

Oyster Bar 3/6

TORCHED NDUJA BUTTER · 23 / 44

Bacon lardons

KAWAKAWA CRUMB · 23 / 44

With aged balsamic vinegar

AU NATURAL · 23 / 44

Served with lemon

BEER BATTERED · 23 / 44

Served with hot sauce

Entrées

STONE BAKED HONEY CIABATTA · 16

Smoked garlic butter

NEW ZEALAND STICKY LAMB RIBS · 30 / 59

Classic mint sauce, pickled onions

PRAWN RISOTTO · 28

Sauvignon blanc butter emulsion, lemon, chilli oil, pecorino

WEDGE SALAD · 21

Condensed milk mayo, Scotty's bacon lardons, parmesan, pink onions, garlic croutes

Signature Lava Grill Cuts

All served with fire roasted pepper silk & choice of sauce

28 DAY DRY AGED IN-HOUSE SIRLOIN

BONE-IN 400G-1000G · 25 PER 100G

Angus/Hereford cross, pasture-fed in central North Island. Dry-aged in our custom cabinet, cooked to medium rare and carved

AGED TOMAHAWK / 'OP RIBEYE 500G · 25 PER 100G

Ribeye' cooked to medium rare. Prime Angus, Glenburn Station, Wairarapa

NEW ZEALAND BEEF CHATEAUBRIAND 400G · 91

Pasture fed Quality Beef sourced throughout New Zealand from local suppliers

See waiter for today's availability

NEW ZEALAND RESERVED EYE FILLET 200G · 54

Sourced New Zealand Grass fed Angus

HANDPICKED AGED RIBEYE 280G · 66

Pasture-fed aged ribeye, handpicked by our butcher for exceptional marbling and rich flavour

SMOKED VENISON DENVER LEG 250G · 55

'Fair game' venison - wild caught in Invercargill

LUMINA LAMB RUMP 300G · 54

Grass-fed and chicory & clover finished - description.

NY CUT STRIPLON 350G · 63

Pasture-fed in South Canterbury

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

CHOICE OF SAUCE · EXTRA SAUCE 5

Mandys Horseradish cream / Smoked garlic butter / Port wine jus / Torched horopito & brandy butter / Club mushroom sauce



Where meat
meets mastery

Large Plates

PORK SCOTCH FILLET · 49

Orchard thieves cider, preserved thyme, horopito & granny smith apple, watercress

CONFIT CHICKEN LEG · 43

Braised balsamic onion buerre monte, frizzled leek

MARKET FISH · 49

Trust the fisherman, a dish based around sustainably caught fish

PORTLANDER BURGER · 34

28 day aged beef patty, 'Scottys' bacon, smoked provolone, onion lace, lettuce, secret sauce, steak fries

WILD MUSHROOM & GUANCIALE FETTUCINE · 38

Mascarpone, truffle, pangrattato, pecorino, parsley pistou

CAULIFLOWER CUTLET · 36

Kumara caramel, smoked chimichurri

Discover the 'Port & Lander'

THE SURF & TURF EXPERIENCE · 150
Selection of todays butcher cuts & crustaceans

Add a side to complete the endeavour!



*Where meat
meets mastery*

Sides

GARDEN GREENS · 13

Crisp cabbage, green goddess dressing, odd bunch cucumber, spiced seeds

STEAK CUT FRIES · 12

Tomato ketchup

MINUTE POTATOES · 13

Poppy seed & tarragon butter

BROCCOLI & KALE · 13

Black garlic & lemon emulsion, candied walnuts

BROWN BUTTER EGGS · 8

Portlander's salt

MACARONI & CAULIFLOWER AU GRATIN · 17

Kawakawa pangratatto

OTAKI CARROTS · 14

New Zealand honey, baked feta, cumin seeds

Dessert

TIRAMISU · 18

Lady fingers with Baileys & amaretto

SMASHED MERINGUE · 18

Mascapone cream, mixed berry & pistachios

CHOCOLATE MOUSSE · 18

Whittakers chocolate, citrus, walnut caramel, praline

CRÈME BRULEE · 18

Cinnamon cream, caramelised pumpkin seeds

CHEESE SELECTION · 1 FOR 18 / 3 FOR 35

Honey comb, candied nuts, preserve, oat crackers

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

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

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



Are You a Prime Club Member?

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

Weekend Brunch

10:30AM-2:30PM

Every Saturday & Sunday | À la carte menu

Bubbles & cocktail specials

Sunday Roast

5PM ONWARDS

Main Course Roast + Desert

\$60 per person

Private Dining

Portlander offers many options for private dining in Wellington, separating you from the bustle of our main restaurant, while presenting a stellar culinary experience for your next soiree.

Choose from our restaurant spaces boasting multiple arrangements sure to fit any occasion.

If you have an enquiry for any of our Private Dining Spaces, please email...

info_portlander@evt.com

