



PORTLANDER ^{EST} 20 ₁₂

WELLINGTON / NEW ZEALAND



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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.

ENTRÉES

- FRESH OYSTERS**, freshly shucked seasonal New Zealand oysters \$POA
Please choose your style: Natural with lemon | Mignonette | Ponzu with Wasabi
- SPRING LAMB RAGU**, Palliser Bay Station slow cooked lamb shoulder, fusilli pasta, pecorino, baby herbs \$18
- 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

MAINS

- ROASTED FREE-RANGE CHICKEN SUPREME**, grains, roast pumpkin, leaves, Dukkah, vinaigrette, pears, harissa (DF*) \$36
- PAN SEARED AKAROA SALMON**, 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
- FORAGED FROM THE KITCHEN**, grilled marinated tofu, warm roasted capsicum and quinoa salad, salsa verde, baby herbs (DF, V, PB) \$30

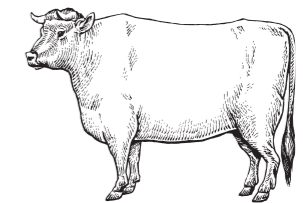


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FROM THE GRILL

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
- PALLISER BAY STATION LAMB 'RACK AND RUMP' DUO**, char grilled rack, sous vide and pan finished rump – served medium \$38
- 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*
- THE CHATEAUBRIAND'**, 550g 'Chateaubriand' for two, cut from the chunky end of the eye fillet, pan roasted to medium rare, and carved to order \$80



SAUCES SERVED AT THE TABLE

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

HOW ITS 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 |

SIDES

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