



Harbour Light Bistro

Dinner

Harbour Light breads, Kakariki EV olive oil, whipped brown butter 12.5

Beef empanadas (4), jalapeno yogurt 10.5

Deep-fried salted fish (10), lemon aioli 10

First course

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

Pork brawn terrine, whiskey mustard, fennel & watercress, grilled pumpernickel 19.5

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

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

Hot smoked Ōra King Salmon, pickled daikon radish & farro salad, spring consommé 20.5

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

Mains

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

Lamb rump, smoked cheese crust, kumara puree, rosemary sauce 37

Beef fillet, creamed leek, dauphine potatoes, red wine sauce, grilled carrot 37.5

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

Confit Duck leg, ricotta & potato gnocchi, peas, bacon lardons, pomegranate sauce 37.5

Braised pork, black bean, bulgur wheat, red harissa, yogurt & preserved lemon 36.5

Seafood 'Cioppino', tomato, white wine, chilli, market fish & shellfish, saffron aioli 40.5

Sides

Green leaf salad or house fries 7.5/Parmesan & black garlic fries 8.5

Gluten free bread (2 pieces) 3

Seasonal greens, toasted almond, lemon oil 8.5