



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## BAR MENU

HANDPICKED RIBEYE 300G *55 day aged pasture fed in South Canterbury, jus* - \$45

SLOW ROAST LAMB RIBS *classic English mint sauce, herbs and leaves* - \$20

THE CHEESEBURGER *swiss cheese, American cheese, McClure's pickles, burger sauce, Arobake brioche bun, fries* - \$29

TAGLIATELLE 'ROMESCO' *fire roasted capsicum, black New Zealand garlic, almond pangrattato, labne* - \$34

CHARCUTERIE DUO *house made 'maison terrine', locally sourced cured meat, warm bread, gentleman's relish, pickles* - \$22

FRICKLES *McClure's pickles, beer batter, Huffman's hot sauce* - \$13

BALLE FARMS AGRIA FRIES *mushroom salt, black garlic aioli* - \$13

CRINKLE CUT FRIES *tomato sauce* - \$11

RIPPED LETTUCE SALAD *seeds, cucumber, vinaigrette* - \$11

BLANCHED BROCCOLI *bok choy, parsley pistou* - \$11