



# PORTLANDER

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WELLINGTON / NEW ZEALAND

## MEAL KITS

### **Wakanui Ribeye, 300g with Marlborough sea salt**

Grain finished for 90-120 days, hand selected, and best cooked medium rare! Served with a generous side of truffle potato mash with smoked garlic butter - \$25 or \$45 for two

### **Palliser Bay Station Farm lamb shanks (avg weight 300g cooked)**

Slow braised in Portlander's port wine jus and caramelised onions. Served with a generous side of truffle potato mash with smoked garlic butter.

\$17 or \$30 for two

## SIDES

Peas with mint jelly butter and crispy pumpkin seeds - \$6

Sauerkraut slaw with dill cream - \$5

Smoked garlic butter hoagie roll - \$6

Cauliflower and cheese Portlander style, with parmesan and smoked paprika almond crumble - \$9

Smoked garlic butter hoagie roll - \$6

## ADD A BOTTLE OF WINE, BECAUSE WHY NOT?

Taylors Jaramin Shiraz, South Australia - \$60 *recommended for the ribeye*

Duke of Cromwell Pinot Noir, Central Otago - \$50 *recommended for the lamb*

Straw Island Pinot Gris, Nelson - \$45

27 Seconds Sauvignon Blanc, NZ - \$55

Makers anonymous Prosecco - \$50

GH Mumm Grand Cordon, NV, France - \$80

Krug Brut Vintage 1998, Reims, France, Magnum 1.5 litre - \$1,200 *just trying our luck*