



Harbour Light Bistro

Homemade breads "Kakariki" olive oil & dip \$10

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

To start

Roasted pork belly, cashew naked Waldorf salad, carrot & ginger dressing

Caesar salad

Cos lettuce, croutons, anchovies, Grana Padano, homemade dressing

Add grilled chicken \$3.5 or blackened fish \$4.5

Cachaça cured Ora King Salmon, buttermilk crème fraiche, nashi, lime & microgreen salad

Beef consommé, poached egg, smoked beef, pecorino & fresh herbs

Banana prawn, heart of palm, spiced pecan, radish, red onion & orange

Heirloom tomato, capers, marinated feta, cucumber, Kalamata olive crumb, panzanella dressing

\$19.5 per plate

Mains

Market fresh fish & garnish: your wait staff will advise

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

Confit duck leg, smoked pumpkin puree, bok choy & black beans, tamarind sauce

Braised Beef cheek, soft polenta, kale, bacon marmalade & green pepper sauce

Pan-fried fillet steak, roasted carrots & parsnip, potato terrine, smoked chilli puree & watercress

Kumara gnocchi, wilted spinach, pickled pumpkin, dried tomato, sautéed wild mushrooms & pecorino (\$33.5)

\$35.5 per plate

Sides

Green salad, mixed vegetables, agria potato, house fries \$7

Truffle fries (Grana Padano & white truffle oil) \$8.5

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