



Harbour Light Bistro

The "Function" Menu

Homemade bread with "Kakariki" olive oil & dip

To start

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

or

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

Mains

Market fresh fish: your wait staff will advise. Simple preparation can be requested

or

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

or

Kumara gnocchi, wilted spinach, pickled pumpkin, dried tomato, sautéed wild mushrooms & pecorino

Desserts

Chocolate fondant, red fruit, chocolate crumble & vanilla ice cream

or

Trio of sorbets on fresh fruit & lime syrup

or

Wakefield Quay Lime Pie, lime jelly, coconut, biscuit base & whipped cream

**Option 1: 3 course**

**\$69.5 per person**

or

**Option 2: Starter & Main**

**\$55**

or

**Option 3: Main & Dessert**

**\$48**

Please choose one of the following options for your group

\*Our menu is seasonal and subject to variation\*