

STARTERS, SALADS & PLATES

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

Salt baked beetroot salad, candied Canterbury walnuts and walnut oil dressing, goats curd whip, compressed rhubarb, mesclun leaves - \$20 add smoked chicken - \$5

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

Orecchiette, 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-\$34

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

Smoked chicken toasted sandwich, Swiss cheese, relish, white loaf – \$18

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

OUR STEAK

All served with pommes purée and choice of sauce:

Grass fed ribeye 300g - \$42

Pure south eye fillet 200g, 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.

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

Sautéed greens, crushed honey roasted peanuts, smoked paprika oil - ^{\$}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



PORTLANDER CREDIT WHEN You sign up to prime club

PRIME Club is our free to join loyalty club. Access exclusive benefits, invitations to our expert in-house Masterclasses, and competitions for tickets to Wellington sporting, culture and culinary events.

