



PORTLANDER

WELLINGTON / NEW ZEALAND

LUNCH MENU

SOMETHING TO NIBBLE

AROBAKE'S CLASSIC FRENCH STYLE BAGUETTE, warmed with garlicky garlic butter.....half \$9.....whole \$16

HOUSE MARINATED MARLBOROUGH GREEN LIP MUSSELS, rye bread, smoked bacon butter.....\$18

FRESH MARKET OYSTERS, (choose your style) Natural with lemon(NAG), mignonette or ponzu with wasabi.....POA

THE CLASSICS

FISH & CHIPS (NAG*).....\$26
Battered or pan fried fresh market fish fillet, fries, lemon and tartare

PANKO CRUMBED CHICKEN BURGER.....\$22
Panko crumbed chicken burger, iceberg, Swiss cheese, Caesar dressing, Arobake milk bun, fries

TAGLIATELLE\$25
Cream of mushroom, pecorino, candied walnut, salsa verde

OPEN STEAK SANDWICH\$22
Tri-tip minute steak, jalapeno salsa, lettuce, Swiss cheese, focaccia, fries

PORTLANDER CAESAR SALAD (NAG, DF*)..... \$18
Cos lettuce, bacon, parmesan, anchovies, Portlander's Caesar dressing, 6 minute egg, croutons.

With grilled free range chicken breast \$22

BOEREWORS SAUSAGE (NAG, V).....\$25
South African Boerewors sausage sourced from 'On-Trays' Petone, curry sauce, potato and gravy

THE SUB (NAG)..... \$21
Slow braised Palliser Bay Station lamb shoulder, spring onion, iceberg, Arobake Milk roll, Gentleman's relish, shoestrings

THE GRILL

THE CHEESE BURGER (NAG*)..... \$28
21 day dry aged half pound beef burger, McClure's pickles, bacon, cheese, American mustard, ketchup, aioli, Aro bake milk bun, with fries

MAKE IT A DOUBLE \$37 (NAG*)
Twice the beef, bacon and cheese

HANDPICKED PURE SOUTH 55DAY AGED EYE FILLET (NAG).....\$42
200g, pasture fed in the central south island, hand graded for size and marbling for a naturally tender and flavoursome steak, cooked rare - medium rare

TAUPO BEEF RIB EYE 300G (NAG)..... \$45
Sustainably farmed from a small collective of farmers in the Central North Island. Cooked medium rare - medium

28-35 DAY DRY AGED 'PORTLANDER SIRLOIN' (NAG)..... \$13 PER 100G (DRY WEIGHT)

Angus cross beef sirloin on the bone, pasture fed in the central North Island, dry aged in house and cut to order.
Cooked Medium rare - medium

* All steaks served with whipped confit garlic mash, black salt and port jus our chef recommends best cooked medium rare - medium.

SIDES \$10 EACH

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

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

ICEBERG, salad cream and paprika roasted almond (NAG)

FRISEE LETTUCE, red wine vinaigrette, Scotty's bacon, black salt

Select from the classics menu, add a dessert match for a 2 course package of \$29 per person.

Why not add a wine match from the list below for an extra \$6 per person?

DESSERTS

CARAMELIZED WHITE CHOCOLATE PANNACOTTA, passionfruit and black sesame praline \$12

FLOURLESS BROWNIE, peanut butter gelato, torched banana \$13

CREATE A WINE MATCH

Nevis Bluff Pinot Rosé, Central Otago, glass 125ml.....\$11.5

Duke of Cromwell, Pinot Noir, Central Otago, glass 125ml.....\$11.5

Orlando Bay of Stones, South Australia, glass 125ml.....\$9

Orlando Bay of Stones, bubbles, South Australia, glass 125ml.....\$10.5

Orlando Bay of Stones Shiraz, South Australia, glass 125ml.....\$9.5





PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

BEVERAGES

RED WINE.....125ML..... 250MLBTL

Pinot Noir

Duke of Cromwell, Central Otago.....\$11.5.....\$22.....\$63

Duck Hunter, Marlborough.....\$11.....\$21.....\$59

Nevis Bluff, Central Otago.....\$14.....\$27.....\$75

Shiraz

Yalumba Galway, Barossa Valley.....\$9.....\$17.....\$49

Mitolo Nessus Shiraz, McLaren Vale\$10.....\$19.....\$54

Merlot

Straw Island Merlot, Nelson.....\$9.....\$17.....\$45

Cabernet

Rock Bay Cabernet Merlot.....\$9.5.....\$17.....\$45

Angus The Bull, Victoria.....\$10.5.....\$20.....\$57

ON TAP

Heineken 350ml \$9

Heineken 500ml \$13

Monteith's Barber Lager \$10

Monteith's Apple Cider \$11

Tuatara KAPAI Aotearoa Pale \$13

*also a range of spirits available

WHITE WINE.....125ML..... 250MLBTL

Chardonnay

Straw Island, Nelson.....\$8.5.....\$16.....\$43

Bay of Stones, South Australia.....\$9.....\$16.5.....\$44

Villa Maria Barrique, Hawkes Bay.....\$13.5.....\$26.....\$75

Sauvignon Blanc

Straw Island, Nelson.....\$8.5.....\$16.....\$43

Bay of Stones.....\$9.....\$17.....\$44

Pinot Gris

Straw Island, Nelson.....\$8.5.....\$16.....\$43

Starborough.....\$11.....\$20.....\$57

Riesling

Kahurangi Estate Pinot Rosè.....\$10.....\$18.....\$51

Coney Ragtime, Marlborough.....\$10.....\$19.....\$55

BOTTLED BEERS

Monteith's \$10

Black, Pilsner, Radler, Original 330ml \$9

Brewer's Series Double IPA 500ml \$17

Brewer's Series Velvet Stout 500ml \$17

Heineken 330ml \$10

Heineken Light \$7.5

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS & MIXERS.....\$5

Coca Cola, Coke No Sugar, Diet Coke, Sprite

Schweppes Tonic Water, Soda Water, Lemonade,
Dry Ginger Ale, Ginger Beer

WATER..... 500ML..... 1000ML

Acqua Panna still mineral water \$5.5 \$9.5

San Pellegrino sparkling water \$5.5 \$9.5

*full drinks menu available on request

FRUIT JUICES.....\$5

Simply Squeezed Apple, Cranberry, Grapefruit,
Orange, Pineapple, Tomato



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

@PORTLANDER_

