



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

TO FINISH

- SPICED RICE PUDDING**, salted pistachio, preserved pears, sherry syrup \$13
- ZILATES GELATI AND PORTLANDER'S COLLABORATION "LOLLY CAKE ICE CREAM" SUNDAE** with whipped cream, shortbread crumb and a cherry on top \$14
- PAMU DEER MILK AND PORTLANDER'S MANUKA HONEY CREME BRULE**, roasted cornflakes, iced chocolate gel, raspberry \$15
- GOLDEN SYRUP SPONGE**, crème fraiche, ginger nut crumble \$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 \$12
- PALLISER BAY STATION SLOW COOKED LAMB SHOULDER RAGU**, hand cut pappardelle pasta, oragne pangrattato, mushroom \$18
- CHICKEN AND BARLEY SOUP**, toast, Portlander's Manuka Honey Butter \$17
- DEEP FRIED PANKO CAULIFLOWER**, cheese sauce, smoked paprika almonds \$15
- GIN CURED AKAROA SALMON**, beetroot, kaffir lime powder, crème fraiche (NAG*) \$21

TO FOLLOW

- THE CHEESEBURGER**, 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**, polenta fries, harissa, burnt lemon, confit-garlic \$36
- ROASTED PORK BELLY**, creamed leek, silver beet, pear and vanilla sauce, sage \$35
- FRESH FUSILLI**, Alfredo sauce, pumpkin, cavolo nero, pecorino \$25
- FRESH MARKET FISH OF THE DAY**, sautéed grains, watercress, preserved lemon, burnt butter mayonaise \$36
- PALLISER BAY STATION LAMB OF THE DAY**, sauce soubise, yams, black kale, garlic whipped mash \$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

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FROM THE GRILL

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

PRIME ANGUS SIRLOIN, 250g, grass fed in Canterbury, South Island \$36

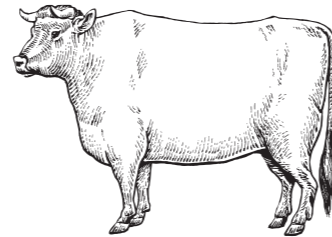
55 DAY AGED HAND PICKED EYE FILLET, 200g, pasture fed in the central South Island, hand graded for size and marbling for a naturally tender and flavoursome steak. \$40
This steak is best served rare - medium rare

WAKANUI RIBEYE 300g, 90 day grain finished, Canterbury, South Island \$43

PRIME ANGUS NEW YORK STRIP, 400g, grass fed in Canterbury, South Island \$42

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 horseradish, red wine 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)

SIDES

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

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

Maple roast pumpkin, crispy pepitas, sage butter \$10

Brassica vegetables, dukkah (NAG, DF) \$10

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

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

Garlic whipped mash \$8

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

SAUCES (ALL NAG)

Red wine jus (DF)

Classic horseradish sauce

Peppercorn sauce

Sauce of the day - please ask our staff

*Extra sauces \$3 each

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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