



PORTERS
PLAINLAND
HOTEL



SOMETHING TO START

GARLIC BREAD ^v	8
CHEESY GARLIC BREAD ^v	10
PIZZA LOAF	12
Garlic bread loaf topped with sugo tomato sauce, pepperoni & cheese.	
DUCK SPRING ROLLS	16
Duck spring rolls (5) served with a sweet & savoury Asian inspired dipping sauce.	
MAC & CHEESE BALLS	12
House made crumbed bacon mac & cheese balls (5), with a cheesy garlic cream sauce.	
SALT & PEPPER SQUID	12
Flash fried salt & pepper squid served with lemon & aioli.	
SHARE PLATTER Suits 4-6 people	25
Sweet potato fries, duck spring rolls (3), salt & pepper squid, garlic bread, crumbed bacon mac & cheese balls (3), savoury Asian sauce, cheesy garlic cream sauce.	
MAXED OUT WAFFLE FRIES ^{vo}	16
Waffle fries topped with sour cream, bacon, shallots & cheese, baked until golden brown, then drizzled with sweet chilli sauce & served with a dollop of guacamole.	
TRIO OF CHIPS ^{vo}	14
Trio of waffle fries, house potato chips & sweet potato chips served with a sour cream & sweet chilli combo, garlic aioli & bacon jam.	

SIDES

ADD TO ANY MEAL

MASH 3		SWEET POTATO CHIPS 4		SALAD OR SEASONAL VEGGIES 3
WAFFLE FRIES 4		CHIPS 3		BACON MAC & CHEESE 7

LUNCH MEALS

AVAILABLE UNTIL 5PM DAILY

STEAK SANDWICH ^{GFO}	16
Fillet steak, tomato, lettuce, cheese & caramelised onion with BBQ sauce on toasted white bread. Served with chips. Add bacon for extra \$2.50 or egg for \$1.50.	
AUSSIE BURGER	18
Choice of beef pattie or grilled chicken tenders, bacon, cheese, pineapple, beetroot & lettuce, finished with house made BBQ sauce, served on a locally made sesame seed bun, with chips.	
AMERICAN STYLE BRISKET BURGER ^{GFO}	18
Slow roasted BBQ beef brisket, fresh slaw, American cheddar cheese & house made BBQ sauce, served on a locally made sesame seed bun. Served with sweet potato fries.	
LUNCH RUMP ^{GF}	20
250g grain fed rump cooked to your liking, served with your choice of chips or mash & salad or vegetables.	
LUNCH FISH & CHIPS	15
Battered fish served with chips, salad, lemon & tartare sauce.	
TOASTED SANDWICH ^{GFO, VO} Available all day	8
Choose from three of the following fillings: Ham, Tomato, Cheese, Onion, Chicken or Avocado. Add chips for \$3 extra.	



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FROM THE CHAR GRILL

All steaks cooked to your liking & served with your choice of **chips or mash & salad or vegetables**.
Steak sizes listed are approximate raw weights.

250G EYE FILLET ^{GF} Grass fed, aged for 4 weeks.	35
300G RIB FILLET ^{GF} 100 day grain fed.	32
400G ANGUS RUMP ^{GF} 100 day grain fed.	32
400G T-BONE ^{GF} 120 day grain fed.	34

SAUCES

Gravy 1.5 • **Gluten Free Gravy** ^{GF} 1.5 • Mushroom 2.5 • Peppercorn 2.5
Dianne 2.5 • Tomato & Onion 2.5 • **House BBQ** ^{GF} 2.5 • Hollandaise 3
Cheesy Garlic Cream 3

TOPPERS

CREAMY GARLIC PRAWNS (5) ^{GF}	9
SALT & PEPPER SQUID	8
AVOCADO & HOLLANDAISE	6
CRUMBED BACON MAC & CHEESE BALLS	8

ALL STEAKS ARE CERTIFIED DELICIOUS



SALADS

MEDITERRANEAN SALAD ^{V, GFO} 18

Fresh Ghost Gully mesclun, semi-dried tomatoes, red onion, kalamata olives, Emmo's goat's milk feta & sour dough croutons tossed with a zesty house made lemon vinaigrette.

RUSTIC ROAST VEGETABLE SALAD ^{V, GFO} 17

Roasted sweet potato, beetroot, onion, field mushroom, Dutch carrots & roasted macadamia nuts all tossed with Ghost Gully mesclun & house honey mustard dressing.

ADD TO ANY SALAD

Grilled Chicken Tenders ^{GF} 7 • Seared Steak ^{GF} 7 • Salt & Pepper Squid 7

SIDES

ADD TO ANY MEAL

MASH 3 | **SWEET POTATO CHIPS** 4 | **SALAD OR SEASONAL VEGGIES** 3

WAFFLE FRIES 4 | **CHIPS** 3 | **BACON MAC & CHEESE** 7

GF This dish is gluten free. No modifications are required.
GFO Gluten free option available. Please request.

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MAIN MEALS

LAMB SHANK	Single 24 Double 30
Available as single or double. Braised lamb shank(s) in a rich tomato & caramelised onion sauce, served with house made mash. Add seasonal veggies for extra \$3.	
PAN FRIED SALMON ^{GF}	28
Crispy skin salmon fillet served on top of semi-dried tomato risotto, finished with crispy pancetta flakes, char grilled lemon & a drizzle of truffle oil.	
PORK RIBS ^{GF}	32
BBQ pork riblets served with sweet potato fries, fresh coleslaw & house made BBQ sauce.	
PORK BELLY ^{GF}	28
Roasted pork belly served with cauliflower puree, butter roasted hasselback potatoes, local broccolini & sweet potato crisps, finished with an apple & balsamic reduction.	
PORTERS FRIED CHICKEN	22
Flash fried chicken tenders coated in our own house made recipe, served with sweet potato chips, fresh coleslaw & a side of ranch style dipping sauce.	

PIZZAS 11"

TRIPLE PORK	18
BBQ base, pork belly, bacon & shredded ham topped with our house cheese blend, finished with a light BBQ swirl.	
DOUBLE STACKED PEPPERONI	18
Sugo tomato base, double stacked pepperoni & our house cheese blend.	
CHICKEN HAWAIIAN	16
Sugo tomato base, chicken & pineapple pieces topped with our house cheese blend.	
VEGGIE SUPREME ^V	18
Sugo tomato base, roast sweet potato, baby spinach, onion, field mushroom, semi-dried tomato, olives, our house cheese blend & goat's milk feta.	

VALLEY FAVOURITES

CHICKEN SCHNITZEL	20
Crumbed chicken breast schnitzel served with chips or mash & salad or vegetables. Add your choice of topper:	
Parma Topper (sugo tomato sauce, leg ham & cheese)	6
Aussie Topper (BBQ sauce, bacon rasher, pineapple & cheese)	6
Mac & Cheese Topper (house made bacon mac & cheese)	6
Pepperoni Topper (sugo tomato sauce, pepperoni & cheese)	6
FISHERMAN'S CATCH	24
Battered fish, salt & pepper squid, prawn cutlets & crumbed seafood claw served with chips, salad, lemon & tartare.	
GARLIC PRAWNS ^{GF}	20
Sautéed green prawns (12) with red onion & garlic, finished with white wine & cream, served with steamed rice.	
FISH & CHIPS ^{GFO}	20
Beer battered or pan fried with butter & lemon (gluten free) snapper, served with chips, lemon & tartare sauce. Add salad for extra \$3.	
SALT & PEPPER SQUID	17
Flash fried salt & pepper squid served with chips, salad, lemon & aioli.	
PASTA CARBONARA ^{VO}	18
Classic sautéed onion, bacon & garlic deglazed with white wine and finished with cream & fettuccini, then sprinkled with parmesan cheese & freshly cracked black pepper.	
Add Chicken 5 • Add Mushrooms 3	
BANGERS & MASH ^{GFO}	15
Gatton Meat Centre's pork sausages (3) served with mashed potato and a tomato & onion gravy. Add seasonal veggies for extra \$3.	

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SENIORS MEALS

One meal per presented Seniors Card includes your choice of a pot of tap beer, pot of soft drink or 150ml glass of house wine.

SENIORS STEAK ^{GF} 20
250g grain fed rump served with chips & salad.

CHICKEN SCHNITZEL 16
Crumbed chicken breast schnitzel served with chips & salad.

FISH & CHIPS 16
Battered fish served with chips, salad, lemon & tartare sauce.

BANGER & MASH ^{GFO} 15
Gatton Meat Centre's thick pork sausage (1) served with mashed potato, steamed seasonal vegetables & tomato & onion gravy. Add an extra sausage for \$2.50.

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 & sprinkles.

FISH, CHIPS & TOMATO SAUCE 10 | **CHICKEN NUGGETS (5), CHIPS & TOMATO SAUCE** 10 | **6" HAM & CHEESE PIZZA** Made to order 10

HOUSE MADE BACON MAC & CHEESE 10

DESSERTS

SEE OUR DESSERT CABINET FOR OUR FULL RANGE OF DELICIOUS HOUSE MADE DESSERTS

NUTELLA MESS ^{GFO} 12
Layers of whipped cream, Nutella, strawberries, crispy meringue & hazelnuts, finished with a scoop of vanilla ice cream & a wafer stick.

STICKY DATE PUDDING 12
Sticky date pudding served with butterscotch sauce & vanilla ice cream.

CHEESECAKE OF THE DAY 12
See our specials board for today's variety, served with vanilla ice cream.

HOT DRINKS

SERVED WITH FULL CREAM, SKIM, SOY OR LACTOSE FREE MILK. DECAF AVAILABLE.

CAPPUCCINO / FLAT WHITE 3.8

LONG BLACK 3.6

LATTE / HOT CHOCOLATE / MOCHA / VIENNA 4.5

FLAVOURED LATTE 5.5
Hazelnut, caramel or vanilla.

CHAI LATTE 5.5

ESPRESSO / SHORT BLACK 3

LOOSE LEAF TEA ^{T2} 3.5
All of our teas are made using premium loose leaf T2 tea. English Breakfast, Earl Grey or China Jasmine (green).

Pot of Tea for 1 3.5

Pot of Tea for 2 5

EXTRAS

Soy or Lactose Free Milk 0.5 • **Mug Charge** 0.6 • **Extra Shot** 0.6 • **Side of Milk** 0.5
Flavoured Syrup (hazelnut, caramel, chocolate, white choc or vanilla) 1



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COLD DRINKS

MILKSHAKES / THICKSHAKES*

Flavoured topping, milk & ice cream. Chocolate, strawberry, caramel, vanilla, lime or banana.

5 / 7

SPIDER

A scoop of ice cream topped with soft drink. Coke, Fanta or raspberry.

5

ICED COFFEE

Espresso, vanilla syrup, ice cream & milk, topped with cream.

6

ICED CHOCOLATE

Shot of chocolate syrup, ice cream & milk topped with cream.

6

LATTE FRAPPE

Espresso coffee, crushed ice, milk & vanilla syrup.

6

MOCHA FRAPPE

Espresso coffee, crushed ice, milk & choc syrup.

6

CHOCOLATE FRAPPE

Chocolate syrup, crushed ice & milk.

6

SMOOTHIES

Banana or mango: with honey & oats, milk & low fat frozen yoghurt.

7



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100+ YEARS OF PULLING BEERS

Once a simple bar and family home, the Plainland Hotel has come a long way since it opened its doors in 1914. Today the Hotel is managed by a third generation of Porters, Michael and his wife Shelley and sister Melissa, following his parents Bob and Julie, and grandparents Dick and Rita who first leased it from Castlemaine Perkins in 1946.

The Porters were hoteliers of long standing in their native Ireland, and after coming to Australia seven of Dick's siblings owned or leased pubs in south east Queensland

Bob and Julie Porter met working at the Commonwealth Bank, and in 1976 secured the freehold on the pub which was relocated to make way for a four-lane Warrego Highway. A simple bar and counter-meals service was expanded with TAB, then a liquor barn and family restaurant, and in 2002 a major QHA-award-winning redevelopment. Still firmly under family management, today Porters Plainland Hotel is a thriving business employing over 50 staff.



BREAKFAST

SERVED SATURDAY & SUNDAY 7-11AM (WEEKDAYS 9-11AM ON REQUEST) Available in kids sizes at 30% off full price

PORTERS BIG BREAKFAST ^{GFO} 20

Bacon rashers (2), pork sausage, potato rostis (3), oven roasted tomato, baked field mushroom, fried eggs (2), toasted sourdough & a side of locally made bacon jam from The Mad Fromagere.

BACON & EGGS ^{GFO} 14

Bacon rashers (2), oven roasted tomato, fried eggs (2) & locally made toasted sourdough.

EGGS BENEDICT ^{VO} 17

Toasted sourdough topped with baby spinach, warm leg ham & poached eggs (2), finished with hollandaise sauce & an oven roasted tomato.

Smoked Salmon 20

Bacon 17

Vegetarian (Baked Mushroom) ^V 16

THREE EGG OMELETTE ^{GFO} 15

Served with toasted sourdough.

Bacon, Tomato & Cheese 18

Bacon, Ham, Sausage & Cheese 16

Mushroom, Spinach, Onion & Fetta ^V 12

SMASHED AVO ^{GFO} 18

Toasted sourdough topped with a smash of fresh avo, Emmo's goat's milk feta, salt & pepper, finished with a poached egg, drizzle of balsamic glaze & a lemon wedge on the side.

FRESH START PLATE ^{V, GFO} 12

Toasted sourdough, wilted baby spinach, oven roasted tomato, baked field mushroom, potato rostis (3), fresh smashed avo, poached eggs (2) & locally made tomato relish from The Mad Fromagere.

BUTTERMILK PANCAKES ^V 15

Three freshly cooked buttermilk pancakes served with maple syrup & whipped cream.

Canadian option (two crispy deep fried bacon rashers, maple syrup, scoop of ice cream) 12

Ice Cream 2 • Fresh Strawberries 2 • Chocolate Fudge Sauce 2

HOUSE MADE TOASTED MUESLI ^V 8

Oats, pumpkin seeds, sunflower seeds, almonds, macadamia nuts, sesame seeds, cinnamon, honey, dried sultanas, cranberries, topped with a dollop of natural yoghurt & served with a side jug of milk.

Add Fresh Strawberries 2

RAISIN, SOURDOUGH OR WHITE TOAST ^{GFO} 4

Served with butter and a choice of honey, raspberry jam or vegemite.

EXTRAS

1 Sausage 2.5 • 2 Bacon Rashers 5 • 4 Potato Rostis 2.5 • Bacon Jam 2.5

Egg 1.5 • ½ Avocado 2 • Baked Beans 3 • Oven Roasted Tomato 1.5

Smoked Salmon 7 • Wilted Baby Spinach 2 • Baked Field Mushroom 2.5

Hollandaise Sauce 3

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