

TO BEGIN

Fresh market oysters – 6 for \$30 or 12 for \$58
'Rockefeller' Kiwi style, grilled with panko, kawa kawa and parmesan butter | Beer battered with Huffman's hot sauce | 'Au Naturel' with lemon

Ciabatta loaf, smoked garlic butter – \$13

Portlander's deli platter, a selection of Mediterranean cold cuts, warmed ciabatta, piccalilli – \$22

STARTERS

Confit Akaroa salmon, pickled fennel, kaffir lime, white balsamic dressing, Spanish onion, rye bread – \$18

Roasted beetroot salad, vinaigrette, orange and dill cream cheese, hazelnuts, mesclun – \$15
add smoked chicken – \$19

Sticky spicy lamb ribs, roasted smoked garlic, blacksesame seeds – \$15

Marlborough green mussel velouté, smoked fish, salmon pearls, roasted bacon – \$19

Chicken, orange and pistachio terrine, crispbread, macerated fig paste, sweet and sour cucumber – \$17

MAIN FARE

XL lamb meatballs, smoky tomato sauce, pan roast baby vegetables, gremolata, truffle mashed potato – \$32

Palliser Bay lamb rack and rump duo, kumara mash, pea and mint puree, jus – \$38

Grilled ½ chicken, horopito dry rub, bacon and mushroom quinoa pilaf, Portlander's white BBQ sauce – \$36

Market fish of the day, check with our wait-staff for today's dish – \$36

Fettuccini, sauce pomodoro, sunflower seeds, olives, chilli, salsa verde, mushroom and walnut mince – \$34

Roasted pork belly, celeriac, preserved lemon and apple salad, Portlander's Manuka honey and pumpkin silk – \$37

'The Cheeseburger', 200g 21-day dry aged beef burger, pickles, bacon, cheese, mustard, ketchup, aioli, Arobake milk bun, fries – \$27

'The Cheeseburger' 'A La Mode', 200g 21-day dry aged beef burger, caramelised onion jam, Swiss and Kapiti Kahurangi blue cheese, truffle aioli, Arobake milk bun, hand cut fries – \$30

OUR STEAK

All served with smoked garlic puree, choice of sauce:

Wakanui grain finished ribeye, 300g – \$40

Handpicked pasture fed eye fillet, 200g – \$39

Chateaubriand, carved pan roasted eye fillet, 500g – \$75

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

10 hour sous vide tri tip rump, 300g – \$36

PORTLANDER'S SIGNATURE

Carved and served with truffle mashed potato, mesclun and parmesan salad, sauce of your choice:

Portlander's 28-day dry aged pasture fed sirloin, on the bone – \$13 per 100g (dry weight)

'Tomahawk Ribeye', long bone OP ribeye steak, pasture fed hereford beef – \$11 per 100g (dry weight)

These steaks are big cuts designed to share (or not!!) so please allow 40 minutes for cooking time. Ask our wait staff for today's available cuts.

SAUCES

Classic port wine jus | Mandy's horseradish sauce | Torched peppercorn and brandy butter | Whole grain mustard | Classic bearnaise

SIDES

Sautéed broccoli, almond crumble, smoked paprika and citrus oil – \$8

Truffle mashed potato, smoked garlic butter – \$8

Mesclun salad, with parmesan, grapes, burnt orange dressing – \$8

Romaine lettuce, salad cream, toasted sunflower seeds, crispy onions – \$9

Beef fat steak fries, ketchup – \$9

Cauliflower and cheese 'au gratin', three cheese topping – \$13

Portlander's hand cut fries, truffle aioli – \$12



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND