



DINNER MENU

STARTERS

Fresh market oysters – POA

Gin cured Akaroa salmon, kaffir lime, verjus – \$16

Spicy, sticky lamb ribs – \$13

Sliced prosciutto de san Danielle, avocado, citrus, leaves – \$19

Roasted beetroot, vinaigrette, goats curd, hazelnuts, leaves – \$15 | Add smoked chicken – \$19

Ciabatta loaf, smoked garlic butter – \$13

A DISH

Portlander's special shepherd's pie, slow-cooked lamb shoulder and vegetables – \$34

Smoked fish and corn chowder, herb mini loaf, soft butter – \$27

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

Fettuccini puttanesca, capers, olives, chilli, red sauce, olive oil, spanish onion – \$28

RECOMMENDED WINE PAIRING

Stonecroft Reserve Syrah 2015 – Great match with rich proteins like our Palliser Bay Station Lamb, and even better with our Signature Sirloin. Only available by bottle – \$138

Nevis Bluff Reserve Pinot Noir 2014 – Great match with our Free-range Chicken or Pork Belly. Bottle – \$108

Marc Bredif Vouvray Chenin Blanc 2005 – Best matched with our Pacific Oysters, Market Fish, and Fettuccini. Bottle – \$136

THE MEAT

STEAK

All served with smoked garlic puree, charred capsicum rouille

Wakanui grain finished Ribeye 300g – \$40

Handpicked pasture fed Eye Fillet, 200g – \$39

Pure south pasture fed Sirloin, 250g – \$37

Tri Tip Rump, 300g – \$36

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

PORTLANDER'S SIGNATURE

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

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

SAUCES

Red wine jus | Mandy's horseradish sauce | Torched peppercorn brandy butter | Whole grain mustard | 'Sunday roast' gravy

MAIN FARE

Served with smoked garlic puree, charred capsicum rouille

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

Roasted free-range ½ chicken, lime salt – \$35

Market Fish, caper salsa – \$36

Roasted NZ Pork Belly, grain mustard – \$35

THE VEG

Sautéed greens – \$5

Spring potatoes, herb butter – \$5

Side of dressed salad leaves – \$5

Beef fat steak fries, aioli – \$6

Cauliflower and cheese, almond crumble – \$6

MADE YOU LOOK!

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