



## LUNCH MENU

### STARTERS, SALADS & PLATES

**Arobake bakery's Honey ciabatta**, intense garlic butter - \$14

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

**Romaine lettuce salad**, Scotty's bacon, parmesan, 6 minute egg, croutons, anchovy dressing - \$20  
add smoked chicken - \$5  
add crispy cajun buttermilk chicken - \$7

**Salt baked beetroot salad**, candied Canterbury walnuts and walnut oil dressing, 'Drunken nanny's' goats curd whip, compressed rhubarb, mesclun leaves - \$20  
add smoked chicken - \$5  
add crispy cajun buttermilk chicken - \$7

**Fish and chips**, tartare, ketchup, lemon - \$27

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

### BURGERS | SANDWICHES

All served with fries

**'The Cheeseburger'**, pickles, bacon, cheese, mustard, ketchup, aioli, milk bun - \$28

**'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 and hand cut fries - \$31

**Smoked chicken toasted sandwich**, brie, cranberry, white loaf - \$18

**Shaved roast beef toasted sandwich**, Mandy's horseradish, swiss cheese, aioli - \$18

### OUR STEAK

All served with smoked garlic silk, pommes purée and 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

**28-day dry aged sirloin on the bone 400-900g**, dry aged in house 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

### SIDES

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

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

**Portlanders classic creamy mashed potatoes** - \$11

**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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