



# PORTLANDER <sup>EST.</sup> 2012

WELLINGTON / NEW ZEALAND

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## TO BEGIN

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*Beetroot and gin cured salmon, rye wafers, horseradish crème,  
preserved fennel, orange jelly*

*Tagliatelle, mushroom cream, pecorino, candied walnut, salsa verde*

*Individual Portlander charcuterie, selection of cured meats,  
pickles, bread and relish*

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## TO FOLLOW

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*Pasture fed 'Pure South Premium' Handpicked 55 day aged beef Eye Fillet, 200g,  
Served with whipped confit garlic mash, black salt and port wine jus.*

*Chef recommendation cooked rare to medium rare*

*Bostock's Organic free-range half grilled chicken, pea,  
radish and confit potato salad with herb dressing relish*

*Fish of the day- pommes puree, truffle watercress, sauce vierge*

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## TO FINISH

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*Flourless dark chocolate brownie, peanut butter gelato, torched banana*

*Caramelized white chocolate panna cotta with passionfruit and  
black sesame praline*

*Individual cheese selection of locally sourced NZ cheese, served  
with traditional accompaniments*

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*2 course \$49 per person*

*3 course \$59 per person*

*Menu is available from 5.30pm to 7.30pm everyday*

*Not available with discount promotions*

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