

Accommodation

Attendees are encouraged to spend Friday night in Toowoomba at a motel of their choosing, with a few suggested options listed below. For Saturday night, we suggest relocating to the acclaimed Porters Plainland Hotel for the AGM, and dinner thereafter.

We have provided the contact number and website details for Porters Plainland Hotel below. Online bookings can be made directly through their website. We recommend that you contact them at your earliest convenience to secure your reservation. Please note that the initial accommodation rate quoted in July 2025 was \$200 per room, but this has since increased to \$220 as of two weeks ago. Porters Hotel requires advance payment to secure bookings, as they tend to fill quickly in the lead-up to the festive season due to high demand for Christmas functions.

Porters Plainland Hotel

07 5465 6547

<https://www.portersplainland.com.au>

Toowoomba Range

The Coachman
07 4639 3707

Eastgate on the Range
07 4602 0725

Great Divide Motor Inn
07 4639 6646

Grammar View
07 4638 3366

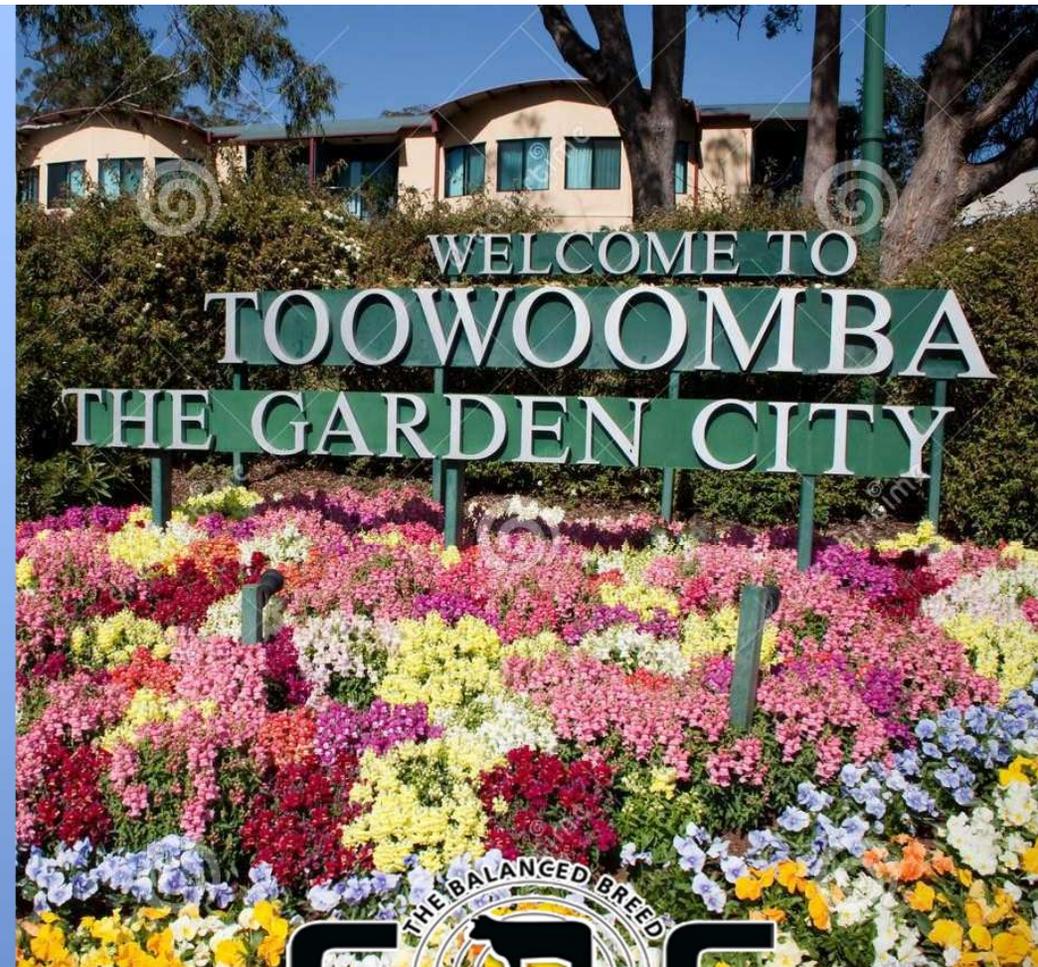
Southern end of Ruthven Street

The City Golf Club Motel
07 4636 9999

Toowoomba CBD

Toowoomba Central Plaza
1800 026 370

Quest Toowoomba
07 4690 2222



Annual General Meeting

22 November 2025



Schedule

Saturday 22nd November, 2025

QLD time

- 8.30am – 9.00am Assemble at Picnic Point, Toowoomba to depart 9am
- 9.00am Depart for Lee and Donna Gordon's "Bloomfield" Farm, Felton.
- 10:00 am Morning tea hosted by Lee and Donna, joined by his foundation member and mother Mrs Joyce Gordon.
- 10:30 am Inspection of the Gordon's Salers cattle, followed by an address by Lee.
- 11.30am We are enquiring about a significant enterprise of interest to visit on the way to Mike and Helena's property, "Sunrise" at Middle Ridge, for a BBQ lunch at 1:00 PM
- 1:00 pm BBQ Lunch at "Sunrise"
- 2.30pm Depart to our AGM and accommodation venue at Plainland in the Lockyer Valley, in preparation for the AGM meeting and evening dinner.
- 5.00pm – 6.30pm AGM being held in a meeting room at Porters Hotel, followed by an address from Qld Salers commercial user.
- 7.00pm Dinner in meeting room at Porters Hotel. The daily menu has been attached for your convenience. Porters staff will take meal orders at the start of the AGM.

Sunday 23rd November, 2025

QLD time

- 8:30 am Breakfast get together at "Grace Eats" a restaurant in Laidley (10mins south of Plainland).
- 9:15 am Travel to Rodney and Renae's farm on Mulgowie Road for an inspection of their cropping operations, as well as their Salers and Wagyu cattle.
- Midday Lunch at a local venue of our choosing.
- 1:30 pm Depart to your own destinations.

Point of contact – Michael Manley 040906 7800 throughout weekend.



TO START

GARLIC BREAD [†]	30
ADD CHEESE 2 BACON 2	
GLUTEN FREE GARLIC TURKISH BREAD ^{GF, V, W}	12
ADD CHEESE ^W 2 BACON 2	
THAI SPICED PUMPKIN SOUP ^{GF}	14
Mildly spiced pumpkin soup served with sour cream, shallots & toasted sourdough.	
FRIED CHICKEN TENDERS <i>Best with Garlic Aioli</i>	18
Marinated chicken tenders (6) floured & fried, served with a choice of Frank's hot sauce, Korean gochujang, Southern BBQ or honey sesame. Includes choice of dipping sauce.	
BATTERED PRAWN POPS ^{1, GF} <i>Best with Lime Aioli</i>	18
Crispy fried battered prawn pops (7). Includes your choice of dipping sauce.	
PANKO CRUMBED SQUID ¹ <i>Best with Lime Aioli</i>	17
Crispy fried panko crumbed squid rings (7) served with lemon. Includes your choice of dipping sauce.	
FILLED COB LOAF	17
Warm toasted cob loaf filled with a creamy bacon, creamed corn & three cheese mix.	
CHEESEBURGER SPRING ROLLS <i>Best with Tomato Sauce</i>	17
Golden fried cheeseburger spring rolls (4). Includes your choice of dipping sauce.	
VEGETARIAN SPRING ROLLS ^W <i>Best with Nuon Jim</i>	17
Golden fried vegetarian spring rolls (4). Includes your choice of dipping sauce.	
ADD A DIPPING SAUCE LIME, CHIPOTLE OR GARLIC AIOLI 1 SWEET CHILLI 1 CHUNKY TARTARE 1 WASABI KEWPIE MAYO 1 NAM JIM 1 SOUR CREAM 1 RANCH 1	

CHEF'S SELECTION

ATLANTIC SALMON FILLET ^{1, GF} 	38
Dukkah crusted salmon fillet served with roast garlic kipfler potatoes, steamed broccolini & charred lime.	
PAN FRIED HUMPTY DOO BARRAMUNDI ^{1, GF} 	38
Pan fried skin on centre cut Humpty Doo barramundi served on creamy potato mash with mixed winter greens, braised fennel, leek & a roast garlic & fennel cream.	
MASSAMAN LAMB SHANKS ^{GF}	37
Slow cooked shanks in a rich massaman curry sauce, served with basmati rice & broccolini.	
TWICE COOKED PORK BELLY ^{GF}	36
Served with a creamy potato & parsnip purée, mixed winter greens & a rich red wine, rosemary & thyme jus.	

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 SIGNATURE ANGUS RIB FILLET ^{GF}	52
150-180 day grain fed Angus beef produced by Stanbroke Foods Australia.	
250g EYE FILLET ^{GF}	51
250g Diamantina grass fed eye fillet produced by Stanbroke Foods Australia. <i>Medium well to well done: please allow 35-45 minutes.</i>	
400g ANGUS SB4 RUMP ^{GF}	48
100 day grain fed Diamantina Black Angus produced by Stanbroke Foods Australia.	
300g PORTERHOUSE ^{GF}	44
100+ day grain fed Diamantina produced by Stanbroke Foods Australia.	
ADD BLACKENED RUB TO ANY STEAK ^{GF}	2

CHOOSE 2 SIDES

SALAD^{GF} | 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}

ADD A TOPPER

AVO & HOLLANDAISE ^{GF}	8
BATTERED PRAWN POPS (7) ^{1, GF}	10
CREAMY GARLIC PRAWNS (4) ^{1, GF}	11
PANKO CRUMBED SQUID (4) ¹	8
FRIED CHICKEN TENDERS (3)	9
CHEESEBURGER SPRING ROLLS (2)	8
THE AUSSIE	9
Flame grilled bacon rasher (1), smoky American BBQ sauce & beer battered onion rings	



90% OF OUR STEAKS BY STANBROKE

VALLEY FAVOURITES

CHICKEN SCHNITZEL ^{GF} <i>(Gluten free option is grilled chicken breast)</i>	27
Fresh crumbed chicken breast served with your choice of two sides. Add one of our Toppers below, or from our Signature Grill section.	

SCHNITZEL TOPPERS

PARMY ^{GF}	7
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	
GODFATHER PARMY ^{GF}	10
Sugo tomato sauce, leg ham, pepperoni, prosciutto & cheese	
AVO & HOLLANDAISE ^{GF}	6
THE AUSSIE	7
Flame grilled bacon rasher, smoky American BBQ sauce & beer battered onion rings	

SEAFOOD COMBO¹

Panko crumbed southern blue whiting filets (2) served with battered prawns (3), chips, salad, lemon & house made chunky tartare.	28
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BANGERS & MASH^{GF}

Three of Gatton Meat Centre's award winning thick pork sausages served with mash, steamed vegetables & gravy.	23
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FISH & CHIPS OF THE DAY^{W, GF}

Market sourced fish served with chips, salad, lemon & house made chunky tartare.	29
CHOOSE FROM  GREAT NORTHERN BEER BATTERED GRILLED ^{GF}	

PANKO CRUMBED SQUID¹

Crispy fried panko crumbed squid (7) served with chips, salad, lemon & lime aioli.	25
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GARLIC PRAWNS^{1, GF}

Sautéed red onion, garlic & prawns (10) deglazed with white wine & finished with cream, served with steamed rice.	32
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ROAST OF THE DAY^{GF} *See Specials Board*

Daily roast served with roasted potato, pumpkin, carrot, steamed broccolini & gravy.	23
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SUCCULENT BEEF CHEEKS^{GF}

Slow cooked in a roast garlic & red wine sauce, served with creamy mash & broccolini.	39
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OLD SCHOOL RISSOLES^{GF}

Oven roasted rissoles (2) served with creamy mash, steamed broccolini & gravy.	22
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SAUCES

Add to any meal on our menu.

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

Sides

CHIPS^{GF} 5 | SALAD^{GF} 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