ENTREES

FROM THE OVEN

Garlic Loaf 12.00
Hot baked ciabatta loaf, herb garlic butter

Bake of the day 12.00
Today freshly baked bread,

Add cheese 4.00

SEA TO TABLE

Ocean Harvest Platter Small (2-3 pax) 99.00 Large (4-6 pax) 185.00
Cured salmon, oyster, ceviche, prawns, mussels and toasted garlic bread

Mix Entrée Platter Small (2-3 pax) 54.50 Large (4-6 pax) 99.90
Calamari, moutabal, meat balls, pork belly bites and salad

Lemon Pepper Calamari 21.00
Crispy calamari finished with lemon pepper, parsley, tartare aioli

Catch of the day Ceviche 23.50
Daily fresh seafood marinated in lime, chili, red onion, ginger, coriander and coconut cream

Crispy Dynamite Prawns 22.50
Fried prawns tossed in mild spicy dynamite sauce and sesame seeds

Fresh Oysters ½ doz. 28.00 1 doz. 52.00
Served on ice with shallot vinegar and hint of mild chilli

Mussel ½ kg. 20.00 1 kg. 35.00
Plump mussels steamed in coconut cream, ginger, sweet chili, with toasted bread

Beetroot Cured Salmon 22.50
Delicate house-cured salmon with beetroot, crème fraiche, citrus oil

Seafood Chowder 23.00
A hearty mix seafood in creamy herb broth, served with garlic bread

FARM TO TABLE

Porterhouse Wings 20.50
Crispy wings in chili garlic butter, lemon juice & fresh parsley

Crispy Chicken Bonbons 20.50
Fried chicken bites, served with garlic aioli sauce

Meat Balls 22.50
Slow-cooked beef meatballs in rich tomato sauce, topped with parmesan cheese

Pork Belly Bites 22.60
Golden pork belly bites, lightly glazed

FRESH PLATES & SIDES

Moutabal 18.00
Roasted eggplant, tahini, yogurt, lemon and olive oil

Rocket Salad 15.50
Fresh wild rocket, tomatoes, onion, lemon olive oil vinaigrette

Wild Rice Salad 17.00
A blend of nutty wild rice, seasonal vegetables, and citrus vinaigrette

Zesty Potato Bites 16.00
Spicy kick and a hint of lime

Broccolini 17.00
Finished with lemon olive oil and roasted almond

Good steak takes time — and it's worth the wait.
Our steaks are rested for tenderness, so please allow at least 30 minutes. Larger cuts or well-done orders may take a little longer.

Your comfort matters to us.
If you have any food allergies or special dietary needs, please let our team know before ordering.

CHAR-GRILL & STEAK SELECTION

Grass- fed free range steaks are handpicked for the best quality, aged at least 21 days for maximum flavour and tenderness!
Grill times may vary depending on cut and size.

The Butcher's Selection (3-4 pax) 149.99
Scotch Fillet, duck breast, St Louis pork ribs, lamb shank served with fries, salad and your choice of 3 sauces

NZ Wagyu New York Strip 68.50
MBS 5-6 New Zealand aged Wagyu

Prime Rib 400 - 450 g. 58.00
A generously cut prime rib

Lazy Age Sirloin 500g 59.95
Lean, tender cut, grilled to perfection

Scotch Fillet 250g 47.95
Premium cut well-marbled and tender

Eye Fillet 200 g. 49.95
Ultra-tender and refined

Duck Breast 45.50
Crispy skin, tender meat served over bed of smoked green wheat with sprinkled roasted almond

Wild Venison 43.95
Grilled venison served over bed of smoked green wheat with sprinkled roasted almond

Add surf to your turf-scallops or prawns 10.00

Our steaks served with your choice of mash potato seasonal veggies, smoked green wheat , green pea rice

Sauce: Mushroom, Cracked Black Pepper, Red Wine Jus , Cowboy Butter

CHAR-GRILL

Beef Kofta plate 40.00
Seasoned mince beef skewers served with fries, salad and pita bread

Beef Skewers 40.00
Hand cut prime beef cubes grilled to perfection, served with fries, salad and pita bread

Chicken Skewers 38.60
Grilled marinated chicken cubes, served with fries, salad and pita bread

Lamb loin chops 41.00
Grilled lamb loin, served with fries, salad and pita bread

Mix Grill Plate 45.50
Kofta, lamb loin, beef skewer, chicken skewer, served with fries, salad and pita bread

BURGERS

Porterhouse 30.00
Juicy wagyu beef patty with lettuce, tomato, caramelised onion on a toasted sesame bun

Kiwi King Burger 34.50
Char-grilled beef patty with cheese, egg, bacon, lettuce, tomato, and house sauce on toasted bun

Grilled Chicken 28.00
Grilled chicken marinated in lemon and herbs, pickles, lettuce, house mayo on a toasted bun

SIDES

Potato skin Truffle parmisan cheese served with truffle aioli	12.00	Onion rings	10.00
Fries	10.00	Side salad	10.00
Truffle fries	10.00	Fried egg	4.50
Mash Potato	10.00	Bacon	4.50
Pea Rice	10.00	Extra steak sauces	5.50

HOUSE SIGNATURE DISHES

Our mains highlight the best of land and sea-premium cuts and the freshest market fish

Pork belly Chop Suey GF|DF 37.50
Twice cook pork belly, wok vegetables

Flaming good ribs GF|DF 36.90
Tender St Louis pork ribs,fries and salad

Slow Roasted Lamb shank GF|DF 38.00
Slow-braised lamb shank in a rich tomato and herb jus, served over a bed of smoked green wheat, sprinkled with almonds

Chicken parmigiana GF 36.00
Crumbed chicken breast, napoli sauce, mozzarella and parmigiano reggiano cheese

Fish and chips DF 33.00
Catch of the day, battered, served with fries, salad and tartare sauce

Pan-fried market fish GF 35.50
Served with lemon capper butter, mash potato and seasonal veggies

Spaghetti marinara DF 37.90
Al dente spaghetti in a slow-simmered tomato, garlic, and herb sauce

Spaghetti meatballs 37.00
Slow-simmered Neapolitan sauce, hand-rolled beef meatballs, al dente spaghetti

Creamy Chicken Alfredo 37.00
Pan-seared chicken, served with fettuccine pasta, creamy garlic parmesan sauce, parsley

Risotto primavera V 32.00
Creamy risotto with fresh seasonal vegetables, parmesan and fresh herbs

GF - Gluten Free
DF - Dairy Free
V - Vegetarian

www.porterhousegrill.co.nz

PORTERHOUSE
GRILL

Where fire meets flavour

Reservations & Inquiries
🕒 Open daily | 11:00 AM – 11:00 PM
📍 10 Aylesbury Street, Pakuranga Plaza
Auckland, New Zealand
📞 +64 9 576 3030