# PORTLANDER EST. 2012

**SIGNATURE RESTAURANT**

Modern New Zealand · Fire · Beef · Seafood

## OYSTER BAR

**NEW ZEALAND OYSTERS ·**
**3 FOR 25 - 6 FOR 48**
Natural · Beer Battered · Baked Kilpatrick

## TO BEGIN

**AROBAKE STONE-BAKED CIABATTA · 15**
Manuka-smoked garlic butter · Lot 8 herb oil

**SOUP DU JOUR · 20**
Served with grilled Portlander bread

**NZ SEAFOOD CHOWDER · 24**
Potato · sweetcorn · seasonal vegetables · sourdough shrapnel

**BRAISED BEEF SHORT RIB · 26**
Tuatara *'West Coastin"* Hazy IPA with Harissa mayo · messy onion lace

**VENISON CARPACCIO · 26**
Mandy's horseradish cream · pickled shallot · rye · smoked oil

**COAST & COUNTRY PINTXO · 28**
Crayfish & crème fraîche mousse · chargrilled NZ striploin · citrus - on beef fat toasted baguette

**WEST COAST WHITEBAIT FRITTER · 28**
Oyster mayonnaise · petite rocket · lemon - on white bread

*where meat meets mastery*

## FROM THE FIRE

**PORTLANDER'S SIGNATURE GRILL**

Served with your choice of sauce & Portlander salt

**NZ EYE FILLET · 56**
200g

**PURE SOUTH STRIPLOIN · 59**
350g

**LAKE OHAU WAGYU RIBEYE MB 3-4 · 72**
250g

**28-DAY DRY-AGED BONE-IN SIRLOIN · 28** PER 100G
400g-1,000g +

**TOMAHAWK / OP RIBEYE · 28** PER 100G
500g-1,000g +

**CUT OF THE DAY · MP**
Please see your server for today's choice

**SAUCES**
Choose one: port wine jus / Mandy's horseradish cream / cognac mushroom & peppercorn / cowboy butter / wholegrain mustard / torched blue cheese sauce

Additional sauce · 5

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS, PLEASE NOTIFY A MEMBER OF OUR TEAM AND WE WILL DO OUR BEST TO ACCOMODATE

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

# PORTLANDER TO SHARE

**1KG ST LOUIS-STYLE PORK RIBS · 85**
Whisky & burnt orange glaze · house slaw with fries

Prepare to get messy

**SLOW-COOKED LAMB SHOULDER · 95**
Very hung labneh · vadouvan · pomegranate molasses

**CHATEAUBRIAND · 120**
500g · carved to share · choice of sauce

**PORTLANDER GRILL BOARD · 159**
Selection of premium NZ beef · grilled vegetables · fries · two sauces

# FROM LAND & SEA

**PORTLANDER BURGER · 34**
28-day aged beef patty · double Swiss cheese · cos lettuce · housemade cucumber pickle · black garlic aioli · fries

**CHARRED CAULIFLOWER · 38**
Broad bean · peas · mint & feta pulse · confit garlic oil · spiced pepitas

**DIRTY PRAWN & GUANCIALE SPAGHETTI · 40**
White wine · semi-dried tomato · pangrattato · parmesan · basil

**MARKET FISH · 49**
Sustainably caught NZ fish · seasonal garnish · Chef's sauce

Your choice of: pan-fried / oven-baked / streusel-crumbed

**STUFFED NZ PORK BELLY · 49**
Gremolata · shaved fennel · scallion gravy

# SIDES

**BROWN BUTTER EGGS · 8**

**LEAF SALAD · 13**
Cabbage · red wine vinaigrette · Moroccan seeds

**SHOESTRING FRIES · 14**
Black garlic aioli

**PORTLANDER BEEF-FAT HASSELBACK POTATOES · 15**
Burnt onion & leef salt

**PORTLANDER MASH · 15**
Smoked garlic butter · house gravy · onion lace

**SAUTEED BROCCOLINI · 16**
Lemon · chilli · toasted almond

**HONEY-GLAZED BABY CARROTS · 17**
Whipped preserved-lemon ricotta · dukkah

**PETITE CAESAR · 17**
Bacon · white anchovy · parmesan · confit garlic crumb

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