



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

where meat meets mastery

BEERVANA CHEF'S TABLE

In partnership with Garage Project

ENTREE

Cured Line-caught Trevally Tacos

Flamingo City pickled watermelon, lime & coconut crema, pink grapefruit salsa

Pairing: Flamingo City – Pink Pomelo Paloma Florida Weisse

MAIN

Resin Head Short Rib

Coffee Rub, Smoked Pepper puree, Burnt Onion & beef fat crumb

Pairing: Resin Head – West Coast IPA

DESSERT

72% Dark Chocolate delice

Black Milk stout anglaise, malt crumble, espresso mascarpone, miso caramel & sea salt roasted hazelnuts

Pairing: Black Milk – Imperial Milk Stout



LOCAL | ARTISANAL | RUSTIC