

Brunch

SMASHED AVO · 23

Baked feta, pickled onions, red pepper silk, spiced seeds on sourdough

WEDGE SALAD · 25

Bacon, parmesan, croutes, topped with a poached egg

PROSCIUTTO TOAST · 25

Whipped ricotta, rocket, red wine reduction

PANCAKE STACK · 24

Caramelized banana, bacon, maple syrup

EGGS YOUR WAY · 19

Scrambled, poached, or fried on sourdough

CREAMY GARLIC MUSHROOMS · 18

Finished with coconut cream and fried shallots

EGGS PORTLANDER · 31

Poached eggs, potato cakes, smoked bacon, hollandaise sauce

PORTLANDER BURGER · 34

28-Day aged beef patty, Scotty's bacon, smoked provolone, onion lace, lettuce, secret sauce, steak-cut fries

Make it a Double +10

NEW ZEALAND RESERVED EYE FILLET (200g) · 54

Petite leaf salad, port wine jus

MARKET FISH · 40

Fire-roasted red pepper silk, petite leaf salad, lemon

WILD MUSHROOM FETTUCCINE · 38

Mascarpone, truffle, pangrattato, pecorino, parley pistou

Add-Ons

POACHED OR FRIED EGG +4

MUSHROOMS +5

HASH BITES, BACON OR GRILLED SAUSAGES +6

WE PARTNER DIRECTLY WITH LOCAL FARMS & PRODUCERS FOR THE BEST-QUALITY PRODUCT

Beverages

VITTORIA ESPRESSO · FROM 6

Black, white, hot chocolate

LE MAISON DU THE · 5.5

English breakfast, earl grey, lemon & ginger, green, chamomile

MIMOSA · 10 GLASS / 50 CARAFE (SERVES 6)

Maker's 'Anonymous' prosecco, orange juice

BELLINI · 14 GLASS

Maker's 'Anonymous' prosecco, peach purée



where meat
meets mastery