



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

Wakanui beef cheek, parsnip mousseline, port jus - \$15

Mac n cheese, spring onion, parmesan - \$11

Confit garlic mini loaf, soft butter - \$9

SALADS AND SOUPS

Roasted beetroot, vinaigrette, goats curd,

hazelnuts, mesclun - \$14

Smoked chicken salad, grains, mixed leaves,

nuts, seeds - \$16

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

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

BIG DISH

Braised lamb navarin, spring potatoes, vegetables,

gremolata - \$32

Wild South Island Venison, red wine and mushroom

pie served with mash - \$34

The cheese burger and fries, dry aged beef patty, pickles,

bacon, cheese, mustard, ketchup, aioli, milk bun - \$25

Roasted fennel, spinach and sundried tomato risotto,

goats curd, crispy pumpkin seeds - \$25

SPECIAL

PORTLANDER POTLUCK - \$65 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

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 Chicken breast, lime salt - \$34

Pan fried Market Fish, caper salsa - \$36

Roasted NZ Pork Belly, grain mustard - \$35

THE VEG

Sautéed greens - \$5

Some mash - \$5

Side of dressed salad leaves - \$5

Beef fat steak fries, aioli - \$6

MADE YOU LOOK!

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