



LUNCH MENU

STARTERS, SALADS & PLATES

Ciabatta loaf, smoked garlic butter - \$13

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

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

Seared Palliser Bay lamb fillet and roast vegetable salad, mesculun, vinaigrette, house made labne, dukkah spice - \$19

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

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

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

SANDWICHES | BURGERS

All served with fries

'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, cheese sauce, jalapeño relish, pickles - \$20

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

Crispy Cajun buttermilk chicken, 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

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

SIDES

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

Truffle mashed potato, smoked garlic butter - \$8

Mixed lettuce salad, parmesan, salad cream, crispy onions - \$9

Beef fat steak fries, ketchup - \$9

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