

## BREAKFAST MENU

### Toasted Granola \$20

Toasted Granola, Fresh Seasonal Fruit, Greek Yogurt

### Hot spiced oats \$18

Hot Rolled oats, Cinnamon, Banana, Maple syrup, Pecans

### Turkish Eggs \$24

Soft Poached Egg, Yogurt, Chili Oil, Toasted ciabatta

### Full Breakfast \$26

Poached Eggs, Bacon, Sausage, Toasted Ciabatta, Baked Beans, Golden Hash Brown

### Bacon and Eggs \$22

2 Eggs Your Way, Bacon, Tomato Relish, Toasted ciabatta

### Full Veg \$25

Grilled Tomato, Garlic, Mushroom, Golden Hashbrown, Baked Beans

\*\*GF Gluten Free available on request

Please let us know about any specific dietary requirements.

## LUNCH MENU

### Kenepuru Mussels \$35 \*\*GF

Marlborough mussels steamed in white wine and garlic with toasted ciabatta

### The Portage Salad \$27 GF

Caramelized Nuts, Carrot, Roast Veg, Cucumber

### Fish & Chips \$35

Battered Fish, Tartare, Fries, Light Salad

### Halloumi Mushroom Burger \$27\*\*GF

Grilled Halloumi, Fresh Lettuce, Mushroom Duxelles, Relish, Fries, Light Greens

\*\*GF Gluten Free available on request

Please let us know about any specific dietary requirements.

## STARTERS

Braised Lamb Croquettes \$20

Served with Smoky Babaganoush

Smoked Mushroom Pate \$19 \*\*VE

Served with Brioche Toast

Mussel & Bacon Nage \$19 \*\*GF

Fresh Mussels from the Bay, Smoky Bacon in a Creamy Sauce

Tempura Prawns \$20 \*\*GF

Crispy Tempura Prawns, Tomato Salsa, polenta crisps

\*\*GF/VE/V Gluten Free, Vegan or Vegetarian available on request

Please let us know about any specific dietary requirements.

## MAINS

### Ora King Salmon Pappardelle \$36

Ora King Salmon and Caper in a Creamy Sauce

### Mushroom Black Garlic Pappardelle \$36 \*\*V

Mushroom Thyme and Black Garlic Pappardelle

### Veggie Curry \$35 \*\*VE / GF

Thai curry with Cashew, Coriander, Crispy Tofu and Roast seasonal veg

### Garlic white wine Mussels \$35 \*\*GF

Marlborough mussels steamed in white wine and garlic with toasted ciabatta

### Angus Sirloin Steak \$46 \*\*GF

55-day aged Angus Beef Sirloin served with a smoked Mustard Butter and Honey and Thyme Potato Gratin

### Fish & Chips \$35

Battered Fish, Tartare, Fries, Light Salad

### The Portage Salad \$30 \*\*GF / VE

Main Sized Salad with Seeds, Nuts and Veggies

#### SIDES AVAILABLE:

Veggies bowl \$10 Salad bowl \$10 Bowl of fries \$10

\*\*GF/VE/V Gluten Free, Vegan or Vegetarian available on request

Please let us know about any specific dietary requirements