



## LUNCH MENU

### SOMETHING TO NIBBLE

**WARM CIABATTA** with garlic butter.....\$11

**FRESH MARKET OYSTERS**, (choose your style) Natural with lemon (NAG), Mignonette or Ponzu with Wasabi.....POA

#### THE CLASSICS

- FISH & CHIPS** (NAG\*).....\$26  
*Beer battered fresh market fish fillet, fries, malt pickled onion with lemon and tartare*
- PANKO CRUMBED CHICKEN BURGER**.....\$22  
*Swiss cheese, lettuce, Caesar dressing, Arobake milk bun, fries*
- FRESH FUSSILI** .....\$25  
*Alfredo sauce, pumpkin, cavolo nero, pecorino*
- ROASTED PORK ROLL** .....\$22  
*Wholegrain mustard, Gentleman's relish, dill pickles, leaves, Swiss cheese, 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** .....\$25  
*South African 300g Boerewors sausage sourced from 'On-Trays' Petone, onion relish, potato and gravy*
- THE SUB** ..... \$21  
*Slow braised Palliser Bay lamb shoulder, spiced dukkah, sweet mint yoghurt, Arobake milk sub with fries*

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

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

#### THE GRILL

- THE CHEESE BURGER** (NAG\*)..... \$28  
*21 day dry aged half pound beef burger, McClure's pickles, bacon, cheese, American mustard, ketchup, aioli, Arobake milk bun, fries*
- MAKE IT A DOUBLE** \$37 (NAG\*) *Twice the beef, bacon and cheese*
- 200G EYE FILLET** .....\$42  
*Pasture fed in the central South Island, chef cooking recommendation rare – medium rare*
- 300G WAKANUI RIBEYE**..... \$45  
*90 day grain finished, Canterbury, South Island*
- PRIME ANGUS 250G SIRLOIN** .....\$38  
*Grass fed Angus sirloin, 250g, best served medium - rare*
- 28-35 DAY DRY AGED 'PORTLANDER SIRLOIN'** .....\$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 red wine jus.

#### SIDES \$10

- Fries with ketchup*  
*Brassica vegetables, dukkah (NAG)*  
*Cos Lettuce, ranch dressing, Pecorino (NAG)*

### DESSERTS

*Golden syrup sponge, crème fraiche, ginger nut crumble* ..... \$13

*Pamu deer milk and Portlander's manuka honey creme brule, roasted cornflakes, iced chocolate gel, raspberry .... \$14*

*Trio of locally sourced cheeses served with preserve, 'Bonnie' oat crackers - ask our wait staff for today's cheese(NAG\*)....\$28*

### CREATE A WINE MATCH

- Nevis Bluff Pinot Rosé, Central Otago, glass 125ml.....\$9*  
*Duke of Cromwell, Pinot Noir, Central Otago, glass 125ml.....\$11.5*  
*Orlando Bay of Stones, Bubbles, South Australia, glass 125ml.....\$9*  
*Orlando Bay of Stones, Cabernet Sauvignon, South Australia, glass 125ml.....\$9.5*





# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## BEVERAGES

### REDWINE.....125ML.....250ML.....BTL

#### 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

Bay of Stones, Shiraz.....\$9.5.....\$17.5.....\$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

Vidal Reserve Merlot Cabernet.....\$11.5.....\$21.....\$59

### 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

### WHITEWINE.....125ML.....250ML.....BTL

#### 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 / Rose

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



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