



DISTINCTION WHANGAREI

• HOTEL & CONFERENCE CENTRE •

Portobello Restaurant

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

Entrées

- Cheesy garlic bread (V)** \$ 13.50
Baguette bread with homemade garlic butter
- Seafood chowder with tiger prawn** \$ 20
Creamy seafood chowder with marinara mix, mussel meat, fish, shrimp and topped with tiger prawn served with bread and butter
- Soup of the day (GF Option)** \$ 16
(Please ask our wait staff) Soup comes with bread and butter
- Whitebait fritter (GF)** \$ 22
Classic New Zealand delicacy, West Coast whitebait fritter cooked in butter and served with salad, lemon, tartare sauce and mint sauce
- Stuffed eggplant (V) (VEGAN)** \$ 17
Spanish style eggplant salad with tomato, eggplant, red and white onion, herbs and spices. Served with a red roasted pepper chutney, sweet soy sauce reduction
- Pork Shanghai roll** \$ 20
Homemade pork minced with grated vegetable mix, herbs and spices, served with sweet chili sauce
- Chicken fajitas** \$ 21
Classic Mexican juicy chicken seasoned with herbs and spices, tossed with sautéed capsicum and onion. Served with sour cream, warm tortilla wraps and avocado puree

Mains

Fish and chips \$ 29

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

Deluxe Burger \$ 29

Homemade beef patty, brioche bun, lettuce, cheese, tomato, onion, bacon, teriyaki mayo and tomato chutney, served with chips and tomato sauce

Ribeye Steak (GF) \$ 41

Ribeye steak served with hasselback herb potato, steamed cauliflower and carrots with jus and horseradish on top

Short beef ribs (GF) \$ 35

Beef short ribs served with hasselback herb potato, steamed cauliflower and carrots with jus and horseradish on top

Lamb Shank OR (2PCS Shank) (GF) \$ 36 / 44

Slow cooked Moroccan lamb shank, served with mashed potato, steamed broccoli and carrots, finished with lamb Moroccan jus and microgreens

Pork drumstick OR (2PCS) (GF) \$ 33 / \$40

Slow cooked pork drumstick in a Spanish style, served with mashed potato, steamed broccoli and carrots, finished with pork caldereta sauce and microgreens

Salmon (GF) \$ 34

Baked Salmon fillet served with gourmet potato, baby carrots, baby beetroot, wilted spinach and finished with garlic honey soy and sesame seeds

Gaeng kau thai pineapple curry (GF) \$ 33

A mild spiced boneless chicken curry cooked in coconut cream, pineapple, herbs and spices. Served with jasmine steamed rice, finished with beans and egg

Vegetarian Hokkien (V) \$ 30

Stir fry hokkien noodles with cabbage, beans, carrots and celery

Pizza

Pepperoni and bacon pizza (GF option) \$ 28
Homemade pizza base with pepperoni, bacon, grated cheese and BBQ sauce

Ultimate vegetable pizza (V) (GF option) \$ 26
Homemade pizza base with olives, tomato, feta cheese, onion, mushroom, roasted pepper, almond nuts and artichoke

Extra side dishes

Deluxe battered chips \$ 16
Topped with cheese, bacon bits and served with cheese sauce, sour cream and sweet chili sauce

Wedges \$ 12
Sour cream and sweet chili sauce

Steamed vegetables \$ 10

Two fried eggs \$ 8

Steamed rice \$ 6

Desserts

Churros \$ 16
Portuguese fried dough served with vanilla ice cream and Nutella dipping sauce

Lychee float (GF) \$ 16
Layers of lychee, lotus Biscoff crumbs and sweet condensed cream

Lemon meringue pie \$ 16
Lemon curd pie with meringue on top, finished with torched glaze and grated white chocolate

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



NON-ALCOHOLIC **Glass** **Bottle**

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

BEERS

Tap Beers

Standard		\$ 11
Premium		\$ 14
Standard Bottle		\$ 11
Premium Bottle		\$ 13
Craft Beer (IPA, APA, XPA, Pilsner, Stout)		\$ 15
Cider (Apple, Blackberry)		\$ 12

RTD'S

Long White		\$ 13
Canadian Club		\$13

SPIRITS

All spirits served as doubles unless otherwise requested

Standard Spirits	Single \$8	Double \$12
Premium Spirits	Single \$10	Double \$14
Extra Premium Spirits & Liqueurs	Single \$11	Double \$15

COCKTAILS

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

Ask Your Waiter for any special cocktails of the week.

WINES

International Wine Special (By bottle)

Ask Your Waiter for special International Wine

CHAMPAGNE & SPARKLING

Deutz Marlborough Cuvee	750ml	\$ 70
<i>Vibrant lemon sorbet & citrus flavors with superb Vitality & freshness</i>	200ml	\$ 20
Botter Prosecco-Italy	200ml	\$ 18
Lindauer Brut	200ml	\$ 15
Lindauer Fraise	200ml	\$ 15

WHITE WINE

	Glass	Bottle
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Sauvignon Blanc

Montana Festival Block- Marlborough	\$ 12	\$ 40
<i>The wine is pale straw in color with green highlights. The aromas of grapefruit and white flesh nectarine is complemented by notes of capsicum and tomato leaf</i>		
Villa Maria Marlborough	\$13	\$55
<i>Bright and fruity with crisp notes of lemongrass, passion fruit, lemons and white grapefruit on the nose. Vibrant acidity with a juicy finish</i>		
Church Road, Hawke's Bay	\$ 17	\$ 70
<i>Fragrant elderflower, grapefruit, mandarin, basil and subtle passionfruit notes. Oak bringing an underlying creaminess with a slightly flinty edge</i>		

PINOT GRIS

Montana Festival Block-New Zealand \$ 12 \$ 40

Aromas of meadow flowers and wild honey. The nose makes way for a rich, weighty palate with pear and guava notes underpinned with subtle mixed spice

Villa Maria Reserve \$ 14 \$ 55

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

Gwen, Church Road, Hawke's Bay \$ 17 \$ 70

Dry fresh and slightly steely. Ripe autumn orchard fruit, honeysuckle and subtle mineral complexity

CHARDONNAY

Glass Bottle

Montana Festival Block, East Coast \$ 12 \$ 40

vibrant stone fruit aromas and hints of toasty oak. Ripe citrus and nectarine freshen the rounded and full-textured palate, which has a creamy, lingering finish.

Church Road, Hawke's bay \$ 13 \$ 50

Citrusy, peachy, slightly buttery and showing very Good depth and complicity.

Villa Maria Single Vineyard \$ 16 \$65

Fragrant citrus, complex flint and nut aromas combine with a distinctive core of mineral, lemon and mealy characters to form a seamless palate.

Rosé

Villa Maria \$12 \$ 40

This lighter in alcohol Rosé displays fresh, red berry fruits and floral aromas on the nose. The palate is delicately balanced, smooth and refreshing.

Gwen Church Road, Hawkes Bay \$ 17 \$ 70

A soft peach color with a golden hue. A Pretty aromatic nose with notes of white Blossoms, melon, peach and white strawberry.

