

Situated in the heart of Kingsland, if you are yearning for great food then you need to look no further. Our menu has been thoughtfully designed by the Portland House Head Chef, featuring dishes and flavours based on modern street food and tapas with local influences and produce.

To compliment your dining experience we have carefully chosen a fine selection of New Zealand wines and craft beers for your satisfaction.

WELCOME TO PORTLAND!

BOOK OUR VENUE

Whether its a birthday party, client meeting or family celebration we can help you create an event everyone will enjoy. We can cater for group bookings within the bar or our dinning room which can be reserved with an extensive menu specially created by our Head Chef. For bookings contact Portland team on 0211086367.



KITCHEN MENU



PIZZAS

Butcher	18.00
BBQ chicken / Bacon / roasted pepper / crispy shallots / BBQ sauce	
Margherita	18.00
Sliced tomato / bocconcini / basil	
Pepperoni Lover	18.00
Lots of Hot Pepperoni / onion / Mozzarella / chili	
Chef Special - Please ask wait staff	Add shoe string fries 4.00

KIDS MENU

Kids Fish and Chips	10.00
Kids Cheese Burger with fries	10.00

PORTLAND PLATTERS

Ploughman's Platter	28.00
NZ cheese / sliced salami / prosciutto / mild chorizo / marinated olives / artichokes / roasted capsicum / fig jam / toasted bread	
Portland house platter	35.00
Crispy chicken / lemon pepper calamari / Spanish salami / jalapeno poppers / arancini balls / croquettes / bread and dips	

DESSERT

Rich chocolate fudge brownie	12.00
with vanilla ice cream / chocolate pudding / whipped cream	
Cheese cake of the day	12.00
w berry coulis / ice cream / caramelised nuts	
Affogato	8.00
Scoop of vanilla ice cream / shot of espresso coffee	

COCKTAILS

The Blackberry Gin & Tonic	16.00
Hayman's Gin, Lime, Tonic, Blackberries, Lemon Juice and Mint	
Cucumber Splash	16.00
Absolut Vodka, Mint, Cucumber, Lime, Passionfruit and Soda	
Apple n Cinnamon Globe	16.00
Hayman's Gin, Diced Apple, Cinnamon syrup, Passionfruit and Lime	
Pomegranate n Fig Smash	16.00
Absolut Vodka, Lime, Pomegranate Syrup, Smashed Fig and Pomegranate Seeds	
Plum n Rosemary	16.00
St Remy Brandy, Doris Plum, Hayman's Gin, Sugar, Lime and Rosemary leaves	
Espresso Hazelnut Martini	16.00
Lavazza Italian Espresso shot, Frangelico, Baileys, Jumping Goat	

We also do all of the usual suspects. Really well.
Like, really well.

NON ALCOHOLIC DRINKS

Antipodes Sparkling Water	5.00	Schweppes Lemonade	5.00
Schweppes Ginger Beer	5.00	Fever Tree Tonic	5.00
Juicy Lucy Juices	5.00	Lemon, Lime & Bitters	5.50
Apple / Orange / Pineapple /		Red Bull	6.00
Cranberry		Regular / Summer Edition	

EAT

Food is a work of art by nature
Our role is too seek – gather – and thread the final chapter.

QUICK NIBBLES

Olives	6.00	Bread & Dips	8.00
Portland chunky hand cuts	8.00	Jalapeno poppers	8.00
<i>Add Bacon & Cheese</i>	4.00		
Poutine	10.00		
shoestrings / cheese curd / gravy			

SMALL PLATES

Woodfired Garlic Bread	8.00
Crispy Buttermilk Chicken	12.00
House-made slaw / Southern hot sauce / Salsa	
Pumpkin and Mozzarella Risotto Balls	11.00
Served with aioli / caramelised onion	
Grilled prawn and Chorizo skewers	12.00
Lime gremolata / chilli & garlic oil	
Portland buffalo wings	12.00
Served with mesclun/ hot peri-peri or BBQ cider sauce	
Pork croquettes	12.00
Crispy prosciutto / salsa verde / micro greens	
Crispy lemon pepper Calamari	12.00
Pickled fennel / golden raisins / preserved lemon mayo	
Chicken and mushroom arancini	12.00
Slow roast balsamic onion / sundried tomato aioli / shaved parmesan	
Pulled Pork Quesadilla	12.00
Slaw / BBQ bourbon sauce / tortilla chips / spice mix	
Vege Quesadilla	12.00
Jalapenos / refried beans / sour cream / guacamole (v)	
Nachos	12.00
Add Beef Mince \$3	
Refried beans / mozzarella / salsa / jalapeno / guacamole / sour cream	

SALADS

Grilled chicken salad	12.00
Marinated chicken strips / mixed salad / dried fruit / parmesan flakes / ranch dressing	
Mediterranean salad	12.00
Mixed salad / cucumber / fresh tomatoes / lime zest / olives / feta cheese / sumac / pomegranate syrup	
Calamari tava salad	12.00
Pan fried calamari / garlic butter / fresh salad / mixed spices	

BIGGER PLATES

Sirloin steak with garlic herb butter	18.00
Mash potato or hand cuts / whole grain mustard / red wine jus / salad	
Pea and parmesan risotto	16.00
Mushroom / chive oil / greens	
Fish and chips	16.00
Salad / hand cuts / tartar sauce	
Bangers and mash	16.00
Bangers with caramelised red onion & garlic mash	
Seafood linguine	16.00
Prawns / calamari / tomato / basil / rocket	

BURGERS Add shoe string fries for 4.00

Angus Beef Burger	12.00
Mesclun / Caramelized Onion / sliced cheese / pickles	
Crispy Buttermilk Chicken	12.00
Slaw / Swiss Cheese / Sriracha sauce / peach mango chutney	
Pulled Pork burger	12.00
Homemade BBQ sauce / chef secret slaw	
Falafel burger	12.00
Feta / tomato relish /red onion / masculine salad	
Fish burger	12.00
Tartar sauce / mixed salad / Spanish onion / tomato	

DRINK

WINE

SPARKLING + CHAMPAGNE	Gls	Btl
Da Luca Prosecco DOC	10	49
Brancott Estate Brut Cuvee Marlborough NZ 200ml	12	
Akarua Brut Central Otago, NZ	14	60
Mumm Cordon Rouge Champagne 375ml		65
Mumm Cordon Rouge Champagne		120
Piper Heidsieck Cuvée Brut NV Champagne		130

WHITE

Square Mile Sauvignon Blanc 2015 Marlborough NZ	9	40
Carrick Sauvignon Blanc 2015 Central Otago NZ	10	49
Duck Hunter Sauvignon Blanc 2014 Marlborough	12	60
Square Mile Chardonnay 2015 East Coast NZ	9	40
Torea Chardonnay 2013 Gisborne, NZ	10.5	54
Brookfields ‘Bergman’ Chardonnay 2015 Hawke’s Bay NZ	13	64
The Grayling Pinot Gris Marlborough NZ	9	40
Torea Pinot Gris 2014 Marlborough, NZ	10.5	50
Man ‘O’ War Paradise Pinot Gris Waiheke Island NZ	13	62
Nga Waka Riesling Martinborough NZ	11	54

ROSÉ

The Maker ‘Monarch’ Rose 2016 Gisborne NZ	9.5	45
La Chasse Rose 2015 Rhone France	11	54
Man ‘O’ War Pinque Rose Waiheke Island NZ	13	62

RED

Campos de Viento Tempranillo 2012 Cuenca Province, Spain	9	44
Tempus Two Merlot 2012 Hunter Valley, NSW	10	48
Chakana Malbec 2014 Mendoza, Argentina	10	49
Trapiche Cabernet Sauvignon 2013 Mendoza, Argentina	10	49
Delas Coteaux de L’Ardeche Syrah 2013 Rhone, France	11	54
Pikes The Assemblage GSM 2013 Barossa Valley, Australia	13	54
Grayling Pinot Noir 2015 Gisborne, NZ	9	44
Grower’s Mark Pinot Noir 2014 Marlborough, NZ	11	54
Akarua Rua Pinot Noir 2015 Central Otago, NZ	14	65

BEER & CIDER (BOTTLE)

Amstel Light (low-alcohol)	7.5
Galbraith’s Redemption (low-alcohol) (NZ)	8
Galbraith’s New American Style Pale Ale (NZ)	10
Galbraith’s Czech Style Pilsner (NZ)	10
Galbraith’s Munich Bavarian Lager (NZ)	10
Heineken	10
Monteith’s Selection	9.5
Original / Black / Radler / Pilsner	
Sol	9.5
Tui Crate Bottles	14
Coopers Tall Necks	16
Original Pale Ale / Best Extra Stout / Sparkling Ale	
Liberty Oh Brother! Pale Ale	11
Liberty Halo Pilsner	11
Liberty Uprising West Auckland Pale Ale	10
Parrotdog Bitterbitch IPA	10
Parrotdog Bloodhound Red Ale	11
Parrotdog Clippedwing APA (mid strength)	9.5
Tuatara ITI Little Big Hop APA (mid strength)	9
Tuatara Aotearoa Pale Ale	10
Croucher Brewing Pilsner	10.5
Renaissance Brewery Boonies IPA	11
Epic Lager ‘Really Epic’	10
Swired Hippy Berliner (Berliner Weisee)	12
Swired Tall Poppy IRA	12.5
Panhead Blacktop Oat Stout	10
Panhead Supercharger APA	330ml Can
Panhead Port Road Pilsner	330ml Can
Garage Project Beer Lager	330ml Can
Garage Project Hapi Daze Pale Ale	330ml Can
Garage Project Pils ‘n’ Thrills	330ml Can
Good George Sparkling Pale Ale	330ml Can
Good George Coffee IPA	330ml Can
Good George Original IPA	946ml Bottle
Baltika	1 Litre

Forbidden Simply Apple Cider (NZ)	10
Moa Weka Apple Cider	9.5
Zeffer Alcoholic Ginger Beer	10
Rekorderlig Cider Selection	14

Strawberry & Lime / Passionfruit / Winter Apple / Original Apple