



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## STARTERS

*"All sorrows are less with bread."*  
Miguel de Cervantes Saavedra

### BREADS

Selection of house made bread served with balsamic, olive oil and rock salt. \$7

### DELI SELECTION

Chef's choice of cold cuts from the deli. \$9

## ENTRÉE

*"Your body is not a temple, it's an amusement park. Enjoy the ride."* Anthony Bourdain

### PORTLANDER CAESAR SALAD

Served with cos lettuce dressed with caesar dressing. Garnished with croutons, anchovies, bacon, shaved parmesan cheese and a poached egg. \$16.5

### WAKANUI BEEF TARTARE

Wakanui premium 90 day grainfed finished beef tenderloin served with crispy shallots and wasabi yoke and pink salt. \$17

### OYSTERS

Natural or with one of - Balsamic, sea salt and pepper // Grapefruit and caviar sauce // Tempura with ponzu sauce. \$4 per Oyster

### OVEN ROASTED ROMA TOMATO SOUP

Slow roasted acid free roma tomatoes, native horopito herbs with toasted fitness bread and cream fraiche. \$12

### GAME FISH SALAD

Line caught fish, with kalamata olive tapenade, boiled egg, vine tomato, grilled gourmet potato with crispy prosciutto and anchovy fillets. \$19

### BUFFALO MOZZARELLA BRUSCHETTA

Toasted pane-de-casa served with sliced acid free tomato on rocket with buffalo mozzarella bocconcini, basil pesto, olive oil, sea salt and pepper. \$16

### PAUA

Chargrilled baby paua served with panko crumbed calamari, cauliflower puree and lemon. \$20

### CRAB LEGS PLATE

King crab legs with wasabi mayonnaise and lemon. \$33

### CHARCUTERIE ( PER PERSON)

Selections of cold cut meats from the deli with sliced, fresh french sticks. \$18

## PORTLANDER SEAFOOD

*"Give a man a fish, and you'll feed him for a day.  
Teach a man to fish and he'll buy a funny hat."* Scott Adams



### SEAFOOD SHELL FOR TWO

Paua fritter with wasabi mayonnaise // Panko crumbed calamari with lemon // Garlic prawns with nut brown butter // Natural oyster with balsamic, lemon, salt and pepper // Whitebait fritters. \$80

### TODAY'S CATCH (CHANGES DAILY)

Please ask your waiter for today's fresh catch. \$35.5




### WHOLE FLOUNDER

Whole flounder, lightly dusted with seasoned flour served with nut brown butter and lemon. \$32



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

<b>SAUCES</b>	<b>PORTLANDER STEAK</b>	<i>"Reality may not be the best of all possible worlds but it's still the only place where you can get a decent steak." Woody Allen</i>	
<i>Steak served with your choice of one Portlander sauce</i>  <i>Cream peppercorn sauce</i> <i>Café de paris</i> <i>Mushroom sauce</i> <i>Béarnaise sauce</i> <i>Garlic butter</i> <i>Port and red wine jus</i> <i>Mandy's horseradish sauce</i>	<b>WAKANUI EYE FILLET</b> // 90 day grain finished, angus and hereford free range Canterbury cattle. 200G \$30 OR 300G \$38 <b>PORTLANDER SIRLOIN ON THE BONE</b> // Hawkes Bay grassfed, free range prime hereford. 500G \$42 <b>OP RIBS</b> // Hawkes Bay grassfed, free range premium steer. 500G \$42 <b>BLACK ANGUS RUMP</b> // Grassfed free range prime angus black aberdeen beef, aged for 10 weeks. 250G \$28 OR 350G \$33 <b>WAGYU</b> // Grade five to seven, very well marbled wagyu sirloin. 160G \$50 <b>T-BONE STEAK</b> // Grassfed premium free range t-bone from Eastern Hawkes Bay. 500G \$38 <b>WAKANUI SIRLOIN</b> // Angus and hereford cattle from the Canterbury region, 90 day grain finished. 250G \$28		
<b>SIDES</b>	<b>STEAK TEMPS</b> <i>please advise your waiter on how you would like your steak cooked</i>		
<i>Handcut fries</i> \$7 <i>Shoestring fries</i> \$7 <i>Gratin potato</i> \$7 <i>Rocket with parmesan cheese and balsamic salad</i> \$7 <i>Garlic and herb roasted field mushroom</i> \$8 <i>Steamed beans with toasted almond lemon butter</i> \$8 <i>Balsamic and honey roasted beetroot</i> \$8 <i>Green salad with French vinaigrette</i> \$7 <i>Crumbed onion rings</i> \$7 <i>Roma tomato with bocconcini and basil</i> \$10 <i>One fried egg</i> \$2	<b>BLUE</b> // Very red, cold centre <b>RARE</b> // Red, cool centre <b>MEDIUM RARE</b> // Red, warm centre <b>MEDIUM</b> // Pink, hot centre <b>MEDIUM WELL</b> // Dull pink, hot centre <b>WELL DONE</b> // No pink, hot centre		
	<b>PORTLANDER MAINS</b>		<i>"After a good dinner one can forgive anybody, even one's own relatives." Oscar Wilde</i>
	<b>SPATCHCOCK</b> <i>Pohutukawa honey and ginger marinated butterfly baby chicken. Served with chilli and garlic oil.</i> \$30 <b>ORANGE PORK RIBS</b> <i>Pork ribs slow braised for four hours then rubbed with a light spicy orange, cardamom and ginger marinade.</i> 500G \$28 <b>JUMBO BURGER</b> <i>250g Wakanui beef pattie with butterhead lettuce, roma tomato, caramelized onion and gruyere cheese in a jumbo size burger bun served with shoestring fries.</i> \$24 <b>PISTACHIO LAMB</b> <i>Lamb rack wrapped in chicken, spinach and pistachio nut mousse served with whipped garlic mash on bacon and mushroom ragout.</i> \$38 <b>VENISON WELLINGTON</b> <i>Wild venison loin, served medium rare, with a mushroom duxelle and duck pate wrapped in pastry. Served with manuka honey roasted baby beetroot, snow peas and a wild berry jus.</i> \$38 <b>PUMPKIN RISOTTO</b> <i>Pumpkin risotto served with broad beans, rocket and broccoli with a parmesan sauce.</i> \$30		
			



# PORTLANDER EST. 2012

WELLINGTON / NEW ZEALAND

## DESSERTS

*"I wouldn't give somebody my last Rolo if they were in a diabetic coma."* Jo Brand

### POACHED PEAR

*Champagne and cinnamon poached pear filled with almond and mascarpone cheese wrapped in filo baked and served with Kapiti vanilla ice cream with butterscotch sauce. \$14*

### BRULEE

*Coconut brulee served with pistachio biscotti. \$14*

### TIRAMISU

*Tiramisu with anglaise cream fraiche and strawberries. \$14*

### CHOCOLATE STRIPPED PARFAIT

*White and dark stripped chocolate parfait with anglaise and candied orange. \$14*

### ICE CREAM TRIO

*Selections of New Zealand's best ice cream. \$14*

## CHEESE BOARD

*"How can you govern a country which has 246 varieties of cheeses?"* Charles De Gaulle

### SELECT 3 OF THE FOLLOWING CHEESES

*Chevre goats cheese // Kikorangi blue // Mimolette // Te Mata brie // French brie // Fresh shaved parmesan cheese*  
*Cheese board served with wafers, grapes, relish and sliced french stick. \$24*

## DESSERT WINE

GLASS

BOTTLE

*Lake Hayes Noble Riesling, 2007*

\$10

\$52

*Allan Scott Late Harvest Sauvignon Blanc, Marlborough*

\$14

\$57