



PORTERHOUSE

GRILL

LUNCH SPECIALS

Lunch only available from 11am - 5pm

{ TOASTED SANDWICHES }

All our sandwiches are served on farmstyle, thick cut bread and are served with a side of potato skins.

Grilled Cheese Tomato & Onion (V)	9.9
Cheese, tomato, onion and lettuce.	
Ham & Cheese	11.9
Ham, cheese, tomato and lettuce, seasoned with Dijon mustard.	
Grilled Chicken & Aioli	13.9
Chicken blended with creamy aioli, lettuce and tomato.	
Reuben	13.9
Sliced Corned beef, cheese, tomato and lettuce.	
BLT	12.9
Bacon, lettuce and tomato.	
Steak Sandwich	19.9
Sliced premium steak, relish lettuce and tomato.	

{ LIGHT LUNCHES }

Seafood Chowder	14.9
Thick and creamy served with toasted ciabatta	
Cottage Pie (GF)	14.9
Savoury mince topped with mashed potato and cheese then baked until crisp, served with a small garden salad.	
Lunchtime Schnitzel	14.9
Tender chicken breast in a golden crumb served with either Pepper, Garlic or Mushroom sauce and fries	
Lunchtime Risotto (V) (GF)	14.9
Changes regularly	
Salt & Pepper Calamari	16.9
Dusted in a special blend of spices, then flash fried, served with tartare sauce and fries.	
Lunchtime Ribs	16.9
Tender long bone ribs blasted in our furnace basted with our secret basting sauce, served with fries.	
Fish & Chips	18.9
Fried in a light beer batter, served with tartare sauce and fries.	



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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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{ DESSERTS }

Death By Chocolate	13.5
Sinfully delicious, delectably smooth chocolate mousse, topped with whipped cream.	
Belgian Waffle	13.5
Made to order Belgian waffle smothered with maple syrup and with your choice of ice cream or whipped cream.	
New York Baked Cheesecake	13.5
A classic style baked cheesecake, rich in flavour with a soft biscuit base. Served with vanilla ice cream.	
Choc Nut Sundae	10.5
Vanilla ice cream smothered in a rich chocolate sauce and chopped nuts.	
Dom Pedro	13.5
A double shot of whiskey or kahlua blended with creamy vanilla ice cream, served in a glass laced with chocolate.	
Creme Brûlée	13.5
A smooth and creamy vanilla custard with a delicious caramelised sugar top.	
Double Chocolate Brownie	13.5
Warm, rich and heavenly, served with ice cream or cream.	
Sticky Date Pudding	13.5
Served with a rich butterscotch sauce and creamy vanilla ice cream.	

{ COLD BEVERAGES }

NON-ALCOHOLIC

Antipodes	500ml	6.5		
Soft Drinks	regular	3.9	pint	5.9
Soft Drinks & Mixer	regular	4.5	pint	6.5
Lime & Soda				2.0
Juices	regular	5.5	pint	7.0
Red Bull				6.5
Bundaberg Ginger Beer				5.5
Double Thick Shakes				8.9
Chubby Chocolate, Vanilla Vixen, Strawberry Fare, Banana Choc Chip				

{ HOT BEVERAGES }

Flat White, Latte, Cappuccino, Chai Latte	5.0
Long Black, Short Black	4.5
Mochachino	5.3
Hot Chocolate	5.0
Special Coffees	13.5
Irish Coffee, Kahlua Coffee, Baileys Coffee	
Tea	4.0
English Breakfast, Earl Grey, Peppermint, Chamomile, Green, Rooibos	