



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## CHRISTMAS SET MENU

2 course for \$69, 3 course for \$79

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### TO START

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*Artisan ciabatta loaf, Kapiti olive oil, balsamic reduction*

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### ENTRÉE

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#### POACHED KING PRAWNS

*Prosciutto, pomegranate salsa, baby herbs, compressed rockmelon*

#### ROAST TURKEY VOL AU VONT

*Bread sauce, sweet cranberry puree, stuffing*

#### MUSHROOM VOL AU VENT

*Bread sauce, sweet cranberry puree, stuffing*

#### PORT BRAISED BEEF CHEEK

*Sauce soubise, jus, candied walnuts, baby herbs*

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### MAINS

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#### ROAST PORK BELLY

*Crackle, sauerkraut and bacon, roasted apple compote, baby carrots, gravy*

#### SOUS VIDE NZ SALMON

*Pommes puree, butter poached asparagus, sauce vierge*

#### ROASTED WAKANUI EYE FILLET

*Dauphinoise potato, charred baby onion, mushroom jus*

#### PAN ROASTED FREE RANGE CHICKEN SUPREME

*Pepperonata, sweet capsicum coulis, organic quinoa and pistachio pilaf*

#### QUINOA VEGETABLE PILAF

*Seared Zany Zeus haloumi*

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### DESSERTS

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#### PORTLANDER CRÈME BRULÉE

*Spiced berry salad, vanilla bean ice cream*

#### STEAMED CHRISTMAS PUDDING

*Crème anglaise, raspberry coulis, whipped cream*