



PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

where meat meets mastery

TUATARA CHEF'S TABLE

COURSE 1 & 2

Served tapas style for sharing

Wild Game Venison Tataki

Yuzu ponzu, tempered scallions, oyster emulsion, crusted rye

NZ Green-Lip Mussels

Yuzu & citrus mayonnaise, pork & nori floss

Pairing: Tuatara Yuzu Hazy

COURSE 3 & 4

Petite Beef Wellington

Mushroom duxelles, Dunkel onion gravy

Dirty Prawn Rigatoni

Bratwurst, Speck, Oktober Lager cream sauce, Pecorino

Pairing: 'Oktober' German-Style Lager

DESSERT

Portlander Classic Sticky Date Pudding

Buttered shortbread, Baltic Porter caramel, Plum sorbet

Pairing: Plum Baltic Porter