



PORTLANDER

WELLINGTON / NEW ZEALAND

ALL DESSERTS \$15

STICKY DATE PUDDING (BETTER THAN MUM USED TO MAKE!)

With hot caramel sauce and fresh cream

PORTLANDER CRÈME BRULEE

Shortbread crumbs, crème fraiche, fruit crisps (SGI)*

'DEATH BY CHOCOLATE' ICE CREAM SUNDAE

Zelati's chocolate fondant ice-cream, house made chocolate orange shell topping, white chocolate rocks, Dutch cocoa tuille wafer, whipped cream and a cherry on top! (SGI)*

Please note, all our desserts are lovingly made by our chefs, right here on the premises.

CHEESE BOARD

SELECTION OF LOCALLY SOURCED CHEESES SERVED WITH PRESERVE, OAT CRACKERS AND LAVOSH 2 \$20 3 \$28

Grinning Gecko Brie - Soft cheese (cow's milk) – Whangarei, North Island

Kapiti Cheese 'Kahurangi Blue' - Creamy style Blue Vein cheese (cow's milk) – Kapiti Coast, North Island

Barry's Bay Aged Gouda - Firm Dutch style cheese (cow's milk) – Akaroa, South Island

Barry's Bay 'Onawe' Cheddar - Crumbly English style cheese (cow's milk) – Akaroa, South Island

DESSERT WINE

GLASS BOTTLE

Nevis Bluff Late Harvest Pinot Gris, 500ml, Central Otago \$13 \$67

De Bortoli Noble One Botrytis Semillon, 350ml, Australia \$18 \$72

Dry River Late Harvest Riesling, 750ml, Martinborough \$124

COFFEE & TEA

Espresso | Macchiato | Flat white | Long black | Latte | Mochaccino | Cappuccino | Hot chocolate \$4.5

Why not correct your coffee?

Add... Frangelico \$12 | Grappa \$12 | Jameson's \$12 | Affogato vergine \$8.5 | Affogato corretto \$15

Please ask for our selection of teas \$4.5

SGI - suitable for gluten intolerant DF - dairy free V - vegetarian * available



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FROM THE LARDER

BREADS \$11

Crusty ciabatta loaf. Please choose your style:

With Kapiti extra virgin olive oil and balsamic glaze (DF) OR Lathered in garlic butter

FRESH NEW ZEALAND OYSTERS \$MARKET PRICE

Freshly shucked seasonal New Zealand oysters. Please choose your style:

Natural with lemon (SGI) | Sherry vinegar and shallot dressing (SGI) | Tempura with Huffman's hot sauce

DELI SELECTIONS

Perfect to share, prepared by our chefs and served with fresh bread.

Choose three for \$22 or four for \$28

Salame Calabrese (Hot) | Salame Felino | Salame Napoli | Salame Friuliano Gigante

Prosciutto San Daniele | (SGI)*

ENTRÉE

PASTA ORECCHIETTE \$18 MAIN \$29

Almond butter, Drunken Nanny's 'fresh lush' Goats Curd, charred broccoli, parmigiano reggiano, peas (V)

SLOW COOKED BEEF CHEEK \$19

Beef cheek, spiced carrot puree, gemolata, port jus, pine nuts hebs (SGI)

CRISPY SALT AND PEPPER SQUID \$18

Crispy salt and pepper squid, lemon, smoked paprika aioli, chilli and crispy onions (SGI, DF)

PORK AND PRAWNS \$21

Roasted pork belly, butter poached prawns, Eddie's cider co. feijoa cider reduction, roasted vanilla apple compote (SGI)

PRIVATE DINING

After something a little more private? Portlander now has 2 new private dining areas located in the heart of our restaurant. The two rooms comfortably seat up to 12 and 14 people each and combine for a larger party of 26. Or host a cocktail party with us for up to 30 people. Make your next special occasion memorable, ask your server today about bookings.

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MAINS

SPRING PAN ROAST CHICKEN SUPREME \$37

Roast chicken supreme, crushed spring potatoes, wilted baby spinach, jus lie (SGI)

MARKET FISH \$MARKET PRICE

Changes regularly, ask our wait staff

THE CHEESE BURGER \$26

21 day dry aged half pound beef burger, McClure's pickles, bacon, cheese, American mustard, ketchup, aioli, Arobake bun. Served with fries. Minced, seasoned, seared and served medium.

MAKE IT A DOUBLE FOR \$35 - twice the beef, bacon and cheese.

WAKANUI 550G 'CHATEAUBRIAND' FOR TWO \$110

Cut from the chunky end of the eye fillet and grilled to medium rare, carved and served with your choice of 3 sides and 2 sauces (SGI)

PALLISER BAY STATION TO PLATE

The lamb on this menu is raised locally on Palliser Bay Station, located just 20kms east across the Wellington harbour. We use five per week and prepare unique dishes that utilise all parts of the animal for a complete and sustainable farm to plate experience.

PALLISER LAMB \$38

Dish changes regularly, check with our wait staff for today's offerings

LOCAL PRODUCE

At Portlander we endeavour to use a wide range of produce that are sourced locally and from all areas of New Zealand. From Canterbury and Hawke's Bay where we source our beef, Palliser Bay Station for our lamb, our vegetables, fruits and herbs all from local farms, and various areas across the North and South island.

We would like to thank you for your wonderful, delicious produce.

Hawke's Bay = 346km

Canterbury = 581km

Akaroa = 664km

Lower Hutt = 16km

Palliser Bay = 20km

Kapiti = 42km



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FROM THE GRILL

WAKANUI EYE FILLET \$39

90 day grain finished, Angus and Hereford free range Canterbury cattle 200G

PURE SOUTH SIRLOIN \$36

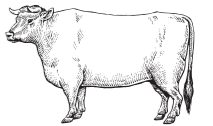
South Island Pasture fed 250G

WAKANUI RIB EYE \$42

Hereford cattle, grass fed from Canterbury. Several muscle groups, more intense marbling, resulting in an intense beefy flavor. Best cooked medium rare to medium 300G

28 DAY DRY AGED 'PORTLANDER SIRLOIN' \$12.50 PER 100GM

Angus cross beef sirloin on the bone, pasture fed in the central North Island, dry aged in house and cut to order



28 - 35 DAY DRY AGED PORTLANDER SIRLOIN

Dry aging removes moisture from the meat through a controlled temperature and humidity. The process results in the water content being reduced, the flavour is then intensified, and the meat is tenderised by the chemical reactions of the natural enzymes in the meat.

Our Portlander Sirloin is available for pre order or to order on the day, with only 20 cuts available per week.

See our friendly servers for more information and to pre order your delicious cut of Portlander Sirloin.

HOW IT'S DONE

BLUE | Very red, warm centre
RARE | Red, warm centre
MEDIUM RARE | Red, warmer centre
MEDIUM | Pink, hot centre
MEDIUM WELL | Dull pink, hot centre
WELL DONE | No pink, hot centre

SAUCES (All SGI)

Blue cheese sauce
Port jus (DF)
Portlanders 'café de Welly' butter 🍴
Three pepper and bourbon sauce
Mandy's horseradish sauce
Portlanders spicy BBQ sauce 🍴
Choice of classic mustard (DF)

SIDES

Shoestring fries with ketchup

\$9 (SGI, DF)

Hand cut fries with truffle and parmesan

\$11 (SGI, DF*)

Honey glazed carrots, candied walnuts

\$9 (SGI, DF*)

Spring potatoes, mint butter, Marlborough sea salt

\$10 (SGI)

Mixed leaf salad with parmesan and candied balsamic

\$9 (SGI, DF*)

Mini Caesar with cos, croutons, anchovies, parmesan,

bacon & Portlanders Caesar dressing \$10 (SGI*, DF*)

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