



Harbour Light Bistro

Dinner

Harbour Light breads, Kakariki EV olive oil, whipped brown butter 12.5

Beef empanadas (4), jalapeno yogurt 10.5

Deep-fried salted fish (10), lemon aioli 12

First course

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

Pork hock terrine, piccalilli, grilled ciabatta 19.5

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

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

Cured Ōra King Salmon, potato roesti, sous vide free range egg, pickled fennel 21.5

Piri piri squid, chickpea salad of coriander, cumin & tomato 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, creamed leek, dauphine potatoes, red wine sauce, grilled carrot 37.5

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

Confit Duck leg, ricotta & potato gnocchi, peas, bacon lardons, pomegranate sauce 37.5

Braised pork, black bean, bulgur wheat, red harissa, yogurt & preserved lemon 36.5

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

Sides

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

Gluten free bread (2 pieces) 3

Seasonal greens, toasted almond, lemon oil 8.5