



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

GRAZING TABLE

SAMPLE MENU \$99PP

Ploughman's table, a selection of artisanal breads sourced locally, served with dips, spreads and butters with a selection of cured meats, preserves and pickles

Akaroa cured salmon, kaffir lime powder, crème fraiche

Individual grain salads, goats cheese, sherry vinegar dressing

Palliser bay station lamb meatballs, cumin seed yoghurt

Hero dish:

Pasture fed OP ribeye on the bone

Secondary mains for the table:

Roasted NZ pork belly, gourmet potatoes, jus lie

Seared market fish of the day, salsa verde, pea tendrils

Served with a selection of Portlander style sides, sauces and accompaniments

A selection of our house made desserts served 'petite' to share

ADD:

A selection of NZ cheese with crackers and preserves for an additional \$4pp

Canapes on arrival for an additional \$10pp