

BANOS

Lunch & Dinner

BREADS

	M	G
BAKED DINNER ROLLS (2) With butter	5	6
GARLIC BREAD (4)	10	11
ADD HERB & CHEESE	4	4
ADD SWEET CHILLI & CHEESE	5	5
TOMATO, FETA & BASIL BRUSCHETTA Served on sourdough	16	18

STARTERS

	M	G
BEEF SKEWERS (GF) Asian slaw & tomato chutney	18	20
ASIAN STYLE GARLIC PRAWNS Fresh prawns cooked in Asian-style sauce	19	21
SALT & PEPPER SQUID ENTRÉE With garlic aioli & lemon	16	18
MAIN With chips, salad, garlic aioli & lemon	25	27
FRIED FISH TACOS Fried fish, lettuce, tomato salsa, chipotle mayo, coriander & lemon	18	20

TO SHARE

	M	G
PULLED PORK NACHOS (GF) Slow cooked pulled pork with sour cream, guacamole & tomato salsa	24	26
BEEF & BEAN NACHOS (GF) Mexican spiced beef and beans with sour cream, guacamole & tomato salsa	26	28



THE GRILL

300G WAGYU RUMP MB3+ (GFO)
M 34 G 36

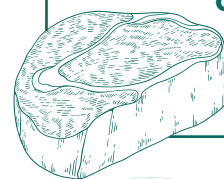
300G BLACK ANGUS SCOTCH FILLET MB4+ (GFO)
M 48 G 50

Served with sauce & choice of two sides:
Chips | Salad | Mash | Vegetables

UPGRADE TO SURF & TURF | 9
With grilled prawns (4) & béarnaise sauce

BBQ PORK RIBS (GFO)
Sous vide pork ribs served with
chips & salad OR mash & veg

HALF M 28 G 30
FULL M 50 G 52



BURGERS

ALL SERVED WITH CHIPS

VEGETARIAN BURGER (V)
Homemade mixed vegetable patty, baby cos,
pickles, sweet chilli, sriracha mayo
on a toasted milk bun
M 22 G 24

WAGYU BEEF BURGER
Homemade wagyu beef patty, lettuce,
sliced tomato, pickles, cheese,
burger sauce on a toasted milk bun
M 23 G 25

ADD BACON 4 | ADD EXTRA PATTY & CHEESE 8

GRILLED CHICKEN BURGER
Grilled chicken breast, baby cos,
bacon, fried egg, tomato, cheese,
aioli mayo on toasted milk bun
M 24 G 26

ADD EXTRA CHICKEN 7

STEAK SANDWICH
Steak, lettuce, tomato, beetroot,
caramelised onion, cheese,
mustard mayo on toasted sourdough
M 24 G 26

ADD BACON 4

GLUTEN FREE BUNS AVAILABLE | 4

SALADS



TRADITIONAL GREEK SALAD (GF) (V) 16 18
Mesclun, cucumber, onion, capsicum,
cherry tomatoes, olives, feta, oregano
& house dressing

CHICKEN CAESAR SALAD (GFO) 24 26
Grilled chicken, baby cos, bacon, egg,
croutons, cucumber, Parmesan & dressing

TERIYAKI CHICKEN SALAD (GF) 25 27
Asian slaw, pickled ginger, edamame,
sesame seeds, ginger lime dressing,
fried vermicelli

ADD TO ANY SALAD:
CHICKEN | 7
PRAWNS (5PCS) | 10

Kitchen OPENING HOURS

LUNCH
DAILY
11:30AM - 2PM

DINNER
SUN - THU 5:30PM - 8:30PM
FRI - SAT 5:30PM - 9PM

V | Vegetarian VG | Vegan GF | Gluten Free
GFO | Gluten Free Option

Please advise our front-of-house of any allergies or special
dietary requirements when placing your order.

We try our best to accommodate guests' dietary needs;
however, we cannot guarantee that our menu items will
be completely free of allergens.

Chef's recommendation will be serving on
our Daily Special Board. Takeaway Bags | \$1

PORTER HOUSE
HOSPITALITY GROUP

BANANOS

Lunch & Dinner

SCHNITZELS

PANKO CRUMBED CHICKEN SCHNITZEL

With gravy & your choice of two sides:
Chips | Salad | Mash | Vegetables
M 25 G 27

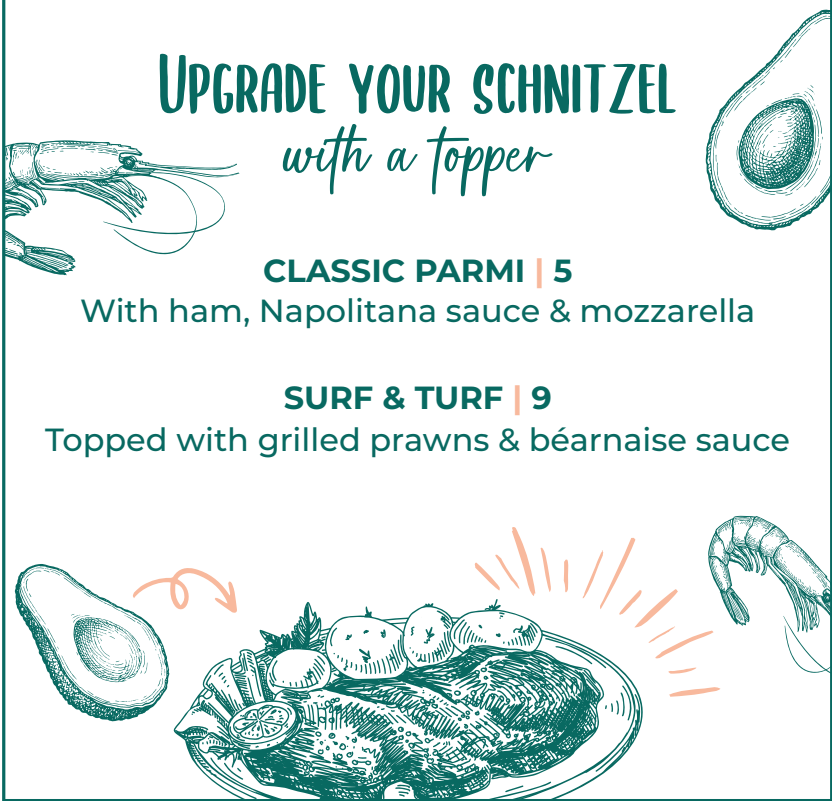
UPGRADE YOUR SCHNITZEL
with a topper

CLASSIC PARM | 5

With ham, Napolitana sauce & mozzarella

SURF & TURF | 9

Topped with grilled prawns & béarnaise sauce



FOR THE KIDS

CHEESEBURGER & CHIPS

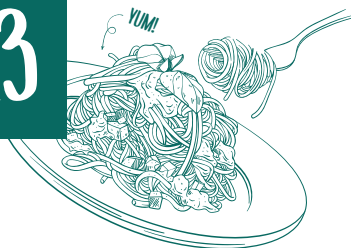
BATTERED FISH & CHIPS

CHICKEN NUGGETS & CHIPS

LINGUINE NAPOLITANA WITH PARMESAN

All kids meals come with a choice of vanilla, chocolate or strawberry ice cream

ALL KIDS MEALS \$13



MAINS

CHICKEN ALA KIEV

Ham & cheese stuffed chicken breast served with mash, vegetables & garlic sauce
M 30 G 32

GRILLED BARRAMUNDI (GF)

With crushed chats, mushy peas, béarnaise & lemon
M 36 G 38

KUNG PAO CHICKEN

Stir-fried chicken, onion, capsicum & fried cashew nuts served with Jasmine rice
M 24 G 26

STICKY PORK BELLY BITES (GF)

With Jasmine rice & seasonal greens
M 28 G 30

MUSHROOM & GREEN PEAS RISOTTO (V / GF)

Served with Parmesan
M 24 G 26

BATTERED FISH & CHIPS

Crunchy battered fish served with chips, salad, tartare & lemon
M 24 G 26

BRAISED LAMB RUMP (GF)

Served with mashed potato & seasonal vegetables
M 34 G 36

LINGUINE BOSCAIOLA (GFO)

Creamy bacon & mushroom sauce, served with Parmesan
M 25 G 27

ADD CHICKEN 7 | ADD PRAWNS (5PCS) 10

VEGETARIAN PASTA (V) (GFO)

Seasonal vegetables, cherry tomatoes, creamy Napolitana sauce & Parmesan
M 22 G 24

GLUTEN FREE PASTA AVAILABLE | 4

SIDES

CHIPS

M G

12 14

SWEET POTATO WEDGES

14 16

STEAMED SEASONAL VEGETABLES

8 10

STEAMED ROASTED VEGETABLES

8 10

MASHED POTATO

6 8

GARDEN SALAD

10 12

BOWL OF RICE

6 6

SAUCES

PEPPER | MUSHROOM | DIANNE

3 3

GRAVY | BÉARNAISE | AIOLI

2 2



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