



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

TO FINISH

- CLASSIC DARK CHOCOLATE AND ORANGE TART** *with honey cream and orange* (V) \$14
- 'LOLLY CAKE ICE CREAM'** *Zilates gelati and Portlander's collaboration, sundae with whipped cream, shortbread crumb and a cherry on top* \$14
- 'TRIFLE'** *sherry soaked sponge, jelly, custard, berries and vanilla cream* (V) \$14
- STEAMED TREACLE PUDDING,** *smoked whiskey glaze, Crème Friache* (V) \$13
- TRIO OF LOCALLY SOURCED CHEESES** *served with preserve, 'Bonnie' oat crackers - ask our wait staff for today's cheese* \$28



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

DESSERT WINE

	GLASS	BOTTLE
Nevis Bluff Lake Harvest Pinot Gris, 500ml, Central Otago	\$13	\$67
De Bortoli Noble One Botrytis Semillon, 350ml, Australia	\$18	\$72
Dry River Lake 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? \$12
- Add... Frangelico | Grappa | Jameson's
- English Breakfast | Earl Grey | Green Tea | Peppermint Tea | Mixed Berry Tea | Lemon, Honey & Ginger \$4.5

NAG - no added gluten 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 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.



SMALL PLATES

- FRESH NEW ZEALAND OYSTERS** *freshly shucked seasonal New Zealand oysters* (all NAG) \$ MARKET PRICE
- Please choose your style: Natural with lemon | Mignonette | Ponzu with Wasabi*
- WARMED CIABATTA** *with garlic butter* \$11
- ROASTED PUMPKIN,** *curry yoghurt, rice bubbles, crispy cavolo nero* (NAG*) \$15
- SMOKED PORK HOCK TERRINE,** *horopito jelly, Piccalilli and charred toast* (DF*) \$16
- HARRINGTON'S BRISKET PASTRAMI,** *spicy sauerkraut, wasabi mayo, dark rye crisps* (NAG*\DF*) \$16
- FRESH SPAGHETTI,** *Marlborough clams, Scotty's bacon, smoked fish, butter, wine* \$21
- GIN CURED AKAROA SALMON,** *beetroot, kaffir lime powder, crème fraiche* (NAG*) \$21

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,** *green onion, garlic, pickled vine tomato, harissa ketchup* (NAG, DF) \$36
 - PORCHETTA,** *roasted pork belly, corn succotash, apple and sage dressing* (NAG,DF) \$35
 - FRESH FUSILLI,** *Alfredo sauce, peas, cavolo nero, cured egg yolk* \$25
 - FRESH MARKET FISH OF THE DAY,** *sustainably caught market fish, spinach puree, faro, watercress, preserved lemon and crispy shallots. Please ask your server for todays offering* (DF*) \$34
 - PALLISER BAY STATION LAMB,** *parsnip puree, roasted brussels, beetroot and lamb croquette zucchini ribbons* (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 todays offerings*

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FROM THE GRILL

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

ANGUS PRIME FLANK STEAK, 300g, Grass fed in Canterbury, South Island, our chef serves this steak medium rare **\$36**

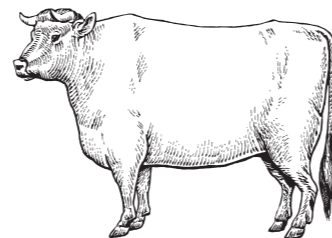
55 DAY AGED HAND PICKED EYE FILLET, 200g, pasture fed in the central South Island, hand graded for size and marbling for a naturally tender and flavoursome steak. This steak is best served rare - **\$42**

WAKANUI RIBEYE 300g, 90 day grain finished, Canterbury, South Island, chef recommends the ribeye to be cooked medium rare - medium **\$45**

PRIME ANGUS NEW YORK STRIP, 400g, grass fed in Canterbury, South Island, our recommendation of cooking medium rare - medium **\$40**

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 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 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 seasonal salad plus a garlic ciabatta to start

'THE CHATEAUBRIAND FOR TWO' **\$120**

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

THE BUTCHERS BOARD **\$115**

A duo of chargrilled premium cuts sourced by our Portlander chefs. Check with our wait staff for today's cuts

SIDES

Fries with ketchup (NAG, DF, V) \$8

Roasted cauliflower, almond taratore, capers and burnt butter (V) \$9

Brassica vegetables, burnt lemon dressing (NAG, DF) \$10

Hand cut fries, truffle aioli (NAG, V) \$11

Cos lettuce, ranch dressing, pecorino (NAG) \$9

Butter fried Wairarapa free range eggs (2) (NAG, DF, V) \$7

Torched Kapiti 'Kahurangi' blue cheese 50g (NAG) \$8

Scotty's smoked bacon, 100g, glazed with Portlander's Manuka honey (NAG) \$10

Seasonal salad with sunflower seeds, Sherry dressing (NAG, DF) \$8

SAUCES (ALL NAG)

Red wine jus

Portlander's 'Café de Welly' butter

Classic horseradish sauce

Brandy peppercorn sauce

Red wine and garlic crème

Dijon mustard

PRIVATE DINING

After something a little more private? Portlander has 2 private dining areas located in the heart of our restaurant. The two rooms comfortably seat up to 12 and 16 people each and combine together 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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