

# HARPER

## DAYTIME MENU

**Salmon and Guacamole on Toast** *\$26.90*

Smoked salmon, homemade guacamole, cream cheese, fried lotus, vine tomato, pickled onion, sumac, served with sourdough and poached egg.

**Truffle Mushroom & Chorizo on Toast** \$24.90  
Spring onion, Basil Pesto, white wine, balsamic cream  
sauce, poached egg with Ciabatta bread.

**Harper Breakfast** *\$26.90*  
Two eggs your way, bacon, sausage, vine tomato,  
portobello mushroom, Pesto oil, rosti, seasonal vege with  
(Sourdough/5 Grain/Ciabatta, or GF for \$2)

**Benedicts** \*GFI option

Two free-range eggs, house dukkah, seasonal vegetables, and smoked hollandaise sauce on English muffin or Rosti. Choice of

- House-smoked King Salmon Fillet	\$31.90
- Braised Pork Belly	\$25.90
- Free-range Streaky Bacon	\$25.90
- Mushroom	\$24.90

**Omelette** \*GFI option

Three eggs omelette with chives, cherry tomato, grade cheese, salad and toast. Choice of

- House-smoked King Salmon Flakes	\$26.90
- Free-range Streaky Bacon	\$25.90
- Mushroom	\$24.90

**Chilli Scrambled Egg on Toast** \*GFI option \$21.90  
Served with chilli, spring onion, fried shallot, chilli oil,  
and Manchego cheese with bread (Sourdough/5  
Grain/Ciabatta, or GF for \$2).

**Brioche French Toast** \*V \$24.90  
Moscato poaches pear, caramelized banana, mixed berries compote, orange mascarpone, maple syrup, candy floss, seasonal fruits, almond crushed, cinnamon sugar.  
Add Bacon for \$8

<b>Homemade Pancake</b> *V	\$24.90
Moscato poaches pear, mascarpone cheese, fresh seasonal fruit, berry coulis, marshmallow, Chocolate syrup and pistachio.	

**Teriyaki Salmon with Soba Noodle** *\$30.90*  
Sprouts bean, mesclun, rice vinegar dressing, spring onion, sesame seed, edamame soybeans.

<b>Lemongrass Beef Salad</b>	<b>\$28.90</b>
Beef Sirloin, bean sprouts, slaw, pickle carrot, baby mesclun, cucumber, house dukkah, fried shallots, side with Nuoc Mam Sauce, served with vermicelli noodles.	

<b>Cajun Chicken Salad</b>	<b>\$26.90</b>
Grilled chicken thigh, slaw, carrot, cherry tomato, Avocado, mesclun, toasted Cashew with garlic and sour cream dressing.	

<b>Beef &amp; Mushroom Burger</b>	<b>\$29.90</b>
Caramelized onion, house-made beef patty, fried egg, bacon jam, BBQ sauce with thin fries.	

**Crispy Chicken Burger** *\$27.90*  
Marinated chicken thigh with gherkin, sriracha mayo, coleslaw, with thin fries.

<b>Shakshuka</b> *V	\$26.90
Poached eggs in spiced tomato sauce served with ciabatta bread.	

<b>Lasagna</b>	<b>\$27.90</b>
Homemade beef lasagna with mushrooms, spinach, and white sauce, served with a mixed salad.	

**Creamy Mushroom Pasta** \*V \$25.90  
Egg Linguine pasta, creamy blue cheese sauce, chives,  
mixed mushroom, parmesan, garlic bread.

**Sundry tomato & Chilli Prawn Linguine** \$30.90  
Sundry tomato sauce, Keto pesto, parmesan cheese,  
rocket, marinated zucchini slice

<b>Egg on Your Way</b> *GFI option	<i>\$14.90</i>
Two free-range eggs your way, Served with bread (Sourdough/5 Grain/Ciabatta, or GF for \$2).	

<b>Soup</b>	
- Seafood Chowder	\$28.90
- Vegetable Soup	\$19.90

*\*Please ask our staff for today's availability.*

NOT TOO HUNGRY?

<b>Smoked Salmon Bagel</b>	<i>\$18.90</i>	<b>Bao Bun</b>	<i>\$18.90</i>
Cream cheese, pickled onion, capers, lemon		Slow-cooked pork belly with seasonal salad, Aioli	
<b>Crispy Pepper Calamari</b> *(6pc)	<i>\$16.00</i>	<b>Buffalo Chicken Wings</b> *GFI	<i>\$16.00</i>
Served with mixed salad, lemon and Aioli		Served with celery and ranch sauce	
<b>Wedges with Bacon &amp; Cheese</b>	<i>\$16.00</i>	<b>Porridge</b> *VG	<i>\$16.90</i>
Served with sour cream & sweet chilli sauce		Black sugar, easy-cook oats, seasonal fruit.	
<b>Toasted Sandwich with Fries</b> *GFI option	<i>\$15.90</i>	<b>Bowl Of Fries</b> *VG	<i>\$8.90</i>
Cheese, ham, tomato, and onion with white bread.		Served with Aioli & tomato sauce	
(Add \$2 to change bread)			

**SIDE**

Grilled Tomatoes, Avocado, Side Salad,	\$6
Hashbrown, Eggs, Toasted bread	

Grilled Mushroom, Rosti, Bacon, Sausage, Halloumi	\$8
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House Smoked Salmon, Grilled Tiger Prawns	\$11
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\*Please be aware that because our dishes are prepared-to-order, individual foods may come into contact with one another during normal kitchen operations due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing allergens will not occur.

\*GFI- GLUTEN-FREE INGREDIENTS

\*V - VEGETARIAN      \*VG - VEGAN

Please advise your server of any allergies

## HIGH TEA

An elegant selection of savoury and sweet treats, perfect for a special occasion or relaxing moment.



High Tea from \$49 pp

Please ask our staff for full menu details of each tier.

Choose from **Classic** or **Premium**

For bookings or enquiries:

mtwellington@claragroup.co.nz



SPECIALTY BEVERAGES			
Blueberry Peanut Crunch	<i>\$13.00</i>	Iced Orangecano	<i>\$8.80</i>
Strawberry Matcha Frappe	<i>\$13.00</i>	Iced Dolce Latte	<i>\$9.50</i>
Oreo Shake	<i>\$13.00</i>	Iced French Maple Latte	<i>\$9.50</i>

COFFEE & TEA	
Flat White	<i>\$5.50 / \$6.20 / \$6.80</i>
Cappuccino	<i>\$5.50 / \$6.20 / \$6.80</i>
Mochaccino	<i>\$6.50 / \$6.90</i>
Latte	<i>\$6.50</i>
Long/Short Black	<i>\$4.90 / \$4.70</i>
Americano	<i>\$5.70</i>
Hot Chocolate	<i>\$6.50</i>
Chai Latte	<i>\$6.70</i>
Green Tea Latte	<i>\$8.70</i>
Lemon Honey Ginger	<i>\$4.70</i>
Extra	<i>\$1.00</i>
Soy Milk, Almond Milk, Coconut Milk, Oat Milk, Vanilla Shot, Hazelnut Shot, Caramel Shot, Decaf, Extra Shot, Extra Cream	

A selection of HARNEY & SONS teas	<i>\$5.90</i>
Black Tea:	
Classic English Breakfast, Earl Grey Supreme	

Green Tea:	
Dragon Pearl Jasmine, Citron Green	

Herbal & Fruit Tea:	
Chamomile, Ginger Lemon, Peppermint, Raspberry	

ICED COFFEE	
Iced Americano	<i>\$6.70</i>
Iced Latte	<i>\$8.80</i>
Iced Mocha	<i>\$8.80</i>
Iced Chocolate	<i>\$8.80</i>

KIDS	
Hot Chocolate	<i>\$3.00</i>
Fluffy	<i>\$2.50</i>



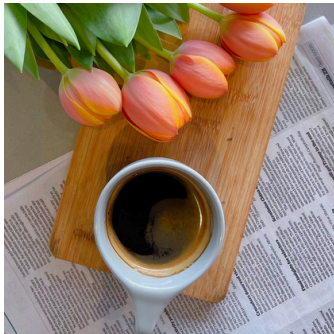
REFRESHING SPARKLES	
Lemon Sparkling Iced Tea	<i>\$8.00</i>
Mango Sparkling Iced Tea	<i>\$8.00</i>
Peach Sparkling Iced Tea	<i>\$8.00</i>
Grapefruit Bubble Pleasant	<i>\$8.00</i>
Feijoa & Lemon Fantasy	<i>\$8.00</i>
Old Fashioned Lemonade	<i>\$8.00</i>
Sparkling Sunset	<i>\$10.00</i>

REAL FRUIT SMOOTHIES	
Mixed Berry	<i>\$11.00</i>
Mango	<i>\$11.00</i>
Feijoa & Apple	<i>\$11.00</i>
Green Power	<i>\$13.00</i>

FRAPPUCCINO	
Espresso	<i>\$10.50</i>
Pina Colada	<i>\$11.00</i>
Black Forest	<i>\$11.00</i>
Green Tea	<i>\$11.00</i>
Caramel White Chocolate	<i>\$11.00</i>

MILKSHAKE	
Vanilla, Strawberry, Banana, Lime, Chocolate, Caramel	<i>\$13.00</i>

JUICE	
Cold Brew Orange or Apple Juice	<i>\$8.50</i>



BEER & CIDER	
TAP BEER Estrella Damm 330ml   500ml	<i>\$12 / \$14</i>
BARCELONA, SPAIN	
CORONA	<i>\$9</i>
MEXICO	
HEINEKEN	<i>\$9</i>
NETHERLANDS	
HEINEKEN LIGHT 2.5%	<i>\$8</i>
NETHERLANDS	
HEINEKEN ZERO 0%	<i>\$8</i>
NETHERLANDS	
PANHEAD SUPERCHARGER APA	<i>\$10</i>
UPPER HUTT	
PANHEAD RAT ROD HAZY IPA	<i>\$12</i>
UPPER HUTT	
PANHEAD PORT ROAD PILSNER	<i>\$10</i>
UPPER HUTT	
SOMERSBY APPLE CIDER	<i>\$9</i>
NEW ZEALAND	
SOMERSBY PEAR CIDER	<i>\$9</i>
NEW ZEALAND	

COCKTAIL	
MOJITO	<i>\$16</i>
A refreshing mix of white rum, lime, and mint.	
COSMOPOLITAN	<i>\$16</i>
A classic mix of citron vodka, cranberry, and lime.	
WATERMELON MARGARITA	<i>\$18</i>
A vibrant mix of tequila, watermelon, and zesty lime.	
ESPRESSO MARTINI	<i>\$20</i>
A smooth fusion of vodka, coffee liqueur, and fresh espresso.	

LYCHEE LONG ISLAND ICED TEA	<i>\$22</i>
A bold blend of gin, vodka, rum, tequila, and lychee, topped with coke and lemon.	

MOCKTAIL	
FEELIN' PEACHY	<i>\$10</i>
A refreshing mix of peach, lime, and ginger ale.	
WATERMELON FIZZ	<i>\$10</i>
A fizzy blend of watermelon, lime, and soda.	
PASSIONFRUIT FAUXITO	<i>\$10</i>
A tropical mix of passionfruit, lime, and fresh mint.	

RED	
PETAL & STEM MERLOT	<i>\$12</i>
HAWKES BAY	
KOPIKO BAY MERLOT	<i>\$14</i>
HAWKES BAY	
BABYDOLL PINOT NOIR	<i>\$16</i>
NEW ZEALAND	
BRANCOTT ESTATE PINOT NOIR	<i>\$17 / \$80</i>
HAWKE'S BAY	
BABYDOLL SHIRAZ	<i>\$16</i>
AUSTRALIA	

WHITE	
BABYDOLL SAUVIGNON BLANC	<i>\$12</i>
NEW ZEALAND	
KIM CRAWFORD SAUVIGNON BLANC	<i>\$13</i>
MARLBOROUGH	
BABYDOLL CHARDONNAY	<i>\$12</i>
NEW ZEALAND	
KOPIKO BAY CHARDONNAY	<i>\$14</i>
GISBORNE	
BABYDOLL PINOT GRIS	<i>\$12</i>
NEW ZEALAND	
SQUEALING PIG PINOT GRIS	<i>\$17 / \$80</i>
MARLBOROUGH	

ROSÉ & SPARKLING	
BABYDOLL ROSÉ	<i>\$12</i>
NEW ZEALAND	
THE NED ROSÉ	<i>\$80</i>
MARLBOROUGH	
BABYDOLL SPARKLING BLUSH	<i>\$14</i>
NEW ZEALAND	
LINDAUER BRUT	<i>\$17</i>
GISBORNE AND HAWKE'S BAY	

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