



DINNER MENU

LITTLE DISH

Fresh market oysters – POA

Gin cured Akaroa salmon, verjus - \$16

'Quick roast' cauliflower, sage and almond - \$12

Spicy, sticky lamb ribs - \$13

Hot smoked Wakanui brisket, horseradish \$15

Mac n cheese, sweet corn, parmesan - \$11

Confit garlic mini loaf, soft butter - \$9

West coast Whitebait fritter sandwich - \$20

SALADS AND SOUPS

Roasted beetroot, vinaigrette, Drunken Nanny's

goats curd, hazelnuts, herbs - \$14

Mixed leaves salad, grains, picked cherry tomato,
nuts, seeds - \$13

Smoked fish and corn chowder, ½ garlic loaf - \$14

Tomato and fennel soup, ½ garlic loaf - \$11

BIG DISH

Braised lamb and vegetable pie, mash - \$32

Green lip mussel broth, chorizo, linguini - \$34

Foraged from the kitchen | our plant based dish of the
day – please ask our wait staff for today's offering - \$32

The cheese burger and fries, dry aged beef patty, pickles,
bacon, cheese, mustard, ketchup, aioli, milk bun - \$25

Celeriac risotto, Jerusalem artichoke crisps - \$25

SPECIAL

PORTLANDER POTLUCK - \$60 per person

Trust the chef from start to finish; a bespoke Portlander
experience. Whole table only, max 6.

THE MEAT

STEAK

All served with smoked garlic puree & slaw

Wakanui grain finished:

Ribeye 300g - \$39

Eye fillet, 200g - \$39

Pasture fed:

55-day aged, handpicked Sirloin, 250g - \$37

Tri Tip Rump, 300g - \$35

Chateaubriand - carved Eye Fillet, 500g - \$75 | this will
take a bit of time, please allow for a 30 minute wait

PORTLANDER'S SIGNATURES

All served with two veg and sauces of your choice,
good to share (if you want) - these will take a bit
of time, please allow for a 40 minute wait

28-day dry aged Sirloin on the bone, pasture fed.
Best cooked medium rare and carved. Please
select from today's sizes | \$13 per 100g (dry weight)

Long bone OP Ribeye, Hawkes Bay, pasture fed.
Best cooked medium rare and carved. Please
select from today's sizes | \$11 per 100g (dry weight)

SAUCES

Red wine jus | Mandy's horseradish sauce |

Peppercorn brandy butter | Whole grain mustard

MAIN FARE

All served with slaw

Palliser Bay Lamb Rack and Rump, jus – \$38

Bostock's crispy Chicken breast, lime salt - \$34

Pan fried Market Fish, caper salsa - \$36

Roasted NZ Pork Belly, grain mustard - \$35

Wild caught Venison Striploin, 200g, dark cocoa salt - \$39

THE VEG

Sautéed greens - \$5

Some mash - \$5

Side of dressed salad leaves - \$5

Beef fat steak fries, house-made ketchup - \$6

MADE YOU LOOK!

Dessert is always a good idea, ask our wait staff for the dessert menu



BEVERAGES

WINE

RED WINE

Pinot Noir	125ml	250ml	BTL
Duke of Cromwell, Central Otago	\$11.5	\$22	\$63
Squealing Pig, Central Otago	\$11	\$21	\$59
Nevis Bluff, Central Otago	\$14	\$27	\$75

Shiraz	125ml	250ml	BTL
Taylors Jaraman Shiraz, Clare Valley & McLaren Vale	\$12	\$23	\$65
Vidal Reserve Syrah, Gimblett Gravels, Hawke's Bay	\$13	\$24	\$69

Merlot	125ml	250ml	BTL
Straw Island Merlot, Nelson	\$9	\$17	\$45
Thorn-Clarke Sandpiper Merlot, Barossa	\$10.5	\$19	\$54
Vidal Reserve Merlot Cabernet, Hawke's Bay	\$11.5	\$21	\$59

Cabernet	125ml	250ml	BTL
Angus The Bull, Victoria	\$10.5	\$20	\$57

WHITE WINE

Chardonnay	125ml	250ml	BTL
Straw Island, Nelson	\$8.5	\$16	\$43
Kahurangi Mt Arthur, Nelson	\$11.5	\$22	\$58
Seresin, Marlborough, NZ	\$12	\$23	\$64

Sauvignon Blanc	125ml	250ml	BTL
Straw Island, Nelson	\$8.5	\$16	\$43
Squealing Pig, Marlborough	\$11	\$21	\$57
Seresin, Marlborough, NZ	\$12	\$23	\$64

Pinot Gris	125ml	250ml	BTL
Straw Island, Nelson	\$8.5	\$16	\$43
Starborough	\$11	\$20	\$57

Riesling	125ml	250ml	BTL
Paddy Borthwick, Riesling, Wairarapa, NZ	\$11.5	\$22	\$58

BEERS

ON TAP

Heineken, 350ml	\$9
Heineken, 500ml	\$13
Monteith's Pilsner	\$11
Monteith's Apple Cider	\$11
Tuatara Hazy Pale Ale	\$12
Tuatara IPA	\$12
Black Dog Chomp, NZ Pale Ale	\$13
Black Dog Dog father	\$13

BOTTLED BEERS

Monteith's Original	\$10
Black, Pilsner, Radler, Original, 330ml	\$10
Brewer's Series Double IPA, 500ml	\$17
Brewer's Series Velvet Stout, 500ml	\$17
Heineken, 330ml	\$10
Heineken Light	\$7.5
Heineken Zero	\$7

NON-ALCOHOLIC BEVERAGES

Soft Drinks & Mixers - \$5 each

Coca Cola, Coke No Sugar, Diet Coke, Sprite,
Schweppes Tonic Water, Soda Water, Lemonade,
Dry Ginger Ale, Ginger Beer

Fruit Juices - \$5 each

Orange, Tomato, Apple

Water	500ml	1000ml
Antipodes still mineral water	\$5.5	\$9.5
Antipodes sparkling water	\$5.5	\$9.5