

S T A R T		
SOURDOUGH WITH YOUR CHOICE BUTTER Spice Garlic Butter or Caramel Onion Butter or Basil & Pistachio Butter	\$8	MARINATED MIX OLIVES WITH FETA *VG GFI \$6

S M A L L		
HOMEMADE ARANCINI BALLS *V Crumbed Risotto Balls stuffed with Mushroom, Mozzarella cheese and herbs, Spice Mayo (3pcs)	\$12	GRILLED ZUCCHINI *VG \$12 Served with Wiped Feta Cream
		BUFFALO CHICKEN WINGS *GFI \$16 Served with Mixed Salad
CRISPY PEPPER CALAMARI Served with Mixed Salad, Lemon and Aioli (6pc)	\$16	GRILLED PRAWN \$12 Served with with Pan Fried Seasonal Vegetables

M A I N		
SCOTCH FILLET STEAK (250G) Cream Peppercorn Sauce or Classic Red Wine Jus, Mashed Potato, Seasonal greens	\$38	KING SALMON FILLET (180G) *GFI \$38 Creamy Mustard Sauce, Lemon, Seasonal Vegetable, and Salad
BRAISED LAMB SHANK Mashed Potato, Seasonal Greens, and Vine Tomato	\$38	

P A S T A & P I Z Z A		
MIXED MUSHROOM PASTA Egg Linguine, Two Types of Mushroom, Cream Blue Cheese sauce, Truffle Paste, Parmesan Cheese	\$28	CREAMY LEMON PRAWN LINGUINE \$32
MARGHERITA *V Mozzarella Cheese, Fresh Basil	\$16	MEAT LOVER \$25 Mozzarella Cheese, Italian Pepperoni, Chorizo, Bacon, Olives, Rocket
HAWAII Mozzarella Cheese, Ham, Pineapple, Rocket	\$22	MUSHROOM *V \$20 Mozzarella Cheese, Mushroom, Olives, Rocket, Balsámico

D E S S E R T		
CHOCOLATE BROWNIE *V House-baked Chocolate Brownie, Premium Vanilla Bean Icecream, Chocolate Sauce	\$15	BLUE BERRY CAKE *V \$15 House-made Blue Berry Cake with Berry Compote and Fresh cream
BANANA SPLIT *V GFI Fried Banana with Two Flavor Icecream, Whipper Cream and Chocolate Sauce		\$16

\*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

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

R E D	
PETAL & STEM MERLOT HAWKES BAY	\$12
KOPIKO BAY MERLOT HAWKES BAY	\$14
BABYDOLL PINOT NOIR NEW ZEALAND	\$16
BRANCOTT ESTATE PINOT NOIR HAWKE'S BAY	\$17 / \$80
BABYDOLL SHIRAZ AUSTRALIA	\$16
W H I T E	
BABYDOLL SAUVIGNON BLANC NEW ZEALAND	\$12
KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH	\$13
BABYDOLL CHARDONNAY NEW ZEALAND	\$12
KOPIKO BAY CHARDONNAY GISBORNE	\$14
BABYDOLL PINOT GRIS NEW ZEALAND	\$12
SQUEALING PIG PINOT GRIS MARLBOROUGH	\$17 / \$80

C O C K T A I L	
MOJITO A refreshing mix of white rum, lime, and mint.	\$16
COSMOPOLITAN A classic mix of citron vodka, cranberry, and lime.	\$16
WATERMELON MARGARITA A vibrant mix of tequila, watermelon, and zesty lime.	\$18
ESPRESSO MARTINI A smooth fusion of vodka, coffee liqueur, and fresh espresso.	\$20

LYCHEE LONG ISLAND ICED TEA A bold blend of gin, vodka, rum, tequila, and lychee, topped with coke and lemon.	\$22
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M O C K T A I L	
FEELIN' PEACHY A refreshing mix of peach, lime, and ginger ale.	\$10
WATERMELON FIZZ A fizzy blend of watermelon, lime, and soda.	\$10
PASSIONFRUIT FAUXITO A tropical mix of passionfruit, lime, and fresh mint.	\$10

# HARPER

## NIGHT MENU

R E D	
PETAL & STEM MERLOT HAWKES BAY	\$12
KOPIKO BAY MERLOT HAWKES BAY	\$14
BABYDOLL PINOT NOIR NEW ZEALAND	\$16
BRANCOTT ESTATE PINOT NOIR HAWKE'S BAY	\$17 / \$80
BABYDOLL SHIRAZ AUSTRALIA	\$16
W H I T E	
BABYDOLL SAUVIGNON BLANC NEW ZEALAND	\$12
KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH	\$13
BABYDOLL CHARDONNAY NEW ZEALAND	\$12
KOPIKO BAY CHARDONNAY GISBORNE	\$14
BABYDOLL PINOT GRIS NEW ZEALAND	\$12
SQUEALING PIG PINOT GRIS MARLBOROUGH	\$17 / \$80

R O S É & S P A R K L I N G	
BABYDOLL ROSÉ NEW ZEALAND	\$12
THE NED ROSÉ MARLBOROUGH	\$80
BABYDOLL SPARKLING BLUSH NEW ZEALAND	\$14
LINDAUER BRUT GISBORNE AND HAWKE'S BAY	\$17

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