



TO BEGIN

Fresh market oysters – 6 for \$30 or 12 for \$58

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, relish – \$22

STARTERS

Confit Akaroa salmon tartare, capers, pickled golden beetroot, kaffir lime, baby herbs, 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, black sesame seeds – \$16

Classic smoked fish, corn and potato chowder, grilled bread – \$19

Sautéed lambs fry, belly bacon and mushroom 'Sauce Chasseur', toast – \$17

MAIN FARE

XL lamb meatballs, smoky tomato sauce, pan roast baby vegetables, gremolata, truffle mashed potato – \$33

Palliser Bay lamb rack and rump duo, kumara mash, crushed minted peas, jus – \$38

Grilled marinated ½ chicken, spiced roasted root vegetables, pan jus – \$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, baked apple, ginger cream braised cabbage – \$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

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, 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)

'The Chateau', cut from the whole eye fillet, pan roasted and served medium rare, 550g – \$90

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 béarnaise

SIDES

Sautéed broccoli, almond crumble, smoked paprika and citrus oil – \$9

Cumin roasted root vegetables, marinated house made labne – \$10

Truffle mashed potato, smoked garlic butter – \$8

Mixed lettuce salad, parmesan, salad cream, 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 POTLUCK - \$75 PER PERSON

A 'trust the chef' experience from start to finish. Like any surprise and delight, there will be no formality, no set menus. Just relax, and let the chefs do what they do best!

Must be booked at least 24 hours in advance.