



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

ALL DESSERTS \$15

DARK CHOCOLATE TART

Dark chocolate tart, Portlander's sweet 'n' salty crumb, vanilla mascarpone, caramelized banana

PORTLANDER CRÈME BRULEE

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

FROZEN TRIO

Trio of Zelates icecream with brandy snap and meringue crumble

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 \$28 4 \$36

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

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 Hawke's Bay and Taupo 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.



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TO BEGIN

AROBAKE'S GARLIC BAGUETTE HALF \$8 WHOLE \$15
Classic French style baguette, warmed with garlicky garlic butter

PORTLANDER'S MANUKA HONEY GLAZED PORK BELLY \$21
Petite pear, crackle, parsnip mousseline, white balsamic and sage reduction (SGI)*

LAMB RAGU \$20
Spring lamb ragu, orecchiette, cheese sauce, leek crisps (V)*

SALMON CAKE \$22
Salmon cake, torched tarragon sabayon, baby herbs, pickled cucumber and fennel salad, dill oil

PORTLANDER CHARCUTERIE \$28
Perfect to share, deli meats, pickles and fresh bread (SGI)*

TO FOLLOW

PORTLANDER'S STICKY TEXAN PORK RIBS \$39
700g slow roasted 'Harmony Farms' free range pork ribs, served with slaw and fries (SGI)*

GRILLED CHICKEN 'MARYLAND' \$36
Bostock's organic free-range chicken 'Maryland', warm potato, frisee, Harrington's spicy chorizo and Kalamata olive salad, burnt mandarin vinaigrette (SGI)*

SLOW COOKED BEEF CHEEK \$37
Slow cooked grass fed Angus beef cheek, mash, bone marrow, truffle oil (SGI)*

PAN SEARED SALMON \$37
Pan seared Salmon, confit garlic semolina gnocchi, cream of cauliflower, kale crisps



FROM THE GRILL

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

FROM THE NORTH

Taupo Beef products are sustainably farmed and strictly monitored to protect the pristine waters of Lake Taupo.

TAUPO BEEF RIB EYE 300g \$45

TAUPO RUMP 400g \$39

FROM THE SOUTH

Pure south beef raised pasture fed by a collection of beef farmers in the central south of the South Island

HEREFORD ANGUS CROSS SIRLOIN 250g \$38

HANDPICKED 55 DAY AGED BEEF FILLET 200g \$42



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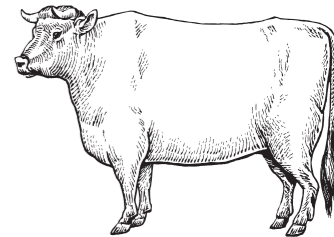
THE HERO OF THE GRILL

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

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



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

SIDES \$10 EACH

Shoestring fries, smoked paprika salt, ketchup (SGI, DF, V)

Roasted pumpkin, hummus, dukkah, 'Kapiti olives' olive oil (SGI, V)

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

Broccoli and leek sauté, parsley butter (SGI, V)

Charred cauliflower, broad bean, parmesan oil, fennel (SGI, V)

Frisee salad, smoked bacon lardons, red wine vinaigrette, charcoal Marlborough sea salt (SGI, DF)

SAUCES (All SGI)

Port jus (DF)

Portlander's 'café de Welly' butter

Classic horseradish sauce

Portlander's smokey BBQ sauce (DF)

Choice of classic mustards (DF)

Red wine and garlic crème

ADULTERATE YOUR STEAK \$4.5 EACH

Butter fried Wairarapa free range egg

25g Kahurangi blue cheese

Wairarapa black truffle butter

Scotty's smoked bacon glazed with Manuka honey

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

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.