



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

PRIVATE DINING

After something a little more private?

With a beautiful view of the city, natural light and stylish decor, our semi-private space nestled at the back of the restaurant, is perfect for making memories. The space is delicately separated by a heavy cinema curtain offering you privacy whilst still preserving the effervescent ambiance of the restaurant. For special occasions, we would be delighted to organise flowers, please ask one of our friendly staff for more information.



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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 we source our beef, Palliser Bay Station our lamb, our vegetables, fruits and herbs are all sourced from local farms, and various areas across the North and South Island.

We would like to thank you for your wonderful, delicious produce.

ENTREES

FRESH OYSTERS , freshly shucked seasonal New Zealand oysters	\$POA
<i>Please choose your style: Natural with lemon Mignonette Ponzu with Wasabi</i>	
SPRING LAMB RAGU , Palliser Bay Station slow cooked lamb shoulder, fusilli pasta, pecorino, baby herbs	\$18
MINISTRONI PRIMAVERA , pecorino, bread and butter (V)	\$17
GIN CURED AKAROA SALMON , beetroot, Kaffir Lime powder, crème fraiche, rye crisps (NG*)	\$21
DEEP FRIED PANKO CAULIFLOWER , cheese sauce, smoked paprika almonds (V)	\$15
ORECCHIETTE AGLIO E OLIO , pumpkin, cavolo nero, 'Kapiti Olives' olive oil, confit garlic, crushed peas (DF, V, PB)	\$18
SPECIAL RECIPE BLACK OLIVE TAPENADE , grilled flat bread, fennel seed dust (DF, V, PB)	\$14

MAINS

BOSTOCK'S ORGANIC FREE-RANGE HALF GRILLED CHICKEN , grains, roast pumpkin, leaves, Dukkah, vinaigrette, pears, harissa (DF*)	\$36
MARKET FISH OF THE DAY , new potato, confit garlic, herbs, garlic dressing, sun dried tomato, Kalamata olives (NG, DF*)	\$36
ROASTED PORK BELLY , braised leek, sage, gravy, side salad (NG*)	\$35
THE CHEESE BURGER , McClure's pickles, bacon, cheese, american mustard, ketchup, aioli, arobake milk bun, served with fries (NG*)	\$28
PALLISER BAY STATION LAMB OF THE DAY , spiced braised eggplant, chickpea fritter, blistered baby vine tomato, jus (NG, DF*)	\$38
FORAGED FROM THE KITCHEN , our plant based dish of the day – please ask our wait staff for today's offering (DF, V, PB)	\$28

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

NG - No added Gluten | DF - Dairy Free | V - Vegetarian | PB - Plant Based | * - If Available



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FROM THE GRILL

All served with charred onion silk, smoked garlic puree

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

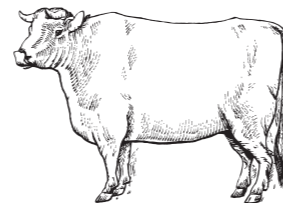
55 DAY AGED EYE FILLET, 200g, pasture fed in the central South Island, hand graded for size and marbling for a naturally tender and flavoursome steak, this steak is best served rare - medium rare \$40

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 OF 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 todays sizes \$10 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 \$13 PER 100GM dry weight *



SAUCES SERVED AT THE TABLE:

Red wine jus (DF), Classic horseradish sauce, Peppercorn sauce, Sauce of the day - please ask our staff

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

'THE CHATEAUBRIAND', 550g 'Chateaubriand', cut from the chunky end of the eye fillet, pan roasted to medium rare, and carved to order, served with horseradish, red wine jus (DF), hand cut fries, spring salad and a starter of olive tapenade with grilled flat bread. \$110

SIDES

Fries with ketchup (PB, V, DF, NG).....\$8

Maple roasted pumpkin, crispy pepitas, quinoa, sage oil (PB, V, DF, NG).....\$10

Spring salad, shaved vegetable, cashews, seeds, sherry ginger dressing (PB, V, DF, NG).....\$8

Gourmet potatoes, feta, rosemary, olive oil (NG, V).....\$8

Toasted broccoli, dukkah (PB, V, DF, NG).....\$9

Hand cut fries, truffle aioli (NG).....\$11

Butter fried Wairarapa free range eggs (NG).....\$7

Grilled Scotty's smoked bacon (100g) glazed with Portlander's Manuka honey (NG, DF).....\$9

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