



Harbour Light Bistro

Homemade breads "Kakariki" olive oil & dip \$12.5

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

White gazpacho soup with grapes, almonds & ciabatta \$14.5

To start

Jamaican jerk pork belly, naked 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, salad of potato, chorizo, capers & rocket

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

\$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 & cherry tomatoes

Braised beef cheek, pan fried polenta, black bean & pumpkin succotash, green pepper sauce

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

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

\$36.0 per plate

Sides

Green leaf salad or house fries \$7/Truffle fries \$8.5

Gluten free bread \$3 for 2 pieces

Seasonal greens, 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