



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

ALL DESSERTS \$15

STEAMED UPSIDE DOWN PUDDING

Caramel, pear and ginger steamed upside down pudding, coconut ice cream, almond brittle

PORTLANDER CRÈME BRULÉE

Shortbread crumbs, crème fraîche, 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)*

LEMON TART PORTLANDER STYLE

With crème chantilly and blueberry compote

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 4 \$36

Grimming 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

Individual Arobake Bakery honey ciabatta. Please choose your style:

Whipped 'buerre du jour' - chefs flavoured butter of the day OR Traditional 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) | Scotty's smoked cracked pepper salami | Salame Napoli | Prosciutto San Daniele | (SGI)*

ENTRÉE

THE GRANARY \$15 ADD ZANY ZEUS RICOTTA \$18

fregola, quinoa and barley with leaves, pumpkin seeds, peas, house preserved lemon blended with 'Kapiti olives' olive oil (DF,V)

BOUILLABaisse A LA 'PORTLANDER' \$21

A classic soup dish that combines a variety of fresh seafood served our way (DF)*

PEARL BARLEY 'RISOTTO ALFREDO' \$18

with a dollop of crème fraîche, scotty's smoked bacon, silver beet, soft herbs, parmigiano reggiano (V)*

PORK AND PRAWNS \$21

Prosciutto san Danielle, Randwick's Black pudding, butter poached prawns, spiced pumpkin puree

WEST COAST WHITEBAIT FRITTER \$28

Clareville bakery milk bun, slaw, Mandy's horseradish, lemon (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

STICKY TEXAN PORK RIBS \$37

1kg slow roasted ribs, house made spicy BBQ sauce, thick fries, slaw (SGI)

PAN ROAST CHICKEN SUPREME \$37

Crushed gourmet potatoes, carrot puree, seasonal greens, salsa verde (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, Clareville bakery milk bun. (SGI*)

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

WAKANUI 550G 'CHATEAUBRIAND' FOR TWO \$115

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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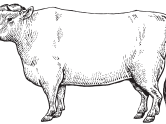
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FROM THE GRILL

PURE SOUTH BEEF, PASTURE FED IN THE SOUTH ISLAND

SIRLOIN 225g lean meat with a strip of fat on the side imparting flavour. Best served medium rare \$35

EYE FILLET 200g very lean tender, subtle flavour. Best served rare to medium rare \$37



WAKANUI BEEF, 90 DAY GRAIN FINISHED, ANGUS AND HEREFORD FREE RANGE CANTERBURY CATTLE

WAKANUI EYE FILLET 200g more intense marbling imparting a 'beefy' favour and keeping the leaner cut more tender and juicy. Best cooked medium rare \$40

WAKANUI RIB EYE 300g several muscle groups, more intense marbling, resulting in an intense beefy flavour. Best cooked medium rare - medium. \$42

ON THE BONE

PORTLANDERS LONG BONE OP RIB, a modern classic. Free range prime Hereford rib from Hawke's Bay, grass fed and left on the bone. Carved from a whole side in house for those who love a BIG steak! Best cooked medium rare. Please select from today's sizes \$11 PER 100GM

28-35 DAY DRY AGED 'PORTLANDER SIRLOIN' Angus cross beef sirloin on the bone, pasture fed in the central north island, dry aged in house and cut to order. Best cooked medium rare to medium. \$13 PER 100GM DRY WEIGHT

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 (DF) 🌙
Choice of classic mustard (DF)

SIDES

Thick fries with ketchup
\$8 (SGI, DF, V)

Hand cut fries with truffle and parmesan
\$11 (SGI, DF*, V)

Mixed leaf salad with parmesan and French vinaigrette \$9 (SGI, DF*, V)

Seasonal green vegetables, tossed with garlic butter and crispy pumpkin seeds \$9 (SGI, V)

Gourmet potato salad with candied walnuts, raisins, crispy pumpkin seeds, McClure's Pickles, smoked paprika aioli \$10 (SGI, DF*, V)

Sautéed savoy cabbage, peas and Harrington's spicy chorizo \$9

Manuka honeyed carrot and parsnip mash, black ash goat's cheese, truffle oil \$9 (SGI, V)