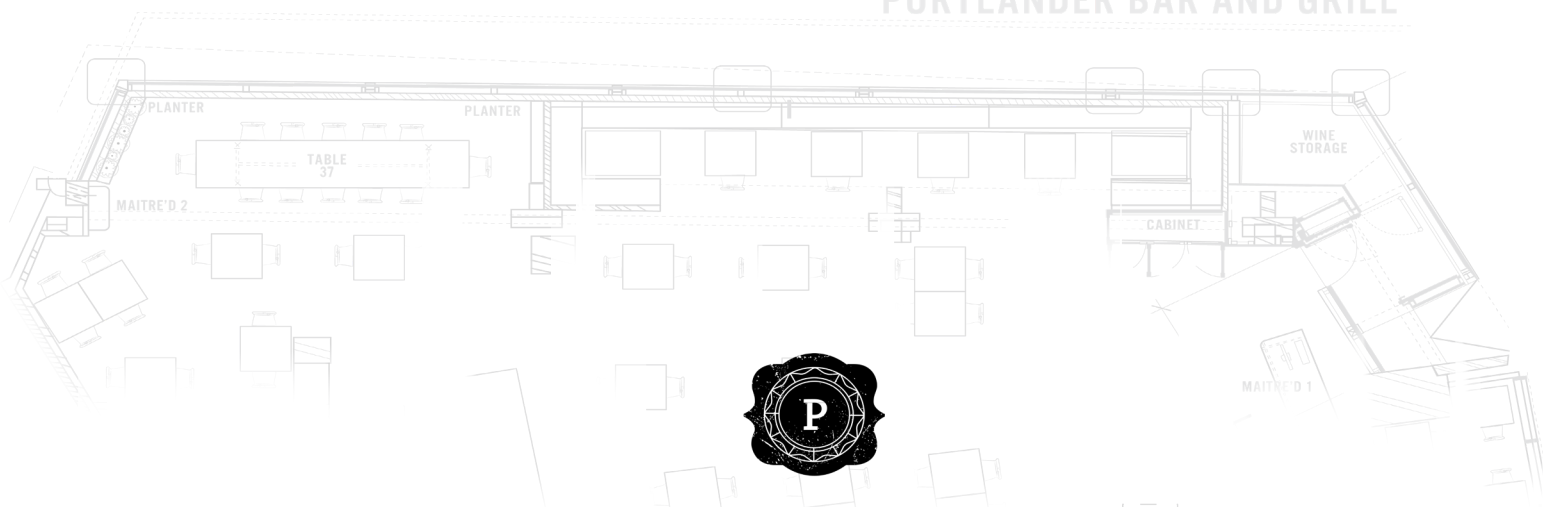


PORTLANDER BAR AND GRILL



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND



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THE OYSTER BAR

Te Matuku Oysters, direct from Waiheke Island - 3/6

TORCHED CHIPOTLE BUTTER

Bacon lardons - \$17 / \$32

AU NATURAL

With lemon - \$16 / \$30

SCAPEGRACE BLACK GIN

Cucumber jelly - \$17 / \$32

KAWAKAWA CRUMBS

Jerez vinegar - \$17 / \$32

THE DELI

A selection of European style New Zealand cured meats and charcuterie

Served with fried bread crisps, gentleman's relish & pickles

1 - \$17 | 2 - \$32 | 3 - \$42

CURED CUT OF THE DAY

'The Lady Butcher', Auckland - 50g

HOUSE MADE 'MAISON TERRINE'

Horopito jelly - 70g

ITALIAN SALAMI OF THE MOMENT

Mediterranean foods, Wellington - 60g

STARTERS

AROBKE'S STONE BAKED HONEY CIABATTA, *manuka*

smoked garlic butter - \$15

SMOKED KAHAWHAI CHOWDER, *green-lipped mussels,*

shredded corn crisps - \$20

WAIRIRI BUFFALO MOZZARELLA, *manuka honey confit*

butternut, compressed cucumber, spiced puffed rice, red wine vinegar reduction - \$21

CURED MT COOK SALMON, *horseradish cream,*

preserved lemon dressing, rice wafer, beetroot powder - \$21

THE BIRDSONG COLLAB, *an ever evolving dish created in collaboration with Birdsong Farm - a small scale, hyper local and sustainable grower of organic vegetables and produce in Whitemans Valley - \$18*

Please ask our wait staff for today's creation.

'SPECKLE PARK' BEEF BURGER, 200G

Pasture fed at Hill Country Farm, Hawke's Bay

THE CHEESEBURGER *Swiss cheese, American cheese,*

McClure's pickles, burger sauce, Arobake brioche bun, fries - \$29

'A LA MODE' *smoked provolone, beer battered onion*

rings, Scotty's bacon, burger sauce, pickles and a frizzle on top, Arobake brioche bun, Balle Farm agraria fries - \$33

ADD ONS - *Gluten Free Bun Swap-Out - \$1 | Portion of Scotty's Bacon - \$3.5 | Fried Wairarapa Egg - \$4 | Extra Cheese - \$3*

Make it a Double! - \$10



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COOKED ON THE LAVA GRILL

We partner direct with local farms and producers for the best quality product

Served with charred onion silk, Portlander's salt and your choice of sauce

HANDPICKED EYE FILLET 200G *55 day aged pasture fed in South Canterbury* - \$42

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

NY CUT SIRLOIN 400G, *pasture fed in South Canterbury* - \$45

THE CHATEAUBRIAND 550G, *pasture fed, cooked to medium rare and carved to order* - \$85

LUMINA LAMB

Born and raised in the New Zealand hill and high country, free range, grass-fed and finished on specially cultivated chicory herb pastures

Served with classic English mint sauce, red wine jus and Portlander's salt

SLOW GRILLED LEG OF LAMB *marinated with preserved lemon and garlic, cooked to medium and carved to order. Limited numbers per night* - \$37

RUMP AND RIB DUO *grilled 10 hour sous vide rump and glazed slow roasted rib* - \$40

PORTLANDER'S SIGNATURE STEAKS

\$15 per 100g - Limited numbers available, see our service team for today's available cuts

28 DAY DRY AGED SIRLOIN ON THE BONE 400-900G *Angus/Hereford cross, pasture fed in central North Island. Dry aged in-house in our custom cabinet, cooked to medium rare and carved*

TOMAHAWK RIBEYE 500-1000G *long bone 'OP Ribeye' cooked to medium rare. Speckle Park beef pasture fed in Hill Country Farms, Hawke's Bay*

SAUCES - *Red Wine Jus | Club Mushroom | Torched Horopito & Brandy Butter | Mandy's Horseradish Cream Chicken Gravy | Extra Sauce* - \$2

MAIN FARE

MARINATED CREOLE CHICKEN MARYLAND *charred spring onion, chicken gravy, sour wafer crisp* - \$38

FROM THE OCEAN *a dish of the day based on sustainably and ethically caught fish and seafood* - \$38

ROASTED NZ PORK BELLY, *mustard and pear* - \$38

VEGETABLE CAPONATA *semolina gnocchi, covolo nero, charred cauliflower* - \$34

CLAM LINGUINI *smoked bacon lardons, sauvignon blanc butter sauce, cured egg yolk, black garlic* - \$38

SIDES

BALLE FARM AGRIA FRIES *kasundi ketchup* - \$13

CRINKLE CUT FRIES *tomato sauce* - \$11

PORTLANDER'S GARLIC MASHED POTATO - \$11

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

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

SAUTEED MUSHROOMS *thyme, garlic, lemon* - \$12

BROWN BUTTER FRIED EGGS *Portlander's salt* - \$9

BIRDSONG SIDE OF THE DAY - \$12

CAULIFLOWER 'AU GRATIN' *crispy onions* - \$16

KAIBOSH - *A side portion of charity! Donate to Kaibosh, a local charity helping feed communities in need* - \$5

At Portlander, we work closely with suppliers and producers to ensure that all of our Beef is hormone free and Halal.

All of our seafood is sourced using the 'Best Fish Guide' to ensure sustainable choices for our oceans.

We only use free range chicken and pork products.

At Portlander, our kitchen contains traces of Gluten, Nuts, Soy and Seafood. Please notify our team if you suffer from allergies.



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Private Dining

Find out more here
portlander.co.nz/private-dining



A TIP OF THE HAT TO SOME OF OUR SUPPLIERS, GROWERS, FARMERS & PRODUCERS



Are you a member of PRIME club? It's our free to join loyalty program for clients who think of us as more than just a piece of meat. Scan the QR code to join and become instant friends of Portlander - friends with benefits...

primeclub.nz/register

