



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

TO BEGIN

GIN CURED AKAROA SALMON, *beetroot, Kaffir lime powder, crème fraiche*

CHICKEN AND BARLEY SOUP, *toast, Portlander's Manuka Honey Butter*

DEEP FRIED PANKO CAULIFLOWER, *cheese sauce, smoked paprika almonds*

TO FOLLOW

GRASS FED ANGUS SIRLOIN, *250g from Canterbury, South Island.*

NB. This steak is best cooked medium rare

BOSTOCK'S ORGANIC FREE-RANGE HALF GRILLED CHICKEN, *polenta fries, harissa, burnt lemon, confit garlic*

FRESH MARKET FISH OF THE DAY, *sustainably caught market fish, spinach puree, faro, watercress, preserved lemon and crispy shallots.*

Please ask your server for today's offering

TO FINISH

GOLDEN SYRUP SPONGE, *crème fraiche, ginger nut crumble*

'LOLLY CAKE ICE CREAM', *a Zelati Gelati and Portlander collaboration, sundae with whipped cream, shortbread crumb and a cherry on top*

TRIO OF LOCALLY SOURCED CHEESES *served with preserve, 'Bonnie' oat crackers - ask our wait staff for today's selection*

2 courses \$49 per person

3 courses \$59 per person

Menu is available from 5.30pm to 7.00pm everyday

Not available with any discount promotions

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