

TO START

GARLIC BREAD ^V	12
ADD CHEESE 2 BACON ^{GF} 2	
GLUTEN FREE GARLIC TURKISH BREAD ^{GF, V, VN}	14
ADD CHEESE ^{VNO} 2 BACON ^{GF} 2	
PORTERS SOUP OF THE WEEK ^{GFO}	15
Our house made soup served with a slice of 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, smoky Jack Daniel's BBQ or honey sesame. Includes dipping sauce.	
MUSHROOM ARANCINI BALLS ^V	17
Truffled porcini mushroom arancini balls (5) with grated pecorino romano & garlic aioli.	
PANKO CRUMBED SQUID RINGS ^I <i>Best with Lime Aioli</i>	17
Crispy fried panko crumbed squid rings (7) served with lemon. Includes your choice of dipping sauce.	
PULLED LAMB BRUSCHETTA ^{GFO, VO, H}	18
Toasted Turkish bread topped with whipped smoked feta, slow cooked lamb shoulder, roasted cherry tomatoes & a balsamic glaze.	
ADD POACHED EGG ^{GF} 2 VEGETARIAN OPTION 14	
PORK & PRAWN GYOZA DUMPLINGS ^I	18
Steamed pork & prawn dumplings (6) served with a soy glaze.	
VEGETARIAN SPRING ROLLS ^{VN} <i>Best with Nam Jim</i>	17
Golden fried vegan spring rolls (4). Includes your choice of dipping sauce.	
ADD A DIPPING SAUCE LIME, CHIPOTLE OR GARLIC AIOLI 1 RANCH 1 CHUNKY TARTARE 1 SPICY MAYO 1 NAM JIM € 1 SWEET CHILLI 1 SOUR CREAM 1	

CHEF'S SELECTION

ATLANTIC SALMON FILLET ^{I, GF}  	39
Honey soy glazed salmon fillet with steamed rice, sliced cucumber & edamame beans, drizzled with a spicy mayo.	
PAN FRIED HUMPTY DOO BARRAMUNDI ^{A, GF}  	39
Pan fried skin on centre cut Humpty Doo barramundi with coconut rice, Asian greens & a creamy Thai red curry sauce.	
LAMB RUMP ^{GF, H}	41
Sliced lamb rump with roasted kipfler potatoes, steamed asparagus & a mint salsa verde.	
SESAME CRUMBED PORK CUTLET ^{GF} 	38
Moisture infused sesame & panko crumbed pork cutlet served with steamed coconut rice, broccolini, carrot, potato, onion & katsu curry.	

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 ANGUS SPLIT BONE OP RIB ^{GF, H}	56
150-180 day grain fed Angus beef produced by Stanbroke Foods Australia.	
250g EYE FILLET ^{GF, H}	52
250g Diamantina grain fed eye fillet produced by Stanbroke Foods Australia. <i>Medium-well to well-done: please allow 35-45 minutes.</i>	
350g SIGNATURE ANGUS RIB FILLET ^{GF, H}	52
150-180 day grain fed Angus beef produced by Stanbroke Foods Australia.	
400g ANGUS SB4 RUMP ^{GF, H}	48
100 day grain fed Diamantina Black Angus produced by Stanbroke Foods Australia.	
300g PORTERHOUSE ^{GF, H}	46
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
ROAST VEGES ^{GF} | ROASTED KIPFLER POTATOES ^{GF} | SWEET POTATO FRIES (ADD \$1)
BROCCOLINI ^{GF} | RICE ^{GF} | COCONUT RICE ^{GF}

ADD A TOPPER

AVO & HOLLANDAISE ^{GF}	8
CREAMY GARLIC PRAWNS (4) ^{I, GF}	11
PANKO CRUMBED SQUID RINGS (4) ^I	8
FRIED CHICKEN TENDERS (3) ^H	9
THE AUSSIE	9
Flame grilled bacon rasher, smoky Jack Daniel's BBQ sauce & beer battered onion rings (6).	



90% OF OUR STEAKS BY STANBROKE

VALLEY FAVOURITES

CHICKEN SCHNITZEL ^{GFO}	28
250g fresh crumbed chicken breast served with your choice of two sides (those with coeliac allergy, please notify to be cooked in separate fryer).	
SCHNITZEL TOPPERS	
PARMY ^{GF}	8
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.	
AVO & HOLLANDAISE ^{GF}	8
THE AUSSIE	9
Flame grilled bacon rasher, smoky Jack Daniel's BBQ sauce & beer battered onion rings (6).	

SEAFOOD COMBO ^I	34
Panko crumbed southern blue whiting fillets (2), battered prawns (2), crumbed squid rings (2) & crumbed seafood claws (2) served with chips, salad, lemon & house made chunky tartare.	

BANGERS & MASH ^{GF}	25
Three of Gatton Meat Centre's award winning thick pork sausages served with mash, steamed vegetables & gravy.	

FISH & CHIPS OF THE DAY ^{M, GFO} <i>See Specials Board</i>	31
Market sourced fish served with chips, salad, lemon & house made chunky tartare.	
CHOOSE FROM  GREAT NORTHERN BEER BATTERED GRILLED ^{GFO}	

PANKO CRUMBED SQUID RINGS ^I	26
Crispy fried panko crumbed squid (7) served with chips, salad, lemon & lime aioli.	

GARLIC PRAWNS ^{I, GF}	34
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>	24
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.	

SAUCES

Add to any meal on our menu.

GRAVY ^{GF} 1 | MUSHROOM ^{GF} 2 | PEPPER ^{GF} 2 | HOLLANDAISE ^{GF} 3 | DIANE ^{GF} 2
SMOKY JACK DANIEL'S BBQ ^{GF} 2 | ROAST GARLIC & FENNEL CREAM ^{GF} 3
ROSEMARY & THYME JUS ^{GF} 3

A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Sides

CHIPS ^{GF} 5 | SALAD ^{GFO} 5 | SEASONAL VEGES ^{GF} 5 | ROAST VEGES ^{GF} 5 | ROASTED KIPFLER POTATOES ^{GF} 5 | MASH ^{GF} 5 | SWEET POTATO FRIES 6 | SLAW ^{GF} 5 | ONION RINGS 5 | BROCCOLINI ^{GF} 5 | RICE ^{GF} 5 | COCONUT RICE ^{GF} 5

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 HAZELNUTS OR WALNUTS 2 TOFFEE CARAMEL ICE CREAM 3	

LUNCH MEALS

Available 11am until 5pm daily.

PORTERS GOURMET WAGYU STEAK SANDWICH ^{GFO}	26
Wagyu steak, sliced cheese, caramelised onion, tomato & burger lettuce in a lightly toasted soft square Turkish bun, served with chips. Or opt for toasted white bread .	
PORTERS AUSSIE WAGYU BURGER ^{GFO, H}	26
Stanbroke Aussie Wagyu beef pattie, sliced cheese, sliced red onion, sliced tomato, burger lettuce & house made tomato relish 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}	24
Grilled or fried peri peri chicken, sliced cheese, tomato & burger lettuce with chipotle aioli on a lightly toasted potato bun. Served with chips.	
CHOOSE FROM GRILLED PERI PERI CHICKEN ^{GF} FRIED PERI PERI CHICKEN	
VALLEY BARRA BURGER ^{A, GFO}	24
Humpty Doo barramundi pattie with sliced cheese, burger lettuce & house made chunky tartare on a lightly toasted potato bun. Served with chips.	
LOCKYER BETTER BURGER ^{GFO, VN}	21
Char grilled mushroom, sliced red onion, tomato, beetroot, spinach & house made tomato relish on a lightly toasted 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
 Mild Medium

SEAFOOD COUNTRY OF ORIGIN **A** Australian **I** Imported **M** Mixed origin

PIZZAS

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

PORTERS CHICKEN SUPREME PIZZA ^{GFO, H}	27
Grilled peri peri chicken, red onion, olives, mushrooms, fire roasted capsicum, sliced green capsicum, pepperoni & meatballs on a sugo base topped with blended cheese.	
THE ITALIAN PIZZA ^{GFO}	26
Sliced salami, prosciutto, sliced red onion, fresh buffalo mozzarella & fresh basil on a sugo base with blended cheese.	
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 cheese, finished with a garlic & mint yoghurt swirl.	
BUTCHER'S BLOCK PIZZA ^{GFO}	28
Bacon, ham, peri peri chicken, pepperoni, meatballs, red onion, BBQ base with blended cheese.	
VEGETARIAN PIZZA ^{V, VNO, GFO}	21
Red onion, spinach, grilled capsicum, cherry tomatoes, oyster & pioppino mushrooms, sugo base with feta & blended cheese. Garlic & mint yoghurt swirl finish. Vegan cheese option.	
ADD TO ANY CHICKEN 5 ITALIAN WHITE ANCHOVIES ¹ 2 AVOCADO 3 PINEAPPLE 2 CHIPOTLE SWIRL 2 HOLLANDAISE SWIRL 2	

SALADS

CAESAR SALAD ^{GFO, VO}	22
Locally sourced baby cos lettuce tossed with a creamy Caesar dressing, smoky bacon strips, shaved parmesan, garlic butter croutons & a poached egg.	
THAI BEEF SALAD ^{GF, H}	28
Locally sourced mesclun lettuce, sliced red onion, fresh mint & coriander, cherry tomatoes, sliced cucumber, finely sliced red chilli & sliced pan tossed beef in a nam jim dressing.	
ADD TO ANY SLICED SEARED RUMP STEAK ^{GF, H} 17 PANKO CRUMBED SQUID RINGS (4) ¹ 8 FRIED CHICKEN TENDERS (3) ^H 10 GRILLED PERI PERI CHICKEN BREAST ^{GF, H} 11 GRILLED FLAT MUSHROOM ^{GF} 5 SMOKED SALMON ^{I, GF} 10 ITALIAN WHITE ANCHOVIES ¹ 2 BEER BATTERED ONION RINGS (6) 5 PULLED LAMB SHOULDER ^H 11	

PASTA/NOODLES

GF pasta option is gluten free spaghetti pasta.

THAI PRAWN PASTA ^{I, GFO}	31
Prawns (6), garlic, ginger, diced red onion, basil & finely sliced red chilli tossed in a rich Thai chilli tomato sauce, served with pappardelle pasta, finished with freshly cracked pepper.	
LAMB & SMASHED PUMPKIN RAGU ^{GFO, H}	27
Pulled lamb shoulder, smashed roast pumpkin, garlic, red onion, pappardelle pasta & rosemary deglazed with white wine, finished with a dash of cream & shaved parmesan.	
PASTA CARBONARA ^{GFO, VO}	24
Sautéed onion, garlic & bacon deglazed with white wine & finished with cream, served with pappardelle pasta, sprinkled with shaved parmesan & freshly cracked pepper.	
EXOTIC MUSHROOM PAPPARDELLE ^{V, GFO, VNO}	22
Sautéed red onion, locally grown oyster & pioppino mushrooms, garlic, spinach, napoli sauce with basil, pappardelle pasta, finished with shaved parmesan & freshly cracked pepper.	
ADD TO ANY 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).

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>	24
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} COCONUT RICE ^{GF}	
ADD A TOPPER AVO & HOLLANDAISE ^{GF} 8 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	15
9 INCH HAM & CHEESE PIZZA	15
Made to order.	
CLASSIC CHICKEN TENDERS ^H (2), CHIPS & TOMATO SAUCE	15
BATTERED FLATHEAD ^I (3), CHIPS & TOMATO SAUCE	15
CHEESEBURGER ^H , CHIPS & TOMATO SAUCE	15
Potato 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.

THE NOT-SO-COUNTRY PUB

