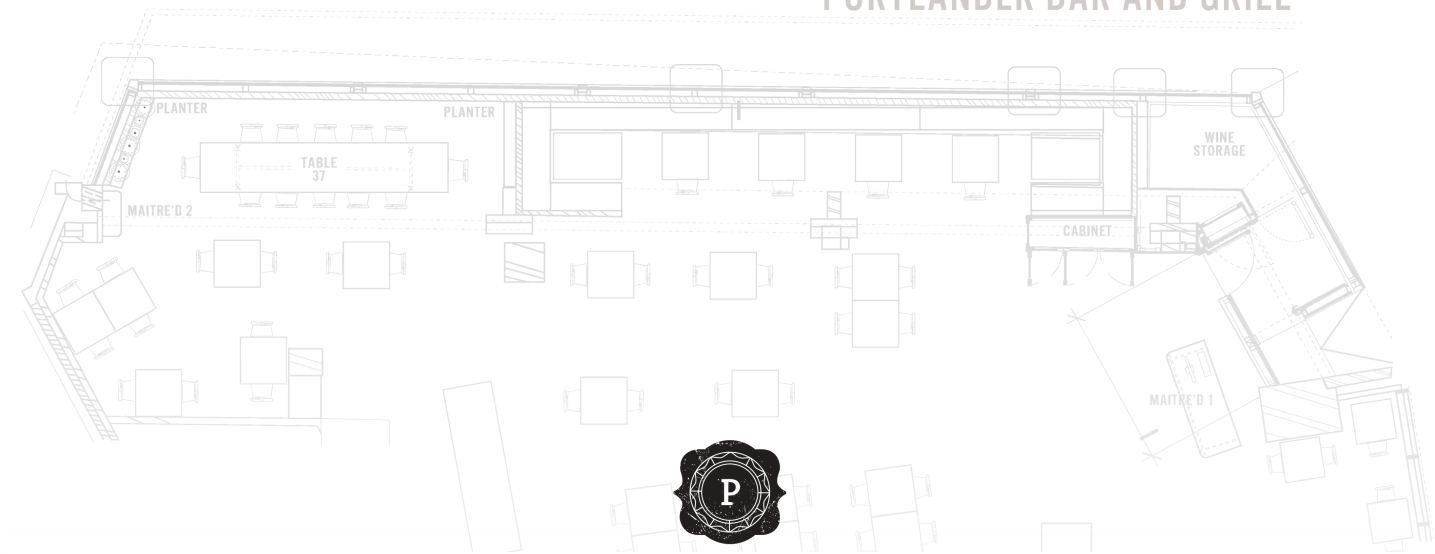


PORTLANDER BAR AND GRILL



PORTLANDER

EST.
20
12

WELLINGTON / NEW ZEALAND



THE OYSTER BAR

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

TORCHED CHIPOTLE
BUTTER
Bacon lardons - \$19 / \$36

AU NATURAL
With lemon - \$18 / \$34

SCAPEGRACE BLACK GIN
Cucumber jelly - \$19 / \$36

KAWAKAWA CRUMBS
Jerez vinegar - \$19 / \$36

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

AROBAKE'S STONE-BAKED HONEY CIABATTA,
manuka-smoked garlic butter - \$15

SMOKED KAHAWHAI CHOWDER,
green-lipped mussels, shredded corn crisps - \$22

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 - \$23*

EXOTIC MUSHROOM RISOTTO,
with truffle and lavender - \$23

'SPECKLE PARK' RARE BREED BEEF BURGER, 200G

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
frickle on top, Arobake brioche bun, Balle Farm agria
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



COOKED ON THE LAVA GRILL

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

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

PURE SOUTH EYE FILLET 200G *pasture-fed in South Canterbury* - \$47

HANDPICKED RIBEYE 300G *55 day aged pasture-fed in South Canterbury* - \$52

NY CUT SIRLOIN 400G *pasture-fed in South Canterbury* - \$52

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

PORTLANDER'S SIGNATURE STEAKS

\$18 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 our custom cabinet, cooked to medium rare and carved

TOMAHAWK RIBEYE 500-1000G *long bone 'OP Ribeye' cooked to medium rare. Speckle Park rare breed 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 - \$5

MAIN FARE

MARINATED CREOLE CHICKEN MARYLAND *charred spring onion, chicken gravy, sour wafer crisp* - \$40

FROM THE OCEAN *a dish of the day based on sustainably caught fish and seafood* - \$40

ROASTED NZ PORK BELLY *mustard and pear* - \$40

VEGETABLE CAPONATA *semolina gnocchi, covolo nero, charred cauliflower* - \$36

CLAM LINGUINI *smoked bacon lardons, sauvignon blanc butter sauce, cured egg yolk, black garlic* - \$40

LAMB RUMP AND RIB DUO *grilled 10-hour sous vide rump and glazed slow-roasted rib, classic English mint sauce, red wine jus and Portlanders's salt.* - \$44

SIDES

BELLE 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 *Portlanders'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.



PORTLANDER EST. 2012
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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

