

STARTERS

Sourdough Garlic Bread ^V	9
ADD Cheese ^{VNO} 2 • Bacon ^{GF} 2	
Gluten Free Garlic Turkish Bread ^{GF, V, VN}	11
ADD Cheese ^{VNO} 2 • Bacon ^{GF} 2	
Moroccan Chicken & Sweet Corn Soup ^{GFO}	12
Hearty Moroccan chicken & sweet corn soup (mild), served with toasted ciabatta.	
Korean Fried Chicken Tenders <i>Best with Garlic Aioli</i>	17
Marinated chicken tenders (7) floured & fried, served with a sticky Korean gochujang sauce, kimchi & sesame seeds. Includes your choice of dipping sauce.	
Double Crunch Spicy Prawns <i>Best with Lime Aioli</i>	15
Fried crispy prawns (9) served with lemon. Includes your choice of dipping sauce.	
Pumpkin Arancini Balls ^{VN} <i>Best with Sweet Chilli Sauce</i>	15
Fried pumpkin risotto rice balls (5). Includes your choice of dipping sauce.	
Chinese Five Spiced Squid <i>Best with Garlic Aioli</i>	15
Flash fried, coated in our house Chinese five spice seasoning, served with lemon. Includes your choice of dipping sauce.	
Cheeseburger Spring Rolls <i>Best with Garlic Aioli</i>	16
Crispy fried flavoursome spring rolls (5). Includes your choice of dipping sauce.	
Add an extra Dipping Sauce	1
Ranch, sour cream, garlic aioli, lime aioli, sweet chilli, tartare, BBQ or tomato	

CHEF'S SELECTION

Winter Lamb Shanks ^{GF}	34
Slow cooked & served on mash potato & broccolini with a red wine & rosemary pan jus.	
Pan Fried Wild Barramundi ^{GF} <i>Healthy Option</i>	31
Skin on wild caught barramundi pan fried & served with basmati rice, stir fried veges & a light soy, ginger & garlic sauce.	
Succulent Marinated Pork Cutlet ^{GF}	36
Moisture infused pork cutlet marinated in roast garlic, thyme & caramelised onion, char grilled & served with hasselback potatoes, broccolini & a house made red wine, rosemary & thyme jus.	

SAUCES

ADD TO ANY MEAL ON OUR MENU

GRAVY ^{GF} 1 • MUSHROOM ^{GF} 2 • PEPPER ^{GF} 2 • HOLLANDAISE ^{GF} 3
 DIANE ^{GF} 2 • BULLS EYE BBQ ^{GF} 2 • RED WINE, ROSEMARY & THYME JUS ^{GF} 3

^{GF} Gluten free ^{GFO} Gluten free option ^V Vegetarian ^{VO} Vegetarian option
^{VN} Vegan ^{VNO} Vegan option

GRILL



Porters steaks are locally sourced, Halal certified & cooked to your liking. Approximate raw weights.

250g Eye Fillet ^{GF}	45
250g eye fillet. For cooking medium well to well done, please allow 35-45 minutes.	
300g 'Porters House Steak' ^{GF}	39
Porterhouse steak, 150-200 day grain fed beef.	
350g Rib Fillet ^{GF}	42
100 day grain fed beef.	
400g Angus Rump ^{GF}	40
100 day grain fed Angus beef.	
Market Steak of the Day ^{GF} <i>See our Specials Board</i>	
Specially sourced local beef. Priced on availability.	

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 (potato, pumpkin & carrot) ^{GF} • Baked Spud (topped with sour cream, bacon & shallots) (add \$1) ^{GF} • Sweet Potato Fries (add \$1) • Broccolini ^{GF}

ADD A TOPPER

Avo & Hollandaise ^{GF}	6
Creamy Garlic Prawns (4) ^{GF}	10
Chinese Five Spiced Squid	9
Flash fried, coated in our house Chinese five spiced seasoning	
Korean Fried Chicken Tenders (4)	9
The Aussie	7
Flame grilled bacon (1), Bulls Eye BBQ sauce & beer battered onion rings	
Grilled Flat Mushroom (1) ^{GF}	3
The Stockman ^{GF}	7
Flame grilled bacon (1), caramelised onion & fried egg	

VALLEY FAVOURITES

Chicken Schnitzel ^{GFO} <i>A Porters Favourite</i>	23
Crumbed chicken breast served with your choice of two sides (gluten free option: grilled breast). Add one of our Toppers below, or from our 'Grill' section:	
Toppers	
PARMY ^{GF}	7
Sugo tomato sauce, leg ham & cheese	
DOUBLE STACKED PARMY ^{GF} (Warning: challenging)	15
Sugo tomato sauce, a second chicken breast schnitzel topped with more sugo tomato sauce, leg ham & cheese	
AVO & HOLLANDAISE ^{GF} Add Bacon 2.5	6
THE AUSSIE	7
Flame grilled bacon (1), house BBQ sauce & beer battered onion rings	
THE FUNGHI ^{GF}	3
Grilled flat mushroom (1)	
THE STOCKMAN ^{GF}	7
Flame grilled bacon (1), caramelised onion & fried egg	

Fisherman's Catch *An Old School Classic - frozen items, not fresh* 26
 Battered fish, crumbed prawn cutlets, seafood bites, crumbed calamari & a crumbed scallop served with chips, salad, lemon & tartare.

Bangers & Mash ^{GF} 20
 Three of Gatton Meat Centre's award winning thick pork sausages served with mash, steamed veges & gravy.

Wild Caught John Dory & Chips ^{GFO} 26
 Wild caught John Dory served with chips, salad, lemon & tartare.

CHOOSE FROM Great Northern Beer Battered • Grilled ^{GFO}

Pasta Carbonara ^{GFO} 19
 Sautéed onion, garlic & bacon deglazed with white wine & finished with cream, served with tagliatelle pasta, sprinkled with shaved parmesan & cracked pepper.
 ADD Prawns (4) 8 • Chicken 5 • Mushrooms 3

Salt & Pepper Squid 20
 Flash fried squid coated in our house salt & pepper seasoning, served with chips, salad, lemon & lime aioli.

Garlic Prawns ^{GF} 26
 Sautéed red onion, garlic & prawns deglazed with white wine & finished with cream, served with steamed rice.

Mushroom Pomodoro Tagliatelle Pasta ^{GF, V, VNO} 16
 Sautéed red onion, locally grown oyster mushrooms, garlic, spinach & Napoli sauce with basil, tagliatelle pasta & shaved parmesan. Vegan & gluten free options are served with a vegan & gluten free spaghetti.
 ADD Prawns (4) ^{GF} 8 • Chicken ^{GF} 5 • Bacon ^{GF} 4

Roast of the Day ^{GF} *See our Specials Board* 18
 Roast of the day served with roasted potato, pumpkin, carrot, broccolini & gravy.

Crumbed Lamb Cutlets 29
 Deep fried crumbed lamb cutlets (3) served with mash, veges & gravy on the side.



CHIPS ^{GF} 3 | SALAD ^{GFO} 3 | SEASONAL VEGES ^{GF} 3 | ROAST VEGES ^{GF} 3 | MASH ^{GF} 3 | SWEET POTATO FRIES ^{GF} 4 | HOUSE SLAW ^{GF} 3 | ONION RINGS 3 | BAKED SPUD ^{GF} 4 | BROCCOLINI ^{GF} 3

ALL DAY BREKKY

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

- Bacon & Eggs** ^{GFO} 16
Bacon rashers (2), fried eggs (2), oven roasted Roma tomato & sliced sourdough toast.
- Big Bacon & Egg Brekky Burger** ^{GFO} 14
Bacon rashers (2), hash brown (1), fried egg (1), tomato, lettuce, cheese & BBQ sauce on a soft toasted Turkish bun.
- Sausages & Eggs** ^{GFO} 16
Pork sausages (2), fried eggs (2), oven roasted Roma tomato & sliced sourdough toast.
- Wild Berry Waffles** ^V 14
Warm traditional waffles (2) topped with a fresh mixed berry compote, maple syrup & whipped cream.
- ADD Chocolate Fudge Sauce** 2 • **Salted Caramel Sauce** 2 • **Fresh Strawberries** 2
Toasted Hazelnuts 2 • **Toasted Walnuts** 2 • **Toffee Caramel Ice Cream** 3

LUNCH MEALS

AVAILABLE UNTIL 5PM DAILY

- Porters Classic Steak Sandwich** ^{GFO} ^{ANGUS' RESERVE} 16
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.
ADD Bacon ^{GF} 2.5 • **Egg** 1.5 • **Beetroot** 50c • **Pineapple** 50c
- Porters Cheeseburger** ^{GFO} 17
Stanbroke Aussie beef pattie, cheddar cheese, pickles & fresh onion with tomato sauce & American mustard on a lightly toasted potato bun. Served with chips.
ADD Double Beef, Double Cheese 5 • **Triple Beef, Triple Cheese** 9
Bacon ^{GF} 2.5 • **Egg** 1.5 • **Beetroot** 50c • **Pineapple** 50c
- Porters Valley Chicken Burger** ^{GFO} 18
Grilled or fried Peri Peri chicken with tomato, lettuce, cheese & chipotle aioli on a lightly toasted soft Turkish bun. Fried option is dusted in a seasoned flour. Served with chips.

- Vegetarian Burger** ^{V, GFO} 18
Fried vegetable pattie with tomato, lettuce, cheese & a smoky tomato chutney on a lightly toasted potato bun. Served with chips.

- Fish Burger** ^{GFO} 18
Tempura battered snapper with lettuce, tomato & tartare sauce on a lightly toasted potato bun. Served with chips.

- Lunch Fish** 19
Tempura battered snapper served with chips, salad, lemon & tartare.

- Toasted Sandwich** ^{GFO, VO} Available all day 12
Choose from three of the following: chicken, cheese, ham, tomato, avocado, beetroot, onion or pineapple. Add chips for \$3 extra.

- GOURMET ADD Semi Dried Tomato** 3 • **Feta** 2 • **Roasted Capsicum** 2

- Lunch Rump** ^{GF} Cooked to your liking 27
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 (potato, pumpkin & carrot) ^{GF} • **Baked Spud** (topped with sour cream, bacon & shallots) (add \$1) ^{GF} • **Sweet Potato Fries** (add \$1) • **Broccoli** ^{GF}

PIZZAS

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

- Slow Cooked Lamb Shoulder** ^{GFO} 22
Garlic & herb marinated shoulder on a tomato sugo base with spinach, red onion, char grilled capsicum, pine nuts, feta & blended cheese. Finished with a garlic yoghurt swirl.
- 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.
- Pepperoni** ^{GFO} 18
Pepperoni & red onion on a sugo base, topped with blended cheese.
- Butcher's Block** ^{GFO} 22
Bacon, ham, peri peri chicken, pepperoni, meatballs & red onion on a BBQ base with blended cheese.
- Vegetarian** ^{V, VNO, GFO} 18
Red onion, spinach, grilled capsicum & cherry tomatoes on a sugo base with feta & blended cheese. Finished with a garlic yoghurt swirl.
VEGAN OPTION Topped with vegan friendly cheese
ADD Chicken 5 • **Italian White Anchovies** 2 • **Avocado** 3

SALADS

- Caesar Salad** ^{GFO, VO} 17
Locally sourced baby cos lettuce tossed with a creamy Caesar dressing, bacon, shaved parmesan, croutons & poached egg. Add Italian white anchovies for \$2 extra.

- Warm Roasted Winter Vegetable Salad** ^{V, GFO, VNO} *Healthy Option* 18
Rocket leaves, red onion, flame grilled capsicum & cherry tomatoes topped with warm roasted baby carrots, roasted pumpkin, locally grown oyster mushrooms & grilled Cyprus halloumi, finished with balsamic glaze.

- Add to any Salad**
- Smoked Salmon** ^{GF} 9 • **Seared Rump Steak** ^{GF} 16 • **Chinese Five Spiced Squid** 9
- Grilled Peri Peri Chicken Breast** ^{GF} 8 • **Fried Peri Peri Chicken Breast** 9
- Korean Fried Chicken Tenders** (3) 9 • **Double Crunch Spicy Prawns** (9) 14
- Beer Battered Onion Rings** 3 • **Grilled Flat Mushroom** (1) ^{GF} 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
Served with your choice of two sides (gluten free option: grilled breast). Add a topper:
PARMY ^{GF} Sugo tomato sauce, leg ham & cheese 5
AVO & HOLLANDAISE ^{GF} 5

- Fish & Chips** 19
Tempura battered snapper served with chips, salad, lemon & tartare.

- Bangers & Mash** ^{GF} Extra sausage add \$3 17
Two of Gatton Meat Centre's thick pork sausages served with mash, veges & gravy.

- Roast of the Day** ^{GF} *See our Specials Board* 18
Daily roast served with roasted potato, pumpkin, carrot, broccolini & gravy.

- Seniors Steak** ^{GF} Cooked to your liking 27
250g grain fed rump served with your choice of two sides. Add a sauce (see 'Sauces').

- Sides**
- Salad** ^{GFO} • **Seasonal Veges** ^{GF} • **Slaw** ^{GF} • **Mash** ^{GF} • **Chips** ^{GF} • **Onion Rings**
Roast Veges (potato, pumpkin & carrot) ^{GF} • **Baked Spud** (topped with sour cream, bacon & shallots) (add \$1) ^{GF} • **Sweet Potato Fries** (add \$1) • **Broccoli** ^{GF}

- Toppers**
- AVO & HOLLANDAISE** ^{GF} 5
- CREAMY GARLIC PRAWNS** (4) ^{GF} 10
- CHINESE FIVE SPICED SQUID** 8

KIDS MEALS

SERVED WITH STARTERS & BEFORE ADULT MAINS UNLESS ADVISED OTHERWISE

For children 10 years & under. Price includes a small soft drink or ice cream with sprinkles.

- Crumbed Sausage, Chips & Tomato Sauce** 12
- 9 Inch Ham & Cheese Pizza** Made to order 12
- Tempura Chicken Nuggets (6), Chips & Tomato Sauce** 12
- Battered Flathead (3), Chips & Tomato Sauce** 12

FOR BIGGER KIDS

IDEAL FOR KIDS AGED 11-16 YEARS

- Chicken Schnitzel & Chips** 17
- 250g Rump & Chips** Cooked to your liking 25
- Battered Snapper & Chips** 17
- Pork Sausages (2), Mash, Veg & Gravy** ^{GF} 12

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.

OUR CHIPS ARE GLUTEN FREE & COOKED IN THEIR OWN FRYER