



PORTLANDER EST.
20
12

WELLINGTON / NEW ZEALAND

ENTRÉES

Fresh Market Oysters, choose your style:
Natural with lemon (SGI) | Sauce mignonette - POA

Marlborough Green Lip Mussel, Squid and Chorizo Cassoulet, soft bread and butter - \$15

Fusilli Aglio e Olio, 'Kapiti Olives' olive oil, crushed peas, pickled cherry tomatoes grilled vegetables (vegan) - E | \$17 M | \$25

Romaine Lettuce, parmesan, bacon, croutons, caesar dressing, 6 minute egg - \$15

Palliser Bay Lamb Ragu, pulled slow cooked lamb shoulder, fusilli pasta, pecorino, baby herbs, peas - E | \$18 M | \$27

Warmed Focaccia Bruschetta, smoked garlic and dijon oil, Marlborough black salt - \$10
ADD: Mozzarella fior de latte - additional - \$4

MAINS

All served with whipped garlic mash

Angus Pure Ribeye, 300g - \$38

Pure South Eye Fillet, 200g - \$37

Palliser Bay Station Lamb Cut of the day, ask our wait staff for today's prepared cuts - \$38

Served with a choice of - Red Wine Jus (DF) | Horseradish | Classic Peppercorn | Sauce of the day

Pan Seared Akaroa Salmon, brown caper butter - \$36

Roasted NZ Pork Belly, whole grain mustard - \$35

Grilled Free-Range Chicken Supreme, kaffir lime salt - \$35

CLASSIC ACCOMPANIMENTS

Shoestring Fries, served with ketchup (PB, V, DF, NG) - \$6

Whipped Garlic Mash, a Portlander classic - \$6

Sauteed Broccoli, dukkah, (PB, V, DF, NG) - \$6

Salad Leaves, cashews, seeds, sherry ginger dressing (PB, V, DF, NG) - \$5

DESSERTS

Callebaut Ruby chocolate panna cotta, spiced berry compote - \$10

Warm double chocolate brownie, creme Chantilly - \$9

Selection of Zelati's gelatos, with an old-fashioned pink wafer - \$5 per scoop

Duo of locally sourced cheeses, candied walnuts, quince, crackers - ask our wait staff for today's cheese - \$20