



PORTLANDER

WELLINGTON / NEW ZEALAND

TO FINISH

FLOURLESS DARK CHOCOLATE BROWNIE , peanut butter gelato, torched banana (NAG, V)	\$13
CARAMELIZED WHITE CHOCOLATE PANNACOTTA with passionfruit and black sesame praline (NAG)	\$12
LOLLY CAKE ICECREAM , Zilati gelati and Portlander's ice cream collaboration. Lolly cake ice cream, shortbread, whipped cream, Maraschino cherry (NAG, V)	\$14
SELECTION OF LOCALLY SOURCED CHEESES SERVED WITH PRESERVE, OAT CRACKERS AND LAVOSH	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 'CANTERBURY RED' , Gloucester style red cheddar (cow's milk) – Akaroa, South Island	

All our desserts are lovingly made by our chefs, right here on the premises.

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 Grappa Jameson's	\$12
English Breakfast Earl Grey Green Tea Peppermint Tea Mixed Berry Tea Lemon, Honey & Ginger	\$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 sourced both locally and from around 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.



TO BEGIN

FRESH NEW ZEALAND OYSTERS freshly shucked seasonal New Zealand oysters. Please choose your style: Natural with lemon (NAG) Mignonette Ponzu with Wasabi	\$MARKET PRICE	
AROBAKE'S GARLIC BAGUETTE , French style baguette, warmed with garlic butter	HALF \$9	WHOLE \$16
TAGLIATELLE , cream of mushroom, pecorino, candied walnut, salsa verde(V)		\$18
MARLBOROUGH GREEN LIP MUSSELS , house marinated green lip mussels, rye bread, smoked bacon butter		\$17
CURED SALMON , beetroot and gin cured salmon, rye wafers, horseradish crème, preserved fennel, orange jelly		\$20
PORTLANDER CHARCUTERIE , perfect for two, deli meats, pickles, relish and fresh bread (NAG*)		\$25

TO FOLLOW

21 DAY DRY AGED HALF POUND BEEF BURGER , McClure's pickles, bacon, cheese, American mustard, ketchup, aioli, Arobake milk bun, served with fries. (NAG*)	\$28
MAKE IT A DOUBLE - twice the beef, bacon and cheese.	\$37
BOSTOCK'S ORGANIC FREE-RANGE HALF GRILLED CHICKEN , peas, radish, confit potato salad with herb dressing (NAG, DF)	\$36
'SUMMER ROAST PORK' NZ pork belly served with pearl barley, pickled ginger, herbs, pan charred Asian greens, jus lie (DF)	\$35
MARKET FISH OF THE DAY , pommes puree, truffled watercress, sauce vierge (NAG)	\$37
PALLISER BAY STATION LAMB , spiced eggplant and white bean puree, braised red cabbage, crushed minted peas, crumbed sweetbreads, honey glazed kumara. (NAG*)	\$38

We purchase five lambs a week from Palliser Bay Station farm in the Wairarapa, and employ a 'nose to tail' ethos. Our cuts change regularly, check with our wait team for today's offerings

NAG - no added gluten DF - dairy free V - vegetarian * - possible

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FROM THE GRILL

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

SAVANNAH BEEF' STEAK ONGLET, (HANGER), 250-300g \$36

Salt and horopito pepper cured for 48 hours, seared to rare - medium rare. This cut has a good bit of bite, and is full of flavor

PURE SOUTH HANDPICKED 55 DAY AGED BEEF EYE FILLET 200g \$42

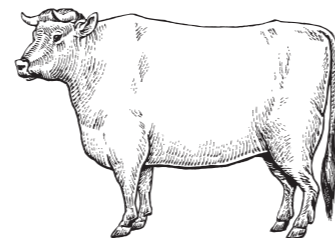
Pasture fed in the central south island, hand graded for size and marbling for a naturally tender and flavorsome steak. This steak is best served rare - medium rare

TAUPO BEEF RIB EYE 300g \$45

Taupo Beef products are sustainably farmed and strictly monitored to protect the pristine waters of Lake Taupo. Our chef recommends the cooking medium rare - medium

PORTLANDER'S 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 ask our team for today's sizes **\$11.5 PER 100GM ***



28-35 DAY DRY AGED 'PORTLANDER SIRLOIN' Angus cross beef sirloin on the bone, pasture fed in the central North Island and dry-aged in house. Available for pre order or to order on the day.

Limited 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 with the assistance from chemical reactions of the natural enzymes in the meat.

Best cooked medium rare to medium.

\$13 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



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A DISH FOR TWO

Served with 'café de welly' butter, port jus, hand cut fries and frisee salad

'THE CHATEAUBRIAND FOR TWO' \$115

550g 'Chateaubriand', Cut from the chunky end of the eye fillet and grilled to medium rare. Carved to order (NAG)

* Sharing a main - why not share an entree? These share dishes can take up to 45 minutes!

SIDES \$10 EACH

SHOESTRING FRIES, smoked paprika salt, ketchup (NAG, DF, V)

FRISEE LETTUCE, red wine vinaigrette, Scotty's bacon, black salt (NAG, DF)

PAN CHARRED ASIAN GREENS, miso butter, toasted sesame seeds (NAG)

HAND CUT FRIES, truffle aioli (NAG, V)

ICEBERG, salad cream and paprika roasted almond (NAG)

SAUCES

Port jus
Portland's 'Café de Welly' butter 🌙
Classic horseradish sauce
Choice of classic mustards
Red wine and garlic crème

ADULTERATE YOUR STEAK \$4 EACH

Butter fried Wairarapa free range egg
25g Kapiti 'Kahurangi' blue cheese
Wairarapa black truffle butter

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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