



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## TO START

Arobake's stone-baked smoked garlic ciabatta bread

\$15

Fresh, natural oysters with lemon

3/\$16 6/\$30

## SMALL

CURED MT COOK SALMON horseradish cream, preserved lemon dressing, rice wafer \$21

SMOKED KAHAWAI CHOWDER green lipped mussels, shredded corn crisp \$20

WAIRIRI BUFFALO MOZZARELLA prosciutto, rocket, toasted walnuts \$23

LYONNAISE SALAD iceberg lettuce, poached egg, bacon, crouton, toasted seeds, vinaigrette \$20

## LARGE

PORTLANDER BURGER swiss cheese, bacon, lettuce, gherkins, tomato kasundi, aioli, crinkle fries \$32

BEEF SIRLOIN STEAK BURGER roasted red onion, Swiss cheese, Dijon mustard, aioli, agria fries \$35

LINGUINI VONGOLE southern surf clams, bacon lardons, black garlic puree \$38

PORCHETTA rolled pork belly, Bosc pear, Dijon mustard \$38

GNOCCHI AL CAPONATA tomato caponata, cauliflower, crispy calvo nero \$34

## PORTLANDER SIGNATURE

Served with charred onion silk and Portlander's salt

PURE SOUTH 55 DAY AGED BEEF EYE FILLET 200G red wine jus \$42

PURE SOUTH 55 DAY AGED BEEF RIBEYE red wine jus \$45

PAN-GRILLED MARKET FISH OF THE DAY please ask wait staff \$36

DRY AGED SIRLOIN ON THE BONE 500 - 1000G \$15 per 100g

TOMAHAWK RIBEYE - LONG BONE 700 - 1200G \$15 per 100g

## SIDES

RIPPED LETTUCE SALAD cucumber, toasted mix seeds, vinaigrette \$11

BLANCHED BROCCOLI bok choy, parsley pistou \$11

SAUTÉED MUSHROOM thyme garlic and lemon dressing \$12

BALLE FARMS AGRIA FRIES Homemade tomato Kasundi \$13

MR CHIPS CRINKLE CUT FRIES tomato ketchup \$11

GARLIC MASHED AGRIA POTATO garlic butter \$11

BROWN BUTTER FRIED EGG why not with steaks? \$4.5 each

If you have a food allergy or special dietary needs, please notify a member of our team and we will do our best to accommodate

LOCAL | ARTISANAL | RUSTIC