIPPING SAUCE LIME, CHIPOTLE OR GARLIC AIOLI ¹ SWEET CHILLI ¹ CHUNKY TARTARE ¹ WASABI KEWPIE MAYO ¹ NAM JIM ¹ SOUR CREAM ¹ RANCH ¹	

CHEF’S SELECTION

ATLANTIC SALMON FILLET ^{I, GF} 	38
Dukkah crusted salmon fillet served with roast garlic kipfler potatoes, steamed broccolini & charred lime.	
PAN FRIED HUMPTY DOO BARRAMUNDI ^{A, GF} 	38
Pan fried skin on centre cut Humpty Doo barramundi served on creamy potato mash with mixed winter greens, braised fennel, leek & a roast garlic & fennel cream.	
MASSAMAN LAMB SHANKS ^{GF, H}	37
Slow cooked shanks in a rich massaman curry sauce, served with basmati rice & broccolini.	
TWICE COOKED PORK BELLY ^{GF}	36
Served with a creamy potato & parsnip purée, mixed winter greens & a rich red wine, rosemary & thyme jus.	

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.

350g SIGNATURE ANGUS RIB FILLET ^{GF, H}	52
150-180 day grain fed Angus beef produced by Stanbroke Foods Australia.	
250g EYE FILLET ^{GF, H}	51
250g Diamantina grass fed eye fillet produced by Stanbroke Foods Australia. <i>Medium well to well done: please allow 35-45 minutes.</i>	
400g ANGUS SB4 RUMP ^{GF, H}	48
100 day grain fed Diamantina Black Angus produced by Stanbroke Foods Australia.	
300g PORTERHOUSE ^{GF, H}	44
100+ day grain fed Diamantina produced by Stanbroke Foods Australia.	
ADD BLACKENED RUB TO ANY STEAK ^{GF}	2

CHOOSE 2 SIDES

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

ADD A TOPPER

AVO & HOLLANDAISE ^{GF}	8
BATTERED PRAWN POPS (7) ^{I, GF}	10
CREAMY GARLIC PRAWNS (4) ^{I, GF}	11
PANKO CRUMBED SQUID (4) ^I	8
FRIED CHICKEN TENDERS (3) ^H	9
CHEESEBURGER SPRING ROLLS (2) ^H	8
THE AUSSIE	9
Flame grilled bacon rasher (1), smoky American BBQ sauce & beer battered onion rings	




90% OF OUR STEAKS BY STANBROKE

VALLEY FAVOURITES

CHICKEN SCHNITZEL ^{GFO} <i>Gluten free option is grilled chicken breast</i>	27
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	
AVO & HOLLANDAISE ^{GF}	6
THE AUSSIE	7
Flame grilled bacon rasher, smoky American BBQ sauce & beer battered onion rings	

SEAFOOD COMBO ^I	28
Panko crumbed southern blue whiting fillets (2) served with battered prawns (3), chips, salad, lemon & house made chunky tartare.	

BANGERS & MASH ^{GF}	23
Three of Gatton Meat Centre's award winning thick pork sausages served with mash, steamed vegetables & gravy.	

FISH & CHIPS OF THE DAY ^{M, GFO}	29
Market sourced fish served with chips, salad, lemon & house made chunky tartare.	
CHOOSE FROM  GREAT NORTHERN BEER BATTERED GRILLED ^{GFO}	

PANKO CRUMBED SQUID ^I	25
Crispy fried panko crumbed squid (7) served with chips, salad, lemon & lime aioli.	

GARLIC PRAWNS ^{I, GF}	32
Sautéed red onion, garlic & prawns (10) deglazed with white wine & finished with cream, served with steamed rice.	

ROAST OF THE DAY ^{GF} <i>See Specials Board</i>	23
Daily roast served with roasted potato, pumpkin, carrot, steamed broccolini & gravy.	

SUCCULENT BEEF CHEEKS ^{GF}	39
Slow cooked in a roast garlic & red wine sauce, served with creamy mash & broccolini.	

OLD SCHOOL RISsoles ^{GF, H}	22
Oven roasted rissoles (2) served with creamy mash, steamed 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 | **SMOKY BBQ** ^{GF} ² | **ROSEMARY & THYME JUS** ^{GF} ³ | **ROAST GARLIC & FENNEL CREAM** ^{GF} ³

ALL DAY BREKKY

Available until 5pm daily.
Kids sizes are 30% off full price.

PORTERS BIG BREAKFAST ^{GFO}	26
Bacon rashers (2), pork sausage (1), hash browns (2), oven roasted Roma tomato, grilled flat mushroom, fried eggs (2) & sliced sourdough toast.	
BACON & EGGS ^{GFO}	19
Bacon rashers (2), fried eggs (2), oven roasted Roma tomato & sliced sourdough toast.	
BACON & EGG BREKKY BURGER ^{GFO}	18
Bacon rashers (2), hash brown (1), fried egg, tomato, lettuce, cheese & BBQ sauce on a lightly toasted soft potato bun.	
SAUSAGES & EGGS ^{GFO}	19
Pork sausages (2), fried eggs (2), oven roasted Roma tomato & sliced sourdough toast.	
WILD BERRY WAFFLES ^V	17
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 WALNUTS 2 TOFFEE CARAMEL ICE CREAM 3	

LUNCH MEALS

Available 11am until 5pm daily.

PORTERS GOURMET WAGYU STEAK SANDWICH ^{GFO}	26
Wagyu steak, cheese, caramelised onion, tomato & burger lettuce in a lightly toasted soft square Turkish bun, served with chips. Or opt for toasted white bread .	
AUSSIE WAGYU BURGER ^{GFO, H}	24
Stanbroke Aussie Wagyu beef pattie, cheddar, sliced red onion, sliced tomato, burger lettuce & house made tomato chutney on a lightly toasted soft potato bun, served with chips.	
ADD DOUBLE BEEF & CHEESE 7 TRIPLE BEEF & CHEESE 12 BLACKENED RUB 2	
VALLEY CHICKEN BURGER ^{GFO, H}	22
Grilled or fried peri peri chicken, sliced cheese, tomato & burger lettuce with chipotle aioli on a lightly toasted soft potato bun. Served with chips.	
CHOOSE FROM GRILLED PERI PERI CHICKEN ^{GF} FRIED PERI PERI CHICKEN	
VALLEY BARRA BURGER ^{A, GFO}	22
Humpty Doo barramundi pattie with sliced cheese, burger lettuce & house made chunky tartare on a lightly toasted soft potato bun. Served with chips.	
LOCKYER VEGGIE BURGER ^{GFO, VNO}	18
Beetroot & quinoa burger pattie, sliced cheese, tomato, beetroot & burger lettuce with house made tomato chutney on a lightly toasted soft potato bun. Served with chips.	
ADD TO ANY ABOVE BACON ^{GF} 3 EGG 2 BEETROOT 1 PINEAPPLE 1	
LUNCH FISH ^I	25
Panko crumbed southern blue whiting fillets (3) served with chips, salad, lemon & house made chunky tartare.	

GF

Gluten free

GFO

Gluten free option

V

Vegetarian

VO

Vegetarian option

VN

Vegan

VNO

Vegan option



Healthy option

H

Halal certified

SEAFOOD COUNTRY OF ORIGIN

A Australian

I Imported

M Mixed origin


A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS

PIZZAS

Prepared on 11 inch gourmet bases.
11 inch gluten free bases available for \$1 extra.


THREE PIG PIZZA ^{GFO}	27
Pork belly bites, smoky bacon, ham, red onion, shallots & blended cheeses on a BBQ base.	
PERI PERI CHICKEN PIZZA ^{GFO, H}	26
Grilled peri peri chicken, red onion, grilled capsicum & spinach on a sugo tomato base with blended cheese. Finished with a chipotle aioli swirl.	
PULLED LAMB SHOULDER PIZZA ^{GFO, H}	28
Slow cooked pulled lamb shoulder, red onion, spinach & grilled capsicum on a sugo base with crumbled feta & blended cheeses, finished with a garlic & mint yoghurt swirl.	
BUTCHER'S BLOCK PIZZA ^{GFO}	28
Bacon, ham, peri peri chicken, pepperoni, meatballs, red onion, BBQ base & blended cheese.	
VEGETARIAN PIZZA ^{V, VNO, GFO}	21
Red onion, spinach, grilled capsicum, cherry tomatoes, oyster mushrooms on a sugo base with feta & blended cheese. Garlic & mint yoghurt swirl finish. Vegan-friendly cheese option.	
ADD CHICKEN 5 ITALIAN WHITE ANCHOVIES ^I 2 AVOCADO 3	

SALADS

CAESAR SALAD ^{GFO}	21
Locally sourced baby cos lettuce tossed with a creamy Caesar dressing, smoky bacon strips, shaved parmesan, garlic butter croutons & poached egg. Italian white anchovies ^I \$2 extra.	
ROASTED VEGETABLE SALAD ^{GFO, VNO} 	23
Locally sourced mesclun lettuce tossed with roasted baby beets, pumpkin & red onion, with toasted walnuts, cherry tomatoes, a honey & Dijon vinaigrette & grilled halloumi.	
ADD TO ANY SALAD SLICED SEARED RUMP STEAK ^{GF, H} 17 PANKO CRUMBED SQUID ^I 8	
GRILLED MUSHROOM ^{GF} 5 GRILLED PERI PERI CHICKEN BREAST ^{GF, H} 11 BATTERED PRAWN POPS (7) ^{I, GF} 10 FRIED CHICKEN TENDERS (3) ^H 10 SMOKED SALMON ^{I, GF} 10	
GRILLED HALLOUMI 6 BEER BATTERED ONION RINGS 5	

PASTA/NOODLES

GF pasta option is penne.
GF noodle option is rice noodles.


BEEF SATAY NOODLES ^{GFO, H}	26
Marinated beef strips sautéed in our house peanut satay sauce with red onion, capsicum, bok choy, wombok, carrot, shallots & egg noodles, finished with toasted peanuts & bean sprouts.	
SLOW COOKED LAMB PAPPARDELLE ^{GFO, H}	24
Slow cooked pulled lamb shoulder in a rich tomato, red wine & rosemary sauce with cherry tomatoes & pappardelle pasta, finished with shaved parmesan & freshly cracked pepper.	
PASTA CARBONARA ^{GFO}	22
Sautéed onion, garlic & bacon deglazed with white wine & finished with cream, served with pappardelle pasta, sprinkled with shaved parmesan & freshly cracked pepper.	
VEGETARIAN PAPPARDELLE ^{GFO, VNO} 	21
Sautéed red onion, locally grown oyster mushrooms, garlic, spinach, napoli sauce & basil served with pappardelle, finished with shaved parmesan & freshly cracked pepper.	
ADD TO ANY PASTA PRAWNS (4) ^{I, GF} 10 CHICKEN ^{GF} 8 BACON ^{GF} 4 MUSHROOMS 3	

LIGHT (& SENIORS) MEALS

SENIORS PERK: Includes a pot of tap beer, pot of soft drink, 150ml glass of house wine, or cup of tea/coffee when Seniors Card is presented (one drink per Seniors Card).	
CHICKEN SCHNITZEL ^{GFO} <i>Gluten free option is grilled chicken breast</i>	21
Fresh crumbed chicken breast schnitzel served with your choice of two sides.	
ADD A TOPPER PARMY ^{GF} 6 AVO & HOLLANDAISE ^{GF} 6	
FISH & CHIPS ^I	21
Panko crumbed southern blue whiting fillets (2) served with chips, salad, lemon & house made chunky tartare.	
BANGERS & MASH ^{GF} Extra sausage add \$4	19
Two of Gatton Meat Centre's thick pork sausages served with mash, vegetables & gravy.	
ROAST OF THE DAY ^{GF} <i>See Specials Board</i>	23
Daily roast served with roasted potato, pumpkin & carrot, steamed broccolini & gravy.	
OLD SCHOOL RISSOLES ^{GF, H}	22
Oven roasted rissoles (2) served with creamy mash, steamed broccolini & gravy.	
250g RUMP STEAK ^{GF, H}	32
250g grain fed rump cooked to your liking & 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} 6 CREAMY GARLIC PRAWNS (4) ^{I, GF} 11	

FOR KIDS

Meals for kids aged 10 & under.
Price includes a small soft drink or ice cream with sprinkles.

CRUMBED SAUSAGE, CHIPS & TOMATO SAUCE 	14
9 INCH HAM & CHEESE PIZZA Made to order	14
CLASSIC CHICKEN TENDERS ^H (2), CHIPS & TOMATO SAUCE	14
BATTERED FLATHEAD ^I (3), CHIPS & TOMATO SAUCE	14
CHEESEBURGER ^H , CHIPS & TOMATO SAUCE	14
Bun & burger pattie with cheese & tomato sauce.	

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.

