



WE WORK CLOSELY WITH SUPPLIERS AND PRODUCERS TO ENSURE THAT ALL OF OUR BEEF IS HORMONE FREE AND HALAL.

PORTLANDERS EST. 2012

WELLINGTON / NEW ZEALAND

ALL OF OUR SEAFOOD IS SOURCED USING THE 'BEST FISH GUIDE' TO ENSURE SUSTAINABLE CHOICES FOR OUR OCEANS.

The Oyster Bar

FRESH MARKET OYSTERS | 3/6

TORCHED CHIPOTLE BUTTER

Bacon lardons | \$21 / \$42

AU NATURAL

With lemon | \$21 / \$42

SCAPEGRACE BLACK GIN

Cucumber jelly | \$21 / \$42

KAWAKAWA CRUMBS

Jerez vinegar | \$21 / \$42

The Deli

A SELECTION OF EUROPEAN-STYLE NEW ZEALAND CURED MEATS & CHARCUTERIE

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

1 \$17 | 2 \$35 | 3 \$45

CURED CUT OF THE DAY

Mediterranean Foods, Wellington, 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 | \$26

CURED MT COOK SALMON

Horseradish cream, preserved lemon dressing, rice wafer, beetroot powder | \$23

EXOTIC MUSHROOM RISOTTO

With truffle and lavender | \$23

Hurunui Farms Angus 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 friddle on top, Arobake brioche bun, Balle Farm agria fries | \$34

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



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 Portlanders — friends with benefits...

primeclub.nz/register



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



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Cooked on the Lava Grill

WE PARTNER DIRECTLY WITH LOCAL FARMS & 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 | \$52

HANDPICKED RIBEYE 300G

55 day aged pasture-fed in South Canterbury | \$66

NY CUT SIRLOIN 350G

Pasture-fed in South Canterbury | \$62

THE CHATEAUBRIAND 500G

Pasture-fed, cooked to medium-rare and carved to order in South Canterbury | \$98

Portlanders's Signature Steaks

\$21 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. Prime Angus, Glenburn Station, Wairarapa

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 | \$45

ROASTED NZ PORK BELLY

Mustard and pear | \$48

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 rump and glazed slow-roasted rib, classic English mint sauce, red wine jus and Portlanders's salt | \$44

Sides

BALLE FARMS AGRIA FRIES Kasundi ketchup | \$13

CRINKLE CUT FRIES Tomato sauce | \$11

PORTLANDERS'S GARLIC MASHED POTATO | \$11

RIPPED LETTUCE SALAD Seeds, cucumber, vinaigrette | \$11

BLANCHED BROCCOLI Bok choy, parsley pistou | \$11

SAUTÉED MUSHROOMS Thyme, garlic, lemon | \$14

BROWN BUTTER FRIED EGGS Portlanders's salt | \$9

CAULIFLOWER 'AU GRATIN' Crispy onions | \$16

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