



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

TO START

Arobake Bread served with Smoked Honey Butter

ENTREE

Choice of one:

Lumina Lamb Ribs served with a Classic Mint Sauce and Crispy Shallots

Cured Akaroa Salmon served with Nam Jim Sauce and a Nori Rice Wafer

Buffalo Mozzarella served with Honey Confit Butternut, Candy Walnuts and a Red Wine Balsamic Glaze

MAINS

Choice of one:

Catch of the Day served with Beurre Blanc Sauce, Confit Fennel and Grill Kissed Lemon Cheek

Kumara & Ricotta Gnudi served with Beurre Noisette, Cherry Tomato and Shaved Pecorino

Carved to share...

Pure South Chateaubriand 400-450g, served with Port Wine Jus

All served with chefs sides to share

DESSERTS

Choice of one:

Sticky Date Pudding served with Caramel Sauce & Gellissimo Vanilla Bean Ice Cream

Blueberry Pannacotta served with White Chocolate Crumble and Lemon Sorbet