

## TO START

3/\$18 6/\$34 \$15 Arobake's stone-baked smoked garlic ciabatta Fresh, natural oysters with lemon

ħ	SMALL		LARGE	
	CURED MT COOK SALMON horseradish cream, preserved lemon dressing, rice wafer	\$23	PORTLANDER BURGER swiss cheese, bacon, lettuce, gherkins, tomato kasundi, aioli, crinkle fries	\$32
	SMOKED KAHAWAI CHOWDER green lipped mussels, shredded corn crisp	\$22	BEEF SIRLOIN STEAK BURGER roasted red onion, Swiss cheese, Dijon mustard, aioli, agria fries	\$35
	WAIRIRI BUFFALO MOZZARELLA prosciutto, rocket, toasted walnuts	\$23	LINGUINI VONGOLE southern surf clams, bacon lardons, black garlic puree	\$40
	LYONNAISE SALAD iceberg lettuce, poached egg, bacon, crouton, toasted seeds, vinaigrette	\$20	PORCHETTA rolled pork belly, Bosc pear, Dijon mustard	\$38
1			GNOCCHI AL CAPONATA tomato caponata, cauliflower, crispy calvo nero	\$36

## Served with charred onion silk and Portlander's salt DRY AGED SIRLOIN ON THE BONE 500 - 1000G \$18 per 100g \$47 PURE SOUTH EYE FILLET 200G red wine jus TOMAHAWK RIBEYE - LONG BONE 700 - 1200G \$18 per 100g PURE SOUTH 55 DAY AGED BEEF RIBEYE red wine \$52

\$36

PAN-GRILLED MARKET FISH OF THE DAY please ask

wait staff

PORTLANDER SIGNATURE

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	RIPPED LETTUCE SALAD cucumber, toasted mix seeds, vinaigrette	\$11	BALLE FARMS AGRIA FRIES Homemade tomato Kasundi	\$13
	BLANCHED BROCCOLI bok choy, parsley pistou	\$11	MR CHIPS CRINKLE CUT FRIES tomato ketchup	\$11
	SAUTÉED MUSHROOM thyme garlic and lemon dressing	\$12	GARLIC MASHED AGRIA POTATO garlic butter	\$11
			BROWN BUTTER FRIED EGG why not with steaks?	\$4.5 each