



## TO BEGIN

- Ciabatta loaf**, smoked garlic butter - \$13
- Palliser Bay Station lamb ribs**, slow cooked and glazed in spicy sticky sauce - \$13
- Soup of the day**, with warmed bread - \$14
- Roasted beetroot salad**, vinaigrette, orange and dill cream cheese, hazelnuts, mesclun - \$15
- Portlander's deli platter**, a selection of Mediterranean cold cuts, warmed ciabatta, picalili - \$22

## MAIN FARE

- Palliser Bay duo of lamb**, truffle mashed potato, crushed minted peas, jus - \$38
- Market fish of the day**, check with our wait-staff for today's dish - \$37
- Fettuccini**, sauce pomodoro, sunflower seeds, olives, chilli, mushroom and walnut mince - \$28
- Roasted pork belly**, truffle mashed potato, grain mustard, jus - \$37
- Fried battered fish**, fries, lemon, sauce gribiche - \$26
- 28-day dry aged pasture fed sirloin**, truffle mashed potato, smoked garlic puree, choice of sauce - \$14 per 100g, ask our wait staff for our available cuts!
- Handpicked pure south beef eye fillet**, 200g, truffle mashed potato, smoked garlic puree, choice of sauce - \$40
- Wakanui grain finished ribeye**, 300g, truffle mashed potato, smoked garlic puree, choice of sauce - \$40

**'The Cheeseburger'**, 200g 21-day dry aged beef burger, pickles, Scotty's smoked 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

## SIDES

- Truffle mashed potato**, smoked garlic butter - \$8
- Mixed lettuce salad**, parmesan, vinaigrette, crispy onions - \$9
- Shoestring fries**, ketchup - \$10
- Sautéed broccoli**, almond crumble, smoked paprika and citrus oil - \$9
- Cauliflower and cheese 'au gratin'**, three cheese topping - \$15
- Sauerkraut pickle and red onion slaw**, dill cream - \$8

## DESSERT

- New York style brownie**, with warm chocolate sauce, vanilla bean ice cream - \$12
- Zelati's gelato 'du jour' on a cone**, single scoop - \$7 | double scoop - \$12
- Selection of NZ cheeses**, served with candied walnuts, macerated fig paste, fresh pear, oat and lavosh crackers - \$28

