



LUNCH MENU

STARTERS, SALADS & PLATES

Ciabatta loaf, smoked garlic butter - \$13

Confit Akaroa salmon salad, pickled fennel, white balsamic dressing, Spanish onion, rye bread crisps, mesclun - \$18

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

Crispy cajun buttermilk chicken salad, romaine lettuce, salad cream, toasted sunflower seeds, crispy onions - \$19

Seared Palliser Bay lamb fillet salad, mesclun, parmesan, smoked paprika roast almonds, burnt orange dressing - \$19

Spicy, sticky lamb ribs, roasted smoked garlic, black sesame seeds - \$15

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

Fried battered fish, fries, lemon, sauce gribiche - \$26

SANDWICHES | BURGERS

'The Cheeseburger', pickles, bacon, cheese, mustard, ketchup, aioli, milk bun - \$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 - \$30

Smoked chicken toasted sandwich, brie, cranberry, white loaf - \$16

Portlander cheesesteak, sautéed steak and roasted onion, hoagie roll, pepper brandy butter, Swiss cheese, smoked garlic, pickles - \$20

Portlander pork roll, shaved roasted pork belly, jus, smoked garlic, pickles, hot sauce - \$18

Crispy Cajun buttermilk chicken, romaine lettuce, aioli, Huffman's hot sauce, Swiss cheese, fresh hoagie roll - \$18

OUR STEAK

All served with smoked garlic puree, choice of sauce:

Wakanui grain finished ribeye, 300g - \$40

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

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

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

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

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 brandy butter | Whole grain mustard

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

Beef fat steak fries, ketchup - \$9



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