



Harbour Light Bistro
Lunch Menu

Homemade breads, "Kakariki" extra virgin olive oil & dip \$12.5

Fried fish or beef empanadas (4) with jalapeno yogurt dip \$10

Light Meals

White gazpacho with grapes, almonds & ciabatta \$14.5

Radicchio salad, heirloom tomato, beetroot & balsamic sorbet, sheep's
camembert mousse

Jamaican jerk pork belly, Waldorf salad, fried buttermilk onion rings

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

Caesar salad – Cos, croutons, anchovies, Grana Padano, homemade dressing
Add grilled chicken \$3.5 or blackened fish \$4.5

\$19.5 per plate

Mains

Free range eggs, potato roesti, streaky bacon, sausage, ciabatta & tomato
\$ 21.5

Fish of the Day – Market fresh, wait staff will advise
\$33.5

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

Beef fillet tail, potato terrine, 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
pumpernickel rye with gherkin & house fries
\$20.5

Sides

Green salad or house fries \$7

Truffle fries \$8.5

Seasonal greens with toasted almonds and brown butter \$8.5

15% surcharge applies on public holidays
For groups of 12 or more 1 bill per table please

Desserts

Rich chocolate terrine, berry compote, hazelnut brittle, freeze dried plum & crème fraiche ice cream

Wakefield Quay lime pie, lime jelly, coconut, biscuit base & whipped cream

Affogato, ice-cream, espresso with Amaretto or Frangelico

\$14.5

Artisan cheeses (wait staff will advise) served with oatmeal crispbread, homemade chutney, grilled pumpernickel & grapes

1 cheese \$8 2 cheese \$16 3 cheese \$24

Dessert Wines and ports

Dessert Wines

Spy Valley Iced Sauvignon, Marlborough \$39 g 9.5
Seductively sweet and lush with layers of tropical fruit and a vibrant acidity

Riverby Nobel Riesling, Marlborough \$48
Rich and spicy with ripe stonefruits, honey and nutty characters

Port and Sherry 30 ml pours

Taylor's Fine Ruby or Fine Tawny Port \$12
El Candado Pedro Ximenez Sherry \$12
Krohn LBV Port, 2007 \$15

Kush Espresso Coffee & Decaf

Long black, Short black, Americano, Macchiato \$4
Flat white, Cappuccino, Latte \$4.5
Hot chocolate, Chai latte, Mochaccino \$5

Loose Leaf Teas

English Breakfast, Earl Grey, Green Gunpowder \$4.5
Peppermint, Chamomile, Mango Star

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