

TO START

GARLIC BREAD ^V	12
GLUTEN FREE GARLIC TURKISH BREAD ^{GF, V, VN}	14
ADD TO EITHER BREAD CHEESE ^{VNO} 2 BACON ^{GF} 2	
FRIED CHICKEN TENDERS ^H <i>Best with Garlic Aioli</i>	19
Marinated chicken tenders (6) floured & fried, served with a choice of hot honey 🍯, Korean gochujang, sticky Asian, honey sesame or smoky BBQ. Includes a dipping sauce.	
PANKO CRUMBED SQUID RINGS ^I <i>Best with Lime Aioli</i>	17
Crispy fried panko crumbed squid rings (7) served with lemon. Includes a dipping sauce.	
SATAY CHICKEN KEBABS ^{GF} 🌿	19
Malay style satay chicken kebabs (5) sprinkled with toasted crushed peanuts & micro herbs, served with a peanut satay dipping sauce.	
STICKY PORK BELLY BITES ^{GF}	18
Sticky Asian style pork belly bites with pickled ginger, carrot & cucumber salad.	
VEGO SPRING ROLLS ^{VN} <i>Best with Nam Jim</i>	17
Golden fried vegetarian spring rolls (4). Includes your choice of dipping sauce.	
KARAAGE CHICKEN ^H	18
Fried karaage chicken pieces served with wasabi kewpie mayo & toasted sesame seeds.	
COFFIN BAY OYSTERS ^{A, GF}	
PRICE PER OYSTER NATURAL 3.5 CHAMPAGNE & LIME GRANITA 4 KILPATRICK 4.5	
ADD A DIPPING SAUCE LIME, CHIPOTLE OR GARLIC AIOLI 1 RANCH 1 CHUNKY TARTARE 1 WASABI KEWPIE MAYO 1 NAM JIM 🌿 1 SWEET CHILLI 1 SOUR CREAM 1 PEANUT SATAY 1	

CHEF’S SELECTION

MISO GLAZED ATLANTIC SALMON FILLET ^{I, GF} 🌿	41
Served with sesame soba noodles, an Asian slaw, edamame beans & a charred lime.	
PAN FRIED HUMPTY DOO BARRAMUNDI ^{A, GF} 🌿	41
Crispy skin Humpty Doo barramundi served with garlic kipfler potatoes, charred greens, dehydrated prosciutto & a tomato citrus salsa.	
TANDOORI LAMB CUTLETS ^{GF, H} 🌿	42
Oven baked tandoori marinated lamb cutlets (4) served with a tomato cucumber salad & a mint yoghurt drizzle.	
SLOW COOKED PORK RIBS ^{GF}	39
Smoky BBQ sauce basted pork ribs served with creamy slaw & sweet potato fries.	
PROSCIUTTO & MUSHROOM CHICKEN BALLOTINE ^{GF}	36
Oven roasted & served with a potato gratin, broccolini & a rich tomato napoli sauce.	

SIGNATURE GRILL

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

250g EYE FILLET ^{GF, H}	54
100 + day grain fed Diamantina produced by Stanbroke Foods Australia. <i>Medium-well to well-done: please allow 35-45 minutes.</i>	
300g YARDSTICK RIB FILLET ^{GF, H}	52
Minimum 100 day grain fed MB2+ produced by Yardstick.	
350g BLACK ONYX SB7+ RUMP ^{GF, H}	52
230 day grain fed Diamantina Black Onyx produced by Stanbroke Foods Australia.	
300g PORTERHOUSE ^{GF, H}	48
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 (6)
ROAST VEGES ^{GF} | ROASTED KIPFLER POTATOES ^{GF} | SWEET POTATO FRIES (ADD \$1)
BROCCOLINI ^{GF} | RICE ^{GF} | TRUFFLE, ROSEMARY & PARMESAN FRIES ^{GF} (ADD \$2)

ADD A TOPPER

COFFIN BAY OYSTERS ^{A, GF}	
PRICE PER OYSTER NATURAL 3.5 CHAMPAGNE & LIME GRANITA 4 KILPATRICK 4.5	
CREAMY GARLIC PRAWNS (4) ^{I, GF}	12
PANKO CRUMBED SQUID RINGS (4) ^I	8
FRIED CHICKEN TENDERS (3) ^H	9
Hot honey 🍯, Korean gochujang, sticky Asian, honey sesame or smoky BBQ.	
THE AUSSIE	9
Flame grilled bacon rasher, smoky BBQ sauce & beer battered onion rings (6).	



VALLEY FAVOURITES

CHICKEN SCHNITZEL ^{GFO}	29
250g fresh crumbed chicken breast served with your choice of two sides. <i>Those with coeliac allergy, please notify staff to be cooked in a separate fryer.</i>	
SCHNITZEL TOPPERS	
PARMY ^{GF}	9
Sugo tomato sauce, leg ham & cheese.	
DOUBLE STACKED PARMY ^{GF} (Warning: challenging)	16
A second chicken schnitzel topped with more sugo tomato sauce, leg ham & cheese.	
BEEF BRISKET PARMY ^{GF}	11
Smoky BBQ sauce, beef brisket & cheese.	
AVO & HOLLANDAISE ^{GF}	8
THE AUSSIE	9
Flame grilled bacon rasher, smoky BBQ sauce & beer battered onion rings (6).	

FISH & PRAWN COMBO ^I	36
Battered Alaskan Pollock (2), herb battered prawns (4), house seasoned chips, salad, lemon & house made chunky tartare.	

BANGERS & MASH ^{GF}	26
Gatton Meat Centre's award winning thick pork sausages (3) served with creamy 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 🦋 GREAT NORTHERN BEER BATTERED GRILLED FLOUR COATED ^{GFO}	

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

GARLIC PRAWNS ^{I, GF}	36
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>	25
Daily roast served with roasted potato, pumpkin, carrot, steamed broccolini & gravy.	

OLD SCHOOL RISsoles ^{GF, H}	24
Oven roasted rissoles (2) served with creamy mash, steamed broccolini & gravy.	

SAUCES

Add to any meal on our menu.

GRAVY ^{GF} 2 | MUSHROOM ^{GF} 3 | PEPPER ^{GF} 3 | HOLLANDAISE ^{GF} 3 | DIANE ^{GF} 3
WHIPPED TRUFFLE BUTTER ^{GF} 2

A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS



CHIPS ^{GF} 5 | SALAD ^{GFO} 5 | SEASONAL OR ROAST VEGES ^{GF} 5 | ROASTED KIPFLER POTATOES ^{GF} 5 | MASH ^{GF} 5 | SWEET FRIES 6 | SLAW ^{GF} 5 | ONION RINGS 5 | BROCCOLINI ^{GF} 5 | RICE ^{GF} 5 | TRUFFLE, ROSEMARY & PARMESAN FRIES ^{GF} 7

ALL DAY BREKKY

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

PORTERS BIG BREAKFAST ^{GFO}	27
Bacon rashers (2), pork sausage, hash browns (2), oven roasted Roma tomato, grilled flat mushroom, fried eggs (2) & stone baked pane di casa bread.	
BACON & EGGS ^{GFO}	20
Bacon rashers (2), fried eggs (2), oven roasted Roma tomato & stone baked pane di casa bread.	
BIG BACON & EGG BREKKY BURGER ^{GFO}	19
Bacon rashers (2), hash brown, fried egg, tomato, lettuce, cheese & BBQ sauce on a soft toasted potato bun.	
SAUSAGES & EGGS ^{GFO}	20
Pork sausages (2), fried eggs (2), oven roasted Roma tomato & stone baked pane di casa bread.	

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 CAJUN CHICKEN BURGER ^{GFO, H}	24
Grilled or fried chicken thigh with sliced cheese, creamy slaw and chipotle aioli on a lightly toasted potato bun, served with chips.	
CHOOSE FROM GRILLED CHICKEN ^{GF} FRIED 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.	
VALLEY VEGETARIAN BURGER ^{GFO, VN}	21
Veggie burger pattie with 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	27
Battered Alaskan Pollock fillets (2) served with chips, salad, lemon & house made chunky tartare.	

A 15% MEAL SURCHARGE APPLIES ON PUBLIC HOLIDAYS

GF Gluten free	GFO Gluten free option	V Vegetarian	VO Vegetarian option
VN Vegan	VNO Vegan option	 Healthy option	H Halal certified
 Mild			

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 \$2 extra.

PORTERS CHICKEN SPECIAL PIZZA ^{GFO, H}	26
Diced chicken breast, red onion, semi dried tomato, avocado, fire roasted capsicum & pesto drizzle on a sugo base topped with blended cheese.	
LOADED PEPPERONI PIZZA ^{GFO}	24
Double pepperoni & red onion on a sugo base with blended cheese.	
SMOKY BBQ BEEF BRISKET PIZZA ^{GFO, H}	28
Slow cooked, pulled & smoked beef brisket, red onion, bacon, fire roasted capsicum, jalapeños & shallots on a smoky BBQ base with blended cheese.	
BUTCHER'S BLOCK PIZZA ^{GFO}	28
Bacon, ham, diced chicken, pepperoni, meatballs & red onion on 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 ^I 2 AVOCADO 3 PINEAPPLE 2 CHIPOTLE SWIRL 2 HOLLANDAISE SWIRL 2	

SALADS

CAESAR SALAD ^{GFO, VO}	24
Locally sourced baby cos lettuce, tossed with a creamy Caesar dressing, smoky bacon strips, shaved parmesan, garlic butter croutons & a poached egg.	
MOROCCAN SALAD ^{GFO, VNO}  	24
Locally sourced baby cos lettuce, red cabbage, shaved parmesan, Moroccan spiced caramelised red onion, toasted almond slivers, char grilled capsicum, cherry tomatoes & soft feta finished with a chervil vinaigrette & ciabatta croutons.	
ADD TO ANY TANDOORI LAMB ^{GF, H} 18 PANKO CRUMBED SQUID RINGS (4) ^I 8 FRIED CHICKEN TENDERS (3) ^H 10 GRILLED CAJUN CHICKEN THIGH ^{GF, H} 11 GRILLED FLAT MUSHROOM ^{GF} 5 SMOKED SALMON ^{I, GF} 10 ITALIAN WHITE ANCHOVIES ^I 2 BEER BATTERED ONION RINGS (6) 5 PULLED SMOKY BRISKET ^{GF, H} 10 ½ AVOCADO ^{GF} 3	

PASTA

GF option is gluten free spaghetti pasta.

SIGNATURE CHICKEN PENNE ^{GFO}	28
Tender chicken breast, mushrooms, semi dried tomatoes & red onion in a garlic pesto cream sauce with penne pasta, topped with shaved parmesan & freshly cracked pepper.	
SMOKY BEEF BRISKET RAGU ^{GFO, H}	28
Smoky beef brisket, red onion, garlic & cherry tomatoes in a rich red wine tomato sauce with pappardelle pasta, topped with shaved parmesan & freshly cracked pepper.	
PASTA CARBONARA ^{GFO, VO}	24
Sautéed onion, garlic & bacon deglazed with white wine & finished with cream, served with pappardelle pasta, topped 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	22
Battered Alaskan Pollock fillet served with chips, salad, lemon & house made chunky tartare.	
BANGERS & MASH ^{GF} Extra sausage add \$4	21
Gatton Meat Centre's thick pork sausages (2) served with creamy mash, vegetables & gravy.	
ROAST OF THE DAY ^{GF} <i>See Specials Board</i>	25
Daily roast served with roasted potato, pumpkin & carrot, steamed broccolini & gravy.	
KARAAGE CHICKEN RICE BOWL ^H	27
Golden fried Karaage chicken pieces, sushi rice & furikake seasoning served with a pickled ginger, carrot & cucumber salad, wasabi kewpie mayo & toasted sesame seeds.	
OLD SCHOOL RISSOLES ^{GF, H}	24
Oven roasted rissoles (2) served with creamy mash, steamed broccolini & gravy.	
250g RUMP STEAK ^{GF, H}	33
250g grain fed rump cooked to your liking & served with your choice of two sides.	
SALAD ^{GFO} SEASONAL VEGES ^{GF} SLAW ^{GF} MASH ^{GF} CHIPS ^{GF} ONION RINGS (6) ROAST VEGES ^{GF} ROASTED KIPFLER POTATOES ^{GF} SWEET POTATO FRIES (ADD \$1) BROCCOLINI ^{GF} RICE ^{GF} TRUFFLE, ROSEMARY & PARMESAN FRIES ^{GF} (ADD \$2)	
ADD A TOPPER AVO & HOLLANDAISE ^{GF} 8 CREAMY GARLIC PRAWNS (4) ^{I, GF} 12	

FOR KIDS

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

KIDS BANGERS & MASH ^{GF}	15
Gatton Meat Centre's thick pork sausages (2) served with creamy mash & gravy.	
9 INCH HAM & CHEESE PIZZA	15
Made to order.	
CLASSIC CHICKEN NUGGETS ^H (6), 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.

