



Harbour Light Bistro
Lunch Menu

Homemade Ciabatta & dip, "Kakariki" extra virgin olive oil & balsamic
\$10

Fish empanadas (4) with jalapeno yogurt dip
\$10

Light Meals

Heirloom tomato salad, marinated feta, olive crumb, hazelnuts & capers

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

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

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 & tomato
\$ 20.5

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 gnocchi, wilted spinach, mushrooms, roasted tomato
\$29.5

Reuben Sandwich: sauerkraut, Emmental cheese, corned beef, Russian dressing
caraway rye with gherkin & fries
\$20.5

Sides

Agria potato, mixed vegetables, garden green salad, house fries \$7
Truffle fries (Grana Padano & white truffle oil) \$8.5

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

Desserts

Orange & hazelnut Semifreddo, citrus confit & pomegranate

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

Affogato, ice-cream, espresso with Amaretto or Frangelico

\$14.5

Wangapeka Artisan cheeses (2), oatmeal crispbread & homemade chutney,
pumpnickel & grapes

\$18

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

Taylors 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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