



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## ALL DESSERTS \$15

### WINE POACHED PEAR, WHISKEY DOUGHNUT

Wine poached pear and whiskey drunken doughnut, vanilla crème anglaise, almond and black sesame crumble.

### PORTLANDER CRÈME BRULEE

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

### CHOCOLATE SELF-SAUCING PUDDING

Vanilla ice cream, Portlander sweet and salty crumb

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

Candied walnuts topped with caramel sauce with fresh cream on the side (chefs tip - make sure to put it all on top)

### PORTLANDER STYLE AFFOGATO

Affogato Vienna, Zelati cinnamon gelato, baileys espuma, short black, brandy snap (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 \$22 3 \$30 4 \$38

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

Kapiti Cheese 'Tuteremoana' aged Cheddar - crumbly and sharp style cheddar (cow's milk) - Kapiti Coast, North 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

Please ask for our selection of teas \$4.5

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



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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.

## TO BEGIN

### 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

### PULLED PORK HASH \$21

Pulled pork hash, poached prawns, jerusalem artichoke crisps, celeriac puree

### PUMPKIN SOUP \$16

Pumpkin soup, goats cheese, baguette, Manuka honey butter, thyme (V, SGI\*)

### LAMB MEATBALLS \$21

Lamb meatballs, pasta, tomato sauce, shaved parmesan, lotus root, ricotta 'bechamel' (V\*)

### MINI SEAFOOD PLATE \$22

Potted fish rillettes, in house marinated green shell mussels, lemon pepper crispy crumbed squid rings, smoked paprika aioli, warm bread

### PORTLANDER CHARCUTERIE \$28

Perfect to share, deli meats, pickles and fresh bread

### WEST COAST WHITEBAIT FRIED EGG \$28

Whitebait fried egg, bacon butty, Caesar aioli, salt and vinegar, crisps (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

### PORTLANDERS STICKY TEXAN PORK RIBS \$39

700g slow roasted 'harmony farms' free range pork ribs, served with slaw, a bread roll and thick fries (SGI\*)

### CHICKEN AND LEEK PIE \$36

Portlander style chicken and leek pie, flaky pastry, hidden vegetables, goat's cheese (SGI\*)

### BEEF BOURGUIGNON \$37

Beef cheek 'bourguignon', Scotty's smoked bacon, roasted pearl onions, thyme, confit garlic crumbs, polenta chips (SGI\*)

### MARKET FISH OF THE DAY \$37

Fish of the day served with beetroot puree, confit garlic and caraway bread and butter pudding, green leaf sauté

### THE CHEESE BURGER \$28

21 day dry aged half pound beef burger, McClure's pickles, bacon, cheese, American mustard, ketchup, aioli, Aro bakery milk bun. (SGI\*)

Served with fries. **MAKE IT A DOUBLE FOR \$37** - twice the beef, bacon and cheese.

### PALLISER BAY STATION LAMB \$38

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

## DISHES FOR TWO

### WAKANUI 550G 'CHATEAUBRIAND' FOR TWO \$115

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

### TWICE COOKED PALLISER BAY LAMB \$110

Twice cooked 600g Palliser bay lamb shoulder, served with roasted beef fat agria potatoes tossed with peas, lamb pan gravy, house made mint sauce, greens (SGI\*)

\* Sharing a mains - why not share a entree? These share dished can take up to 45 minutes!

## SIDES \$10 EACH

Thick fries, smoked paprika salt and ketchup (SGI, DF, V)

Roasted parsnip and carrots, crumbled chevre, crispy pumpkin seeds (SGI, V)

Soft warm garlic bread made with Arobake bakery's mini loaf (SGI, V)

Hand cut fries, parmesan and truffle oil (SGI, DF\*, V)

Broccoli and leek sauté, parsley butter (SGI\*)

Dry aged beef fat roasted potatoes, black salt (SGI, DF\*)

Charred cauliflower, kale crisps, broad bean mint and feta pulse, confit garlic oil (SGI, V)

Classic slaw with tea soaked raisins, toasted sesame seeds (SGI, V)

Mini Caesar Salad (SGI, V)

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## FROM THE GRILL

All served with confit garlic whipped mash, black salt and your choice of sauce

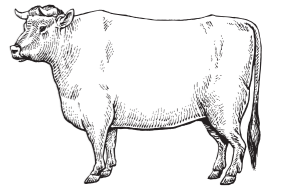
## THE CLASSICS

SIRLOIN 250g Pure south beef, pasture fed in the south island. \$38

EYE FILLET 200g Pure south beef, pasture fed in the south island. \$39

WAKANUI EYE FILLET 180g, 90 day grain finished. \$41

WAKANUI RIB EYE 300g, 90 day grain finished. \$46



## THE HEROES

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 \$12 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. Available for pre order or to order on the day, with only 20 cuts available per week.

Dry aging removes moisture from the meat through controlled temperature and humidity. The process results in the water content being reduced, the flavour is intensified, and the meat is tenderised by the chemical reactions of the natural enzymes in the meat. Best cooked medium rare to medium. \$14 PER 100GM DRY WEIGHT

\* These big fellas can take up to 45 minutes to cook - maybe start yourself off with one of our delicious entrees

## 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)

Port jus (DF)

Portlanders 'café de Welly' butter 🍴

Classic horseradish sauce

Portlanders smokey BBQ sauce (DF)

Choice of classic mustard (DF) 🍴

Portlanders kawakawa 'T-sauce'

## ADULTERATE YOU STEAK \$4.5 EACH

Butter fried Wairarapa free range egg with truffle oil

Torched blue cheese whip

Lemon pepper crumbed calamari rings

Manuka honey glazed Scotty's smoked bacon

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