



## Harbour Light Bistro

### Dinner

Homemade breads, Kakariki olive oil & dip 12.5

Fried fish or beef empanadas (4) with jalapeno yogurt 10.5

### First course

Soup of the day & ciabatta, wait staff will advise 15

Rustic pork terrine, pickled vegetables, grilled ciabatta 19.5

Caesar salad, Cos lettuce, croutons, anchovies, Grana Padano 19.5

Add grilled chicken 3.5/ blackened fish 4.5/small salad 14

Cured Ōra King Salmon, potato roesti, sous vide free range egg, pickled fennel 20.5

Piri piri squid, Portuguese chickpea salad, coriander, cumin & tomato 19.5

Autumn vegetable salad, truffle vinaigrette, sheep's camembert, hazelnut 20.5

### Mains

Market fresh fish & garnish: your wait staff will advise 36.5

Lamb rump, smoked cheese crust, tomato ragout, kumara puree, rosemary sauce 36.5

Beef fillet, roasted carrots, parsnip puree, potato confit, red wine sauce, watercress 36.5

Kumara & ricotta ravioli, spinach, marinated mushrooms, toasted pinenuts, pecorino 33.5

Confit Duck leg, ricotta & potato gnocchi, peas, bacon lardons, pomegranate sauce 36.5

Braised beef cheek, polenta, black bean & pumpkin succotash, green pepper sauce 36.5

Seafood 'Cioppino', tomato, white wine & chilli, market fish & seafood, saffron aioli 40

### Sides

Green leaf salad or house fries 7/Truffle fries 8.5

Gluten free bread (2 pieces) 3

Seasonal greens, toasted almond, lemon oil 8.5