



Harbour Light Bistro

Dinner

Breads, Kakariki olive oil, brown butter 12.5/marinated Kalamata olives 8
Deep-fried salted fish (10), lemon aioli/ beef empanada (4) jalapeno yogurt 10.5

First course

Soup of the day, ciabatta, wait staff will advise 15

Add whole grilled prawn 6 each

Pork brawn terrine, hot mustard, herb salad, grilled pumpnickel 19.5

Caesar salad, Cos lettuce, croutons, anchovies, Grana Padano 19.5

Add grilled chicken 3.5/ blackened fish 4.5/small salad 14

Hot smoked Ōra King Salmon on cedar, maple glaze, naked waldorf 20.5

Piri piri squid, chickpea salad with coriander, cumin & tomato 19.5

Fried soft shell crab, chipotle mayo, roasted corn & cucumber salad 19.5

Mains

Market fresh fish & garnish: your wait staff will advise 36.5

Lamb rump, smoked cheese crust, kumara puree, rosemary sauce 37

Beef fillet, ratatouille, dauphine potatoes, red harissa butter 38

Kumara & ricotta ravioli, spinach, marinated mushrooms, pinenuts, pecorino 33.5

Confit Duck leg, ricotta & potato gnocchi, cherry tomato, house cured bacon 37.5

Braised pork belly, fennel, preserved lemon & apple, crispy polenta 36.5

Seafood 'Cioppino', tomato, white wine, chilli, market fish & shellfish, lemon aioli 40.5

Sides

Green leaf salad or house fries 7.5/Parmesan & black garlic fries 8.5

Seasonal greens, toasted almond, lemon oil 8.5

Gluten free bread (2 pieces) 3