



DISTINCTION WHANGAREI

• HOTEL & CONFERENCE CENTRE •

## Portobello Restaurant

**(\$5 fee will be charged for room service)**

### Entrées

<b>Cheesy garlic bread (V)</b>	<b>\$ 13.50</b>
<i>Baguette bread with homemade garlic</i>	
<b>Seafood chowder with crispy calamari</b>	<b>\$ 20</b>
<i>Creamy seafood chowder with marinara mix, mussel meat and shrimp, topped with crispy calamari served with bread and butter</i>	
<b>Soup of the day (GF Option)</b>	<b>\$ 16</b>
<i>(Please ask our wait staff) Soup comes with bread and butter</i>	
<b>Vegetable and tofu stack (V)</b>	<b>\$ 18</b>
<i>Marinated and grilled vegetables such as eggplant, carrots, potato, mushroom, celery and tomato. Finished with balsamic reduction and snow pea pods</i>	
<b>Grilled tiger prawn</b>	<b>\$ 22</b>
<i>Grilled tiger prawn marinated in Korean chili paste served with fennel and apple slaw salad, citrus and lime dressing</i>	
<b>St Louis baby pork ribs (GF option)</b>	<b>\$ 22</b>
<i>Marinated and slowly cooked baby pork ribs in our homemade sauce topped with pork reduction sauce and dusted with parsley</i>	
<b>Tori Karaage</b>	<b>\$ 20</b>
<i>Japanese boneless fried chicken marinated, coated and cooked until crispy, served with wasabi mayo and finished with spring onion</i>	

## Mains

**Fish and chips** **\$ 28**

*Fish of the day in homemade beer batter mix served with chips, garden salad, homemade tartare sauce and lemon wedges*

**Deluxe Burger** **\$ 28.50**

*Homemade beef patty on a brioche bun, lettuce, cheese, tomato, onion, sliced beetroot, egg, bacon, roasted garlic aioli and caramelized onion, served with chips and tomato sauce*

**Rogan josh curry of the day (GF OPTION)** **\$ 34**

*(Please consult your wait staff)*

**Ribeye Steak (GF)** **\$ 41**

*Ribeye Steak served with jacket potato with grated cheese and bacon bits, steamed cauliflower and carrots, caramelized onion and wholegrain mustard gravy*

**Sirloin Steak (GF)** **\$ 36**

*Ribeye Steak served with jacket potato with grated cheese and bacon bits, steamed cauliflower and carrots, caramelized onion and wholegrain mustard gravy*

**Lamb Rack (GF)** **\$ 40**

*Bone of lamb rack served with jacket potato with grated cheese and bacon bits, peas puree, grilled beans sautéed in garlic butter and lamb jus. Finished with tuiles*

**Miso Glazed Salmon** **\$ 33**

*Marinated salmon baked to perfection, served with steamed bok choy, kumara wedges and caramelized miso sauce. Dusted with sesame seeds*

**Chicken Thigh Adobo** **\$ 32**

*Marinated boneless chicken thigh, cooked in soy and dash of vinegar, served with hardboiled egg, steamed broccoli, garlic steamed rice and poppadum's*

**Linguine Puttanesca (V) (GF OPTION)** **\$ 31**

*Linguine pasta cooked in tomato base sauce with pitted olives, parsley and capers, dusted parmesan fine cheese*

## Pizza

**Pancetta and truffle Pizza (GF option) \$ 28**

*Homemade pizza base with margarine spread pancetta slices, mushrooms, and infused olives finished with cream cheese and truffle oil*

**Four cheese Pizza (V) (GF option) \$ 26**

*Homemade pizza base and pizza sauce with mozzarella cheese, edam, haloumi and feta cheese, finished with cheese sauce*

**Chicken sisig Pizza (GF option) \$ 28**

*Homemade pizza base and pizza sauce with crispy chicken and onion and mayonnaise sauce*

## Extra side dishes

**Deluxe battered chips \$ 16**

*Topped with cheese and bacon bits and cheese sauce, sour cream and sweet chili sauce*

**Wedges \$ 12**

*Sour cream and sweet chili sauce*

**Steamed vegetables \$ 10**

**Two fried eggs \$ 8**

**Steamed garlic rice \$ 6**

## Desserts

**Gluten free Brownies \$ 16**

*Served with vanilla ice cream and drizzled with chocolate sauce*

**Brandy snaps \$ 18**

*Filled with chocolate mousse, dusted with chocolate soil crumb, sorbet ice cream, macaroons petite, dried fruits and berry sauce*

**Pineapple pie \$ 18**

*Homemade warm pineapple pie served with vanilla ice cream and pineapple sauce*

**Mango and vanilla Custard panna cotta (V) \$ 17**

*Set layered vanilla and mango custard with malt biscuit soil and a mango puree reduction sauce*

**(V) Vegetarian (GF) Gluten Free (VEGAN) Vegan**



<b>NON-ALCOHOLIC</b>	<b>Glass</b>	<b>Bottle</b>
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<b>Fruit Juices</b> <i>Ask your waiter</i>		<b>\$ 6</b>
<b>Sparkling/ Still Water</b>	<b>300ml</b>	<b>\$ 7</b>
<b>Sodas</b> <i>Coca-Cola, Coke No Sugar, Sprite, Ginger ale, L&amp;P</i>		<b>\$ 5</b>
<b>Bundaberg Ginger Beer</b>	<b>330ml</b>	<b>\$ 7</b>
<b>Sparkling Fruit Juice</b>	<b>330ml</b>	<b>\$ 7</b>
<b>Red bull</b>	<b>250ml</b>	<b>\$ 6</b>

### **BEERS**

#### **Tap Beers**

<b>Standard</b>		<b>\$ 11</b>
<b>Premium</b>		<b>\$ 13</b>
<b>Standard Bottle</b>		<b>\$ 11</b>
<b>Premium &amp; Craft Bottle</b>		<b>\$ 13</b>
<b>Cider</b>		<b>\$ 12</b>

### **RTD'S**

<b>Gin &amp; Tonic</b>		<b>\$ 13</b>
<b>Long white</b>		<b>\$ 13</b>

## **SPIRITS**

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*All spirits served as doubles unless otherwise requested*

<b>Standard Spirits</b>	<b>Single \$8</b>	<b>Double \$12</b>
<b>Premium Spirits</b>	<b>Single \$10</b>	<b>Double \$14</b>
<b>Extra Premium Spirits &amp; Liqueurs</b>	<b>Single \$11</b>	<b>Double \$15</b>

## **COCKTAILS**

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<b>Mojito</b>	<b>\$ 16</b>
<i>Rum, Lime, Sugar, Mint and Soda</i>	
<b>Pina Colada</b>	<b>\$ 17</b>
<i>Rum, Pineapple and Coconut</i>	
<b>Cosmopolitan</b>	<b>\$18</b>
<i>Vodka, Cointreau, cranberry juice, and lime juice</i>	
<b>Irish coffee</b>	<b>\$ 19</b>
<i>Irish whiskey, hot coffee, sugar and cream</i>	
<b>Margarita</b>	<b>\$ 19</b>
<i>Tequila, Lime, Orange Liqueur</i>	
<b>Martini/ Espresso Martini</b>	<b>\$ 19</b>
<i>Vodka, Coffee Liqueur, Fresh Espresso</i>	

*Ask Your Waiter for any special cocktails of the week.*

## **CHAMPAGNE & SPARKLING**

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<b>Deutz Marlborough Cuvee</b>	<b>750ml</b>	<b>\$ 62</b>
<i>Vibrant lemon sorbet &amp; citrus flavors with superb Vitality &amp; freshness</i>	<b>200ml</b>	<b>\$ 18</b>
<b>Lindauer Brut</b>	<b>200ml</b>	<b>\$ 13</b>
<b>Lindauer Fraise</b>	<b>200ml</b>	<b>\$ 13</b>

<u>WHITE WINE</u>	Glass	Bottle
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<u>Sauvignon Blanc</u>		
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<b>The Grayling, Marlborough</b>	<b>\$ 10</b>	<b>\$ 39</b>
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*This delicious The Grayling Sauvignon Blanc has Aromas of Ripe gooseberry and melon revealing Full fruit intensity, resulting in a well-balanced Sauvignon Blanc with a vivacious, crisp acidity*

<b>Villa Maria Marlborough</b>	<b>\$13</b>	<b>\$49</b>
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*Bright and fruity with crisp notes of lemongrass, passion fruit, lemons and white grapefruit on the nose. Vibrant acidity with a juicy finish*

<b>Stoneleigh Latitude, Marlborough</b>	<b>\$ 13</b>	<b>\$ 49</b>
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*Displays wild gooseberry flavors with freshly Cut hay & lemon notes, finished with lingering Passionfruit and rhubarb*

<b>Church Road, Hawke's Bay</b>	<b>\$ 16</b>	<b>\$ 62</b>
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*Fragrant elderflower, grapefruit, mandarin, basil and subtle passionfruit notes. Oak bringing an underlying creaminess with a slightly flinty edge*

<u>PINOT GRIS</u>		
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<b>The Grayling, East Coast</b>	<b>\$ 10</b>	<b>\$ 39</b>
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*Aromas of white pear and peach with a Spiciness that flows through onto the sublimely balanced palate*

<b>Villa Maria Reserve</b>	<b>\$13</b>	<b>\$49</b>
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*Rich, textural, opulent wine with a creamy palate from spending extended time ageing on yeast lees. The exotic tropical fruit flavors are framed by a soft, yet balanced acidity and unctuous texture*

<b>Gwen, Church Road, Hawke's Bay</b>	<b>\$ 16</b>	<b>\$62</b>
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*Dry fresh and slightly steely. Ripe autumn orchard fruit, honeysuckle and subtle mineral complexity*

## **CHARDONNAY**

**Glass    Bottle**

<b>The Grayling, East Coast</b>	<b>\$ 10</b>	<b>\$ 39</b>
<i>A rich, full-bodied Chardonnay with aromas of Peach and tropical fruit with lifted honey notes.</i>		
<b>Church Road, Hawke's bay</b>	<b>\$ 13</b>	<b>\$ 49</b>
<i>Citrusy, peachy, slightly buttery and showing very Good depth and complicity.</i>		
<b>Villa Maria Single Vineyard</b>	<b>\$16</b>	<b>\$62</b>
<i>Fragrant citrus, complex flint and nut aromas combine with a distinctive core of mineral, lemon and mealy characters to form a seamless palate.</i>		

## **Rose**

<b>Villa Maria</b>	<b>\$13</b>	<b>\$49</b>
<i>This lighter in alcohol Rosé displays fresh, red berry fruits and floral aromas on the nose. The palate is delicately balanced, smooth and refreshing.</i>		
<b>Gwen Church Road, Hawkes Bay</b>	<b>\$ 16</b>	<b>\$ 62</b>
<i>A soft peach color with a golden hue. A Pretty aromatic nose with notes of white Blossoms, melon, peach and white strawberry.</i>		

## **RED WINE**

### **PINOT NOIR**

<b>The Grayling, Waipara</b>	<b>\$ 10</b>	<b>\$ 39</b>
<i>Lifted ripe summer berry, flower, Boronia. Tastes of fresh fruit, overlaying spicy rum and Raisin earthiness.</i>		
<b>The Last Shepherd, Central Otago</b>	<b>\$ 16</b>	<b>\$ 62</b>
<i>Aromas of cherry and spice, bright and delicate With superb bright raspberry strawberry flavors.</i>		

### **Other Red Wines**

<b>Villa Maria Merlot Hawkes Bay.</b>	<b>\$13</b>	<b>\$52</b>
<i>This deeply colored Merlot displays perfumed aromas of dark plum, violets and dried herbs, with complexing oak spice characters.</i>		
<b>Jacob's Creek Barossa Signature Cab-Sav</b>	<b>\$ 13</b>	<b>\$52</b>
<i>Barossa signature focuses on expressing the character of our signature wine region and brand home, through a range of premium Barossa reds and whites.</i>		

**Jacob's Creek Double Barrel Shiraz**      \$ 16      \$ 62  
*Deep ruby in color, this wine shows a rich and  
Complex bouquet of dark plum, berry,  
Cassis and spicy fruit*

**PORTS**      **Glass**

**Taylor's Fine Tawny**      \$ 13  
*A fine Portuguese tawny port that shows  
Delicate nutty characters from barrel maturity.*

**Taylor's Fine Ruby**      \$ 13  
*The aroma is intense and very fruity.  
Raspberries, cherries, & blackberries  
Flavors*

**COFFEES**

**Espresso, Long Black, Macchiato**      \$ 6

**Flat White, Cappuccino,  
Latte, Mocha**      \$ 6

**Tea**      \$ 6

**Hot Chocolate**      \$ 6