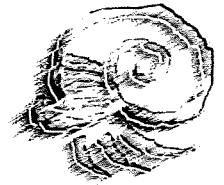


HARBOURSIDE

BRASSERIE + BAR



www.harbourside-tga.co.nz * Ph 64 7 571 0520 * Strand Extension Downtown Tauranga New Zealand

BREADS

Crusty Garlic French Bread	\$4.50
Ciabatta with Hummus	\$5.50
Bread Platter a Selection of Breads Served with Avocado Oil & Dukkah	\$9.50

SOUPS

Seafood Chowder—a Classic, Rich and Chunky	\$12.50
Fresh Soup made Daily See Today's Special list	\$10.00

STARTERS

Sushi & Sashimi with Asian Pickled Vegetables, Wasabi & Shoyu	Entrée \$15.50 Main \$23.00
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Pacific Rock Oysters Natural or Kilpatrick	½ Dozen \$12.50 One Dozen \$23.00
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Pacific Oysters Bloody Mary Style	each \$3.50
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Fresh Mussels in Ravigote Cream Mustard, Caper, Chervil & Chives	Small Bowl \$12.50 Large Bowl \$18.50
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Chicken Livers Sauteed with Smokey Bacon, entrée	\$16.50
Button Mushrooms and Parmesan Crostini	main \$26.50

Scallop Mille Feuille, in Pink Ginger Cream Layered with Crisp Wonton Skins	entrée \$21.50 main \$31.50
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Creole Prawn Cutlets, Sautéed in a Spicy Creole Sauce with Basmati Rice	entrée \$20.50 main \$30.50
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Calamari & Vegetable Stack Marinated in Thai Flavours with Chargrilled Vegetables	entrée \$18.50 main \$28.50
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VEGETARIAN

Grilled Ricotta with Slow Roasted Tomatoes, Bruschetta and Avocado Aioli	entrée \$16.50
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Roasted Pumpkin and Pinenut Frittata with Basil Pesto, Garlic & Onion Confit	entrée \$15.50 main \$25.50
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Grilled Artichoke Salad, Cherry Tomato, Feta Spring Onion, & Kalamata Olive on Mesclun	\$15.50
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SALADS

Smoked Chicken & Avocado Salad, Cashews, Seasonal Fruit, Red Pepper Marmalade & Your Choice of Dressing	\$18.50
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Harbourside Caesar Salad, Bacon, Poached Egg	\$17.50
Garlic Croutons & Chicken Tenderloins	large \$24.50

LIGHT MEALS

(Vegetarian Options are Available for the first Three Light Meals and First Two Pasta Dishes)

Harbourside Plate of Four Flavours with Condiments & Sauces See Today's Specials	\$20.50
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Smoked Salmon & Brie Omelette with Pesto Tortilla and Roasted Garlic & Avocado Aioli	\$19.50
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Chicken Thigh Pyramid Toasted Focaccia, Avocado, Grilled Mushroom, Bell Pepper & Sweet Chilli Mayo	\$17.00
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Steak Open Sandwich, Grilled Fillet, Caramelised Onions, Rocket, Roasted Tomatoes & Horseradish	\$19.50
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Butter Chicken Curry with Basmati Rice, Poppadoms and Mango Salsa (Please advise us if you would like your curry hot)	\$18.50
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Fish & Chips—Tarakahi in Beer Batter with Mesclun Greens and Remolade Sauce	\$20.00
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Pork Spare Ribs Baked with a Mahogany Marinade, & Crackling	\$16.50
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SLOW COOKED (melt in your mouth tender)

Pork Belly Braised in Spiced Apple Cider on Swede Mash with Apple Compote & Toasted Walnuts	\$19.50
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Lamb Shanks in Red Wine with Rosemary, Caramelised Onions on Potato Mash	single \$18.50 double \$28.50
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Venison Osso Bucco Pie, Crisp Tortilla Case Shallots, Mushrooms and Red Wine Sauce	\$18.50
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PASTA (all pasta dishes are available as vegetarian)

Hokkien Noodles, Prawns, Chicken, Asian Vegetables, Cashews and Mild Chilli Sauce	\$19.50
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Fettuccini Yucatan a Sautee of Courgettes, Corn and Capsicum in a Smoked Paprika Cream	\$19.50
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Penne Pasta, Chorizo, Prawns, Shallots & Red Pepper in Olive Oil, Grain Mustard and Italian Parsley	\$20.50
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MAINS

Mains Include Sautéed Vegetables, French Fries or Seasonal Salad	
Fillet of Beef, Pan Fried on Braised Root Vegetables, Roasted Portabello Mushrooms & Bearnaise	\$31.50
Peppered Sirloin of Beef, Chargrilled on Rosemary Potatoes, Pate with Pastry Croute & Cabernet Jus	\$29.50
Lamb Rack Rubbed with Za'atar on Roasted Carrot & Feta Salad, Tzatziki, Sumac & Pita Crisps	\$32.50
Deervena Venison, Char-Grilled, Kumara Mash with Shanghai and a Chilli Tomato Jam	\$29.50
Chicken Breast, with Roast Garlic Ricotta Mousse Anna Potatoes & Wilted Spinach	\$29.50
Apricot Mustard Glazed Pork Loin on Sweet Potato Kosti, Green Beans, Vegetable Relish and Prosciutto	\$28.50
Seared Salmon Fillet, Lemongrass Rub on Asian Vegetables with Tamarind & Palm Sugar Dressing	\$30.50
Panfried Ostrich Fillet, on Pesto Mash with Cumberland Sauce and a Maderia Jus	\$31.50
Harbourside Bouillabaisse, Fresh Fish, Scallops, Mussels, Prawns, Scampi & More with Saffron Broth, Garlic Mayo & French Bread	\$30.50
Symphony of NZ Finest Seafood including Prawns, Scampi, Scallops, Oysters, Mussels, Salmon For Two	\$100.00
with Around the World Condiments For Three	\$140.00

Fresh Fish of the Day — See Today's Specials

SIDE ORDERS

Mesclun Salad	\$5.00
French Fries	\$5.00
Seasonal Vegetables	\$5.00
Greek Salad	\$7.50
Fragrant Rice	\$4.50

DRESSINGS

Harbourside House Dressing
Honey Mustard
Asian Vinaigrette
Blue Cheese Dressing

DESSERTS

Chilli Devils Chocolate Cake with Vanilla Bean Icecream Mascarpone & an Almond Tuille	\$10.50
Harbourside Icecream Sundae with Movenpick Vanilla, Chocolate or Maple & Walnut Icecream a Choice of Chocolate, Caramel or Raspberry Sauce	\$9.50
Mango Crème Brulee Flavoured with Lemongrass and Lime served with Biscotti	\$10.50
Walnut, White Chocolate & Pear Tart served with Kikkorangi & Macerated Figs	\$10.50
Golden Kiwifruit Shortcake Topped with a Maple Crust served with Zespri Gold Icecream	\$10.50
Apple and Blackberry Crumble in Filo Collar with Apple Crumble Icecream	\$10.50
Deep Fried Ice Cream with Hazelnut & Coconut Crust Hot Velvety Chocolate Sauce	\$10.50
Apricot Nectar Cheesecake Spiked with Brandy, Smooth & Creamy on a Macadamia Nut Crust	\$10.50
A Tasting Platter of Five of Our Desserts	\$14.50
Harbourside Suicide By Chocolate with Variations of Decadent Chocolate Desserts—Temptation for Two	\$16.00

CHEESE BOARD

Simply Served with Fresh Grapes,	per cheese \$8.50
Quince Paste and Falwassar Crackers,	
Kapiti Aorangi (double cream brie), Montachio,	
Kikkorangi (very creamy Blue) and Aged Cheddar	

CHOCOLATES & BISCOTTI

Handmade Chocolates — with Filter Coffee	\$5.00
Handmade Chocolates — for Two	\$3.00
Biscotti	\$1.00
Panforte	\$2.50

We Prefer One Account Per Table

15% Surcharge on Public Holidays