

## 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 – \$37

**Market fish of the day**, check with our wait-staff for today's dish – \$37

**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 – \$14 per 100g (dry weight)

**'Tomahawk Ribeye'**, long bone OP ribeye steak, pasture fed hereford beef – \$12 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 – \$9

**Truffle mashed potato**, smoked garlic butter – \$8

**Mesclun salad**, with parmesan, grapes, burnt orange dressing – \$9

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

**Beef fat steak fries**, ketchup – \$10

**Cauliflower and cheese 'au gratin'**, three cheese topping – \$15

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



**PORTLANDER** EST. 2012

WELLINGTON / NEW ZEALAND