



## LUNCH MENU

### LITTLE DISH

Gin cured Akaroa salmon, verjus - \$16

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

Spicy, sticky lamb ribs - \$13

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

### SANDWICHES | BURGERS

All served with fries

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

Smoked chicken toasted sandwich, brie, onion,  
cranberry, white loaf - \$16

Sautéed steak toasted sandwich, pepper brandy  
butter, Swiss cheese - \$18

Roast pork belly, slaw, hot sauce, milk bun - \$18

### BIG DISH

Wild South Island Venison, red wine and mushroom  
pie served with mash - \$32

Roasted fennel, spinach and sundried tomato risotto,  
goats curd, crispy pumpkin seeds - \$25

Fried battered fish, steak fries, lemon,  
aioli and ketchup - \$25

## 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

### 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