



PORTLANDER

EST.
20
12

WELLINGTON / NEW ZEALAND

STARTERS & PLATES

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

Soup of the day, focaccia toast, smoked paprika butter - \$17

Crumbed 'pork and oat' meatloaf, warm ciabatta toast, housemade piccalilli, warm plum sauce - \$17

Salt baked beetroot salad, candied Canterbury walnuts, goat curd, compressed rhubarb, mesclun leaves - \$18

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

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

Orecchiette pasta, served with your choice of:
Mushroom walnut mince, smoked tomato pomodoro, garlic, zucchini, olives or...

Slow cooked Palliser Bay lamb ragu, smoked tomato, olives, baby herbs

Entree - \$20 | Main - \$34

MAIN FARE

All served with Portlander's creamy mashed potato and your choice of sauce:

Roasted pork belly, free range New Zealand pork - \$38

Pan roasted free range chicken supreme, wrapped in Scotty's bacon - \$38

Palliser Bay Station lamb 'cut of the day' - check with wait staff for today's cut - \$38

Grass fed ribeye 300g, pasture fed in the South Island - \$42

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

28-day dry aged sirloin on the bone - dry aged in our custom cabinet, cooked to medium rare and carved - \$15 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
add an extra sauce for \$2

SIDES

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

Classic beef fat steak fries, ketchup - \$10

Cheesy pasta bake, parmesan crust, crispy onions - \$15

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

Sautéed peas, Scotty's smoked bacon - \$11

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

DESSERT

'Tiramisu' Portlander Style - 'Rich Coffee' V2 coffee and mascarpone mousse, sponge fingers, dark cocoa, brownie crumble - \$12

Gelato du jour - Zelatis gelato of the day garnished appropriately, please ask our wait staff for today's gelato - \$7.50 single scoop | \$13 double scoop

Rose water pannacotta, berry and kawakawa jelly, meringue, freeze dried berries, coulis - \$12

NZ cheese duo, fruit toast, fig pate, water crackers, fresh pear - \$28

LOCAL | ARTISANAL | RUSTIC