



PORTERHOUSE

GRILL

{ OVEN BAKED BREADS }

Garlic Loaf	7.9
Hot baked ciabatta loaf with a generous hot garlic butter filling.	
Cheese & Garlic Loaf	8.9
Hot baked garlic loaf, generously topped with melted cheese.	

{ ENTRÉES }

available from 5pm

Seafood Chowder	14.9
Thick and creamy served with toasted ciabatta.	
Crumbed Mushrooms (V)	15.5
Deep fried to perfection, filled with garlic, cream cheese and cracked black pepper.	
Salt & Pepper Calamari	15.9
Dusted in a special blend of spices, then flash fried, served with tartare sauce.	
Buffalo Wings	15.9
Made to the original recipe out of Buffalo NY, these spicy wings are the 'real deal'.	
Mini Ribs (GF)	16.5
Blasted in our furnace and basted with our secret basting sauce.	
Seared Scallops (GF)	18.5
Seared for seconds, finished with a beurre blanc sauce. Perfection!	
Steak Tartare	19.9
The classic French entrée made with New Zealand's finest beef	
Tuna Titaki	16.9
Thinly sliced, coated in sesame and ginger before being seared, wasabi aioli	

{ SALADS }

Garden Salad (V) (GF)	7.5
Garden leaves, tomato, cucumber, red onion, carrot, EVO and balsamic.	
Greek Salad (V) (GF)	10.9
With black olives and feta, EVO and balsamic.	
Beef Salad (GF)	21.90
With warm medium rare beef strips topped with a tangy dressing.	
Thai Chicken Salad	21.90
Tender chicken strips on salad, topped with a zingy dressing.	
Warm Duck Breast Salad	21.90
Served with an orange and hoisin dressing	



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{ ABOUT OUR GRILL }

Grill Times May Vary. Please be patient, we promise our steaks are worth the wait

All of our steaks are grilled and basted in a manner that seals the juices in and creates that unique steakhouse flavour. Our basting is a secret recipe of sweet BBQ sauce.

All steaks are grilled to your satisfaction.

Extra Rare or Blue	Seared outside, very red and cold centre.
Rare	Seared outside, red through, cool centre.
Medium Rare	Cooked outer layer, warm through, red centre.
Medium	Cooked through, centre still pink and juicy.
Medium Well	Cooked through evenly with a little juice.
Well Done	Charred surface, cooked evenly through, very little juice.

{ FROM THE GRILL }

Our Beef is sourced from the rolling hills of the North Island, Certified Organic, our grass fed free range Black Angus is hand-picked for the best quality. Aged for at least 35 days for maximum flavour and tenderness.

		
Rump	300g	31.9
New York Strip	300g	35.9
Scotch Fillet	250g	35.9
Eye Fillet	200g	38.9
The T-Bone	500g	47.9
Lamb Loin Chops [Served to Medium only]	330g	30.9
Lazy Aged Sirloin	500g	47.9
Fat Tuesday Rump	700g	47.9

Our steaks are served with onion rings and your choice of crunchy golden fries, Pukekohe baked potato or Garlic Mash

Compliment your steak with one of our Homemade sauces, your choices include:

- Creamy Mushroom
- Cracked Black Pepper
- Creamy Garlic
- Monkey Gland Sauce (GF DF)
- Béarnaise (GF) (V)



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{ GOURMET STEAKS }

Mushroom Cheddar Melt	31.9
Rump topped with cheddar cheese and our creamy mushroom sauce.	
The Caesar Rump	35.9
Rump served on top of a crouton, topped with our creamy mushroom sauce, crispy bacon and a fried egg.	
Scallop & Sirloin	39.9
Sirloin topped with cheese, scallops and our creamy garlic sauce.	
Roquefort Fillet	39.9
Premium eye fillet topped with a rich and creamy blue cheese and garlic sauce, fig jam and crispy bacon pieces.	
Prime Rib	43.9
Scotch fillet on the bone, topped finished with a garlic butter topping.	

{ STEAK COMBOS }

Calamari Rump Combo	35.9
Rump topped with a sauce of your choice and served with calamari rings.	
Steak & Rib Combo	38.9
Best of both! Can't be beat. Served with a sauce of your choice.	

{ BURGERS }

All our burgers are served on a sesame seed bun, with golden fries and crisp onion rings.

Original Beef Burger	18.9
Our famous beef patty char-grilled and coated in our basting sauce.	
The Porterhouse Burger	20.9
Our original beef burger with your choice of pepper, garlic or mushroom sauce.	
Goodie Burger	22.9
Our Hawaiian Burger, topped with our creamy mushroom sauce. Decadence.	
Grilled Chicken Burger	20.9
Succulent chicken breast, char-grilled and coated in our basting sauce, served with your choice of pepper, garlic or mushroom sauce.	
Buffalo Chicken Burger	20.9
Crumbed chicken coated in our spicy Buffalo Sauce.	
Vegetarian Burger	18.90
Made with a feta and quinoa burger, option to add béarnaise sauce.	



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{ HOUSE SPECIALS }

available from 5pm

Flamin' Good Ribs	31.9
Tender long bone ribs blasted in our furnace and basted with our secret basting sauce, served with golden fries	
Twice Roasted Pork Belly (GF)	29.9
Twice roasted and infused with garlic and rosemary served with garlic mash and finished with a homemade apple sauce.	
Slow Braised Beef Cheek	29.9
Fresh garden veg, garlic mash and a rich velvety jus.	
Slow Roasted Lamb Shank	27.9
Slow roasted, tender lamb shank, smothered in a rich jus and served on garlic mash.	
+ Additional Shank	13.0
Confit Leg of Duck	25.9
Finished with an orange hoisin glaze, bok choy and mash.	
Chicken Schnitzel	24.9
Tender chicken breast coated in a golden crumb and accompanied with golden fries served with your choice of pepper, garlic or mushroom sauce.	
Quarter Chicken Confit	24.9
Served with a thyme jus, fresh garden veg and crisp roasted potato.	
Vegetarian Pasta	24.9
Mushroom, Capsicum, Egg plant, Cherry Tomato, Basil Pesto. Add chicken for \$5	
Spiced South Island Salmon (GF)	32.9
Salmon fillet, lightly spiced, baked and topped with a light Béarnaise sauce. Served with garlic mash.	

{ SIDES }

Bowl of fries	5.0
Garlic Mash	5.0
Baked Potato	5.0
Potato Skins (with sour cream and sweet Thai chili sauce)	5.0
Kumara mash	5.0
Seasonal vegetables	6.0
Onion rings	4.0
Extra Sauce	4.0
Sharing a meal	\$10 per person