



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## 3 COURSE SET MENU

### TO START

#### Breads & Dips

Focaccia crisps with dips

Little bowl of tomato soup

### ENTREE

Cured salmon, verjus

### MAIN

Choice of one:

Wakanui ribeye, 300g, port wine jus, horseradish

Crispy skin chicken breast, pan sauce, lime salt

Palliser Bay lamb rack and rump, braise sauce, salsa verde

All served with confit garlic puree, slaw and  
a selection of seasonal sides & salads for the table

### DESSERT

Ruby chocolate Pannacotta, meringue, strawberry sauce

ADD: a selection of NZ cheese, crackers and preserves - \$4pp