



Harbour Light Bistro

Lunch

Marinated Kalamata olives 8

Homemade breads, Kakariki EV olive oil, brown butter 12.5

Beef empanadas (4), jalapeno yogurt dip 10.5

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

Light Meals

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

Add whole grilled prawn 4 each

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

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

Caesar salad – Cos, croutons, anchovies, Grana Padano, homemade dressing 19.5

Add grilled chicken 3.5 or blackened fish 4.5/ Small 14

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

Mains

Fish of the Day – Market fresh, wait staff will advise 32.5

Beer battered fresh fish, house fries, homemade tartare & green salad 25.5

Beef fillet tail, dauphine potatoes, market greens, red wine sauce & watercress 29.5

Kumara & ricotta ravioli, spinach, marinated mushrooms, pinenuts & pecorino 29.5

Reuben Sandwich: sauerkraut, Emmental cheese, corned beef, Russian dressing
Pumpnickel rye with gherkin & house fries 20.5

House made Fettuccini, tomato, beef & pork ragout, pecorino 25

Sides

Green salad or house fries 7.5

Parmesan & black garlic fries 8.5

Seasonal greens with toasted almonds & lemon oil 8.5