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## STARTERS

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**Arobake Bakery's honey ciabatta**, intense garlic butter - \$14

**Oysters**, natural with lemon or beer battered with Huffman's hot sauce - \$34 for 6 or \$65 for 12

**Spring onion and roasted potato soup**, curry and dill oil, focaccia toast, smoked paprika butter - \$17

**Confit Ōra King salmon tartare**, golden beetroot, rye wafers, cured yolk, kawakawa dust, smoked crème fraiche - \$22

**Romaine lettuce salad**, Scotty's bacon, parmesan, 6 minute egg, croutons, anchovy dressing - \$18

**Braised Palliser Bay Station lamb XL meatball**, smoked tomato sauce, skordalia, almond crumble - \$20

**Salt baked beetroot salad**, candied Canterbury walnuts and walnut oil dressing, 'Drunken Nanny's' goat curd, compressed rhubarb, mesclun leaves - \$18

**Cured beef bresaola**, Kingsmeade pecorino, micro cress, kumara crisps, grilled toast, red wine vinaigrette - \$21

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## MAIN FARE

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**Pork, sage and onion** - confit free range NZ pork belly, house made white pudding, sauce soubise, crispy sage, pot roasted pickled onions - \$39

**Bostock free range organic chicken** - Scotty's bacon wrapped breast, creamed spinach and spring onion pie, grilled zucchini, thyme - \$39

**Palliser Bay Station lamb duo** - seared rack, slow roasted shoulder rilette, kumara 'fondants', glazed heirloom beetroot, pea tendrils, jus - \$42

**Market fish of the day**, spiced carrot silk, squashed spring potatoes and chives, beurre blanc, baby herbs - \$39

**Orecchiette pasta**, mushroom walnut mince, smoked tomato pomodoro, garlic, zucchini, olives - \$34

**'The Cheeseburger'** - 21-day dry aged beef burger, pickles, Scotty's smoked bacon, cheese, mustard, ketchup, aioli, Arobake milk bun, fries - \$28

**'The Cheeseburger' 'A La Mode'** - 21-day dry aged beef burger, caramelised onion jam, Swiss and Kapiti Kahurangi blue cheese, truffle aioli, Arobake milk bun, hand cut fries - \$31

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## PORTLANDER'S SIGNATURE STEAKS

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*All served with smoked garlic silk, pommes purée and your choice of sauce:*

**Wakanui ribeye 300g**, 90-120 days grain finished in South Canterbury - \$45

**Pure south eye fillet 200g**, pasture fed in the South Island - \$40

**NY cut sirloin 300g**, pasture fed in the South Island - \$40

**'The Chateau' 550g**, 'butt end' eye fillet, 10 hour sous vide then pan finished to medium rare, carved to serve - \$85

**28-day dry aged sirloin on the bone 400-900g**, dry aged in our custom cabinet, cooked to medium rare and carved - \$15 per 100g, ask our staff for today's available cuts.

**Tomahawk ribeye, long bone OP ribeye 500-1000g**, cooked to medium rare - \$13 per 100g, ask our staff for today's available cuts.

**Sauces** - Red wine jus | Mandy's horseradish cream | Dijon mustard | Torched garlic butter | Club mushroom sauce  
**add an extra sauce for \$2**

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## SIDES

**Hand cut agria fries**, truffle oil, aioli - \$13

**Classic beef fat steak fries**, ketchup - \$10

**Portland's creamy mashed potatoes** - \$11

**Cauliflower 'au gratin'**, crispy onions, parmesan - \$15

**Sautéed broccoli**, crushed honey roasted peanuts, smoked paprika oil - \$11

**Chopped lettuce salad**, preserved lemon and olive oil, cucumber, roasted sunflower seeds - \$11

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## PORTLANDER POTLUCK

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! - \$75 per person

**Must be booked at least 24 hours in advance.**