



Harbour Light Bistro

Homemade breads “Kakariki” olive oil & dip \$10

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

Soup of the day with grilled ciabatta \$14.5

To start

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

Caesar salad

Cos lettuce, croutons, anchovies, Grana Padano  
Add grilled chicken \$3.5 or blackened fish \$4.5

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

Piri piri squid, Portuguese style chickpea salad with coriander

Grilled endive & radicchio, chorizo, croutons, cream fraiche, cherry tomato

\$19.5 per plate

Mains

Market fresh fish & garnish: your wait staff will advise

Roasted Lamb rump with smoked cheese crust, market greens, kumara puree, red currant & rosemary sauce

Half Spring chicken with house made bacon, goat cheese risotto, green asparagus & gremolata

Braised Beef cheek, pan fried polenta, bok choy, onion marmalade & green pepper sauce

Fillet steak, roasted carrots, parsnip puree, potato terrine, Red wine sauce & watercress

Kumara & ricotta ravioli, wilted spinach, marinated mushrooms & pecorino (\$33.5)

\$35.5 per plate

Sides

Green salad or house fries \$7

Truffle fries \$8.5

Winter greens with toasted almond & brown butter \$8.5

Please note a 15% Surcharge will apply on Public Holidays  
For groups of 12 or more one bill per table