

# Breakfast

until 2pm

## **Harbour Lights' Big Breakfast \$29**

Two free range eggs either fried, scrambled, or poached served with a toasted bagel, grilled bacon, chipolata sausages, sautéed mushroom, and hash brown

## **Bacon Benedict \$25**

Two lightly poached free range eggs on toasted sourdough topped with grilled bacon and our own hollandaise sauce

## **Salmon Benedict \$25**

Two lightly poached free range eggs on toasted sourdough topped with Tasmanian smoked salmon and our own hollandaise sauce

## **Egg Florentine \$25**

Two lightly poached free range eggs on toasted sourdough topped with sautéed spinach and our own hollandaise sauce

## **Seasonal Fruit Salad \$19**

Fresh seasonal fruit topped with creamy yoghurt and drizzled with honey

## **Bacon Open Melt \$25**

Crispy grilled bacon, smashed avocado, grated cheese, and aioli on toasted Turkish bread

## **Pancake Stack \$25**

Ask for today's special and indulge in three delicious fluffy pancakes stacked and served with our chef's daily choice of flavours

## **Harbour Lights Granola \$25**

Delicious Tasmanian handmade granola topped with fresh seasonal fruit, creamy yoghurt and drizzled with honey. Milk optional.

# Breakfast

until 2pm

## **Salmon Eggs \$25**

Two free range eggs scrambled and topped with fresh Tasmanian smoked salmon. Served with grilled cherry tomatoes on the side and a slice of toasted sourdough

## **Breakfast Bruschetta \$25**

Delicious, sautéed mushrooms and sliced avocado are served with our own homemade bread toasted and topped with diced tomato, basil, Spanish onion and drizzled with balsamic and extra virgin olive oil

## **Free Range Eggs Any Style \$14 (GFO)**

Two free range eggs poached, scrambled, or fried served with toasted sourdough or gluten free bread

## **Optional Extras**

can only be added to our breakfast menu items

Extra Bread (gluten free, sourdough) \$2	Tomato Relish \$3
Free range egg, any style (1) \$3.5	Hollandaise sauce on side \$4
Chipolata sausages (2) \$5	Feta cheese \$5
Halloumi (grilled) \$5	Hash brown (1) \$5
Avocado (half) \$6	Bacon (2) \$6
Cherry tomatoes (grilled) \$6	Mushrooms (sautéed) \$6
Organic baked beans \$6	Strawberries \$6
Spinach (sautéed) \$6	Tasmanian smoked salmon \$6

# Kids

-12 years

## BREAKFAST

Until 2pm

### **Carolina's Little Brekkie \$14**

One free range egg, either poached or scrambled, served with one hash brown on toasted sourdough

### **Piccolo Pancakes \$14**

Kids' favourite topping "Nutella and strawberries" indulged in two deliciously fluffy pancakes stacked and served with maple syrup and ice-cream

### **Free Range Egg & Chipolatas \$14**

One free range egg, either poached or scrambled, served with two chipolata sausages on toasted sourdough

## LUNCH

11:30am to 2pm

### **Jonni's Little Lunch \$14**

Nonna's traditional homemade Bolognese sauce is tossed through spaghetti

### **Calamari Kids \$14**

Lightly crumbed calamari rings served with a side of fries and fresh lemon

### **Classic Kids Burger \$14**

A kid size juicy beef burger topped with cheese and drizzled with tomato sauce, served with fries

# Lunch

11:30am-2pm

## **Wagyu Beef Burger and Fries \$25**

A Premium Wagyu beef burger is sandwiched between toasted focaccia bread and topped with tasty cheese, caramelised onion, beetroot, fresh tomato, rocket, and aioli, served with fries

## **Grilled Chicken Open Melt \$25**

Lean grilled chicken breast, avocado, Spanish onion, and grated cheese on toasted Turkish bread

## **Yachtie's Scallop pie and Salad \$23**

A yachtie's favourite and long tradition at Harbour lights: Tassie famous scallops cooked in a mild curry sauce and encased in crispy pie pastry, served with a seasonal salad

## **Papa's Lasagna \$30**

Passed down through generations, our family specialty of home-made pasta layered with Italian sausages, mozzarella, diced free range egg and sliced salami in a secret ragu sauce finished with sprinkle of parmesan, baked to perfection, and topped with a traditional meat sauce

## **Tassie Scallops, Prosciutto, Pea Puree \$30**

Seared Tasmanian scallops on a pea puree with crispy prosciutto and pea tendrils, drizzled with caramelised onion.

## **Caesar Salad \$24**

Chilled cos lettuce mixed with crispy bacon, croutons, shaved parmigiano cheese, with a poached free-range egg on top and our own special dressing all bursting out of a unique crispy shell. Anchovies optional

**with Grilled chicken \$6 extra**

**with Tasmanian smoked salmon \$6 extra**

# Lunch

11:30am-2pm

## **Insalata Caprese \$20**

A refreshing salad of sliced fresh bocconcini, cherry tomatoes and basil, topped with freshly cracked pepper and extra virgin olive oil and drizzled with pesto, served with our own home-made bread

**with Grilled chicken \$6 extra**

**with Prosciutto \$6 extra**

**with Tasmanian smoked salmon \$6 extra**

## **Spaghetti Bolognese \$27**

Nonna's traditional homemade Bolognese sauce, tossed through spaghetti and finished with a sprinkle of parmesan and garnished with basil

## **Spaghetti Carbonara \$27**

Sauteed bacon mixed through spaghetti with parmesan cheese and free-range egg yolk in a light cream sauce

## **Optional Extras**

**Fries and chilli aioli \$8**

**Seasonal salad \$8**



## Antipasti (starter)

### **Bruny Island Oyster**

1/2 doz \$25; doz \$ 45

natural & lemon, or  
kilpatrick sauce, crispy bacon

### **Garlic&Rosemary Focaccia**

dukkah, extra virgin olive oil (V) **\$12**

### **Garlic Pizza**

garlic base, mozzarella, rosemary( **\$18**  
serve 2(V)(VGN-O)

### **Polpette Al Sugo**

housemade veal meatball, rich  
tomato sauce, parmesan, focaccia **\$19.5**

### **Mushroom & Parmeson Arancini**

truffle aioli, parmesan, white  
truffle oil(V) **\$18**

### **Crispy Squid**

citrus mayo, fresh lemon **\$20.5**

### **Prawn Fritti**

citrus mayo, fresh lemon **\$20.5**

### **Tasmanian Scallop**

crumbed, citrus mayo, fresh  
lemon **\$25.5**



## Secondi (mains)

### **Frutti Di Mare**

Mixed seafood selection, buttery garlic  
broth, foccacia **\$45**

### **Tasmanian Salmon**

Seared Tasmanian salmon, roasted  
pumpkin, steamed broccoli, gremolata ( **\$36.5**  
zesty Italian herb sauce)

### **Veal Scallopine**

Seared veal, roasted pumpkin,  
steamed broccoli, garlic & mushroom  
cream sauce. **\$39.5**

### **Veal Cottoletta**

Crumbed veal, roasted pumpkin,  
steamed broccoli, garlic & mushroom  
cream sauce. **\$39.5**

# DINNER MENU



## Pasta

### **Ragu alla bolognese**

housemade bolognese sauce, san marzano tomato,  
spaghetti, parmigiano reggiano **\$31.5**

### **Fettucine Alla Carbonara**

free range chicken thigh, bacon, fettucine,  
parmigiano reggiano **\$33.5**

### **Spaghetti Alle Vongole**

diamond clams, spaghetti, chilli,  
garlic, white wine sauce **\$34.5**

### **Seafood Marinara**

mixed seafood, san marzano  
tomato, fresh lemon **\$36.5**

### **Veal Meatball Spaghetti**

housemade veal meatball cooked in rich  
tomato sauce, spaghetti, parmigiano  
reggiano **\$32.5**

### **Tassie Scallop&Pea Risotto**

seared tassie scallops, green pea  
risotto, parmigiano reggiano **\$36.5**

### **Fettucine Al Pesto Con Fungus**

housemade basil pesto, oven roasted mushroom,  
fettucine, parmigiano reggiano(V) **\$32.5**

### **Gnocchi Di Verdura**

housemade potato gnocchi , Sautee mushroom,  
roasted pumpkin, bacon  
and spinach **\$36.5**



## Pizze

(Gluten free: \$3 extra - any extra: \$3  
V: vegetarian - VGN-O: Vegan option

### **GRANDMA PIZZA**

San marzano tomato, mozzarella, basil  
pesto, extra virgin olive oil.(V)(VGN-O) **\$21**

### **CHEESY FACE**

Garlic base, mozzarella, taleggio,  
parmesan, rosemary (V) **\$21**

### **PEPPERONISM**

San marzano tomato, pepperoni, more  
pepperoni, mozzarella, parmesan **\$25**

### **HAWAII NOT**

San marzano tomato, honey roasted  
pineapple, prosciutto, mozzarella **\$25**

### **AMERICAN PIE**

San Marzano tomato, spicy salami, fennel  
pork sausage, caramelized onion,  
mozzarella, oregano **\$25**

### **DIRTY BIRDY**

San marzano tomato, free range chicken  
thigh, streaky bacon, red onion, smoky  
BBQ **\$25**

## Pizze

### **DIXIE CHICK**

Sweet chilli base, free range chicken  
thigh, sweet corn, fresh jalapeno, sour  
cream **\$25**

### **THE ROCK**

San marzano tomato, spicy salami, fennel  
pork sausage, free range chicken thigh,  
streaky bacon, mozzarella, **\$27**

### **FORREST GUMP**

San marzano tomato, garlic prawn,  
baby caper, red onion, mozzarella,  
oregano. **\$27**

### **MOONLIT ROCKET**

San marzano tomato, mozzarella, fresh  
prosciutto, rocket, parmesan, extra virgin  
olive oil. **\$27**

### **TRIPPY SHROOM**

Confit garlic base, roasted mushroom,  
caramelised onion, mozzarella, truffle  
oil (V)(VGN-O) **\$25**

### **THE GREEN SIDE**

Basil pesto base, slice zucchini, sweet  
corn, mozzarella, parmesan, dukkah (V) **\$25**



## Contorni (sides \$11)

### **Fries**

### **Insalata (garden salad)**

### **Steam brocolli**

### **Roast pumpkin & dukkah**



## Kid's meal (under 12)

### **Hawaiian pizza**

bacon, pineapple, mozzarella **\$15**

### **Spaghetti bolognese**

housemade bolognese sauce,  
spaghetti & parmesan cheese **\$15**

### **Chicken nugget & chips**

**\$15**

### **Kids ice-cream**

chocolate topping **\$7**



## Dolci (Desserts)

### **Housemade tiramisu**

**\$15**

### **Sticky date pudding**

butterscotch sauce, vanilla ice-  
cream **\$15**

### **Ice-cream sundae**

3 scoop of vanilla ice cream,  
chocolate and caramel sauce **\$15**

### **Affogato**

vanilla ice-cream, espresso **\$9**

### **Affogato frangelico**

vanilla ice-cream, frangelico, espresso **\$18**

BUON  
*Appetito*

# DRINKS MENU

## Cocktails

<b>Aperol Spritz</b> Aperol Aperitivo, sparkling wine	<b>\$20</b>
<b>Espresso Martini</b> vodka, coffee kahlua, fresh espresso	<b>\$20</b>
<b>Tommy's Margarita</b> tequila, lime juice, sugar syrup	<b>\$20</b>
<b>Pineapple Daiquiri</b> pineapple juice, rum, Cointreau, lime juice	<b>\$20</b>
<b>Frozen Daiquiri</b> rum, lemon juice, choice of berries or mango flavor	<b>\$20</b>
<b>Negroni</b> gin, Rosso, Aperol	<b>\$20</b>
<b>Faux Lemonade</b> gin, lemon juice, mint, tonic water	<b>\$20</b>
<b>Mojito</b> rum, lemon juice, mint	<b>\$20</b>
<b>Sunrise</b> Tequila, orange juice, aperol	<b>\$20</b>

## Beers

<b>BALTER CAPTAIN SENSIBLE (QLD)</b> Mid-strength	<b>\$10</b>
<b>JAMES BOAGS PREMIUM LAGER (TAS)</b>	<b>\$10</b>
<b>CASCADE DRAUGHT (TAS)</b>	<b>\$10</b>
<b>MOO BREW PALE ALE (TAS)</b>	<b>\$12</b>
<b>MOO BREW DARK ALE (TAS)</b>	<b>\$12</b>

## Wine by the glass

	GLS	BTL
<b>JOSEF CHROMY SPARKLING 2021 (TAS)</b>	<b>\$16</b>	<b>\$68</b>
<b>FRISQUE SHIRAZ 2021 (SA)</b>	<b>\$12</b>	<b>\$45</b>
<b>FRISQUE SAUVIGNON BLANC 2021 (SA)</b>	<b>\$12</b>	<b>\$45</b>
<b>FRISQUE ROSE 2021 (SA)</b>	<b>\$12</b>	<b>\$45</b>

## House spirits

<b>smirnoff vodka</b>	<b>\$11</b>
<b>gordon gin</b>	<b>\$11</b>
<b>Jose Cuervo tequila</b>	<b>\$11</b>
<b>jack daniel whiskey</b>	<b>\$11</b>
<b>jameson (irish whiskey)</b>	<b>\$12</b>
<b>jim beam (bourbon)</b>	<b>\$11</b>
<b>wild turkey (bourbon)</b>	<b>\$12</b>
<b>maker's mark (bourbon)</b>	<b>\$12</b>
<b>bundaberg Rum</b>	<b>\$11</b>
<b>sailor jerry (spiced rum)</b>	<b>\$12</b>
<b>kraken (black spiced rum)</b>	<b>\$12</b>
<b>bacardi (white rum)</b>	<b>\$11</b>
<b>bailey (irish cream)</b>	<b>\$11</b>

## Cider

<b>WILLIE SMITH ORGANIC APPLE CIDER (TAS)</b>	<b>\$12</b>
<b>BROOKVALE UNION GINGER BEER (NSW)</b>	<b>\$12</b>

## Wine by the bottle

### REDS

<b>Lisdillon Pinot Noir 2022 (Swanport, TAS)</b> Lisdillon's close proximity to cooling sea which produce this excellent cool climate pinot noir. With traces of cherry plum, musk and red-currant flavours, it is sweet, sour and smooth.	<b>\$75</b>
<b>Chalk Hill Shiraz 2021 (McLaren vale, SA)</b> Highly perfumed, with lifted dark berry fruit, floral notes with layers of spice. Palate Rich flavours of dark berry fruits with a hint of bitter dark chocolate and roasted nuts, with a long, lingering finish.	<b>\$65</b>
<b>Berrigan Merlot 2020 (Mount benson SA)</b> This Merlot is a great example of Merlot when it's bright and fresh. With this Merlot, think flavours of chocolate, blackberry, blueberry, vanilla and spice with a touch of black pepper.	<b>\$60</b>
<b>Berrigan Cabernet Sauvignon 2019 (Mount benson, SA)</b> This Cabernet has flavours of blackcurrants and mint with generous lashings of premium French oak. Soft and lingering mouthfeel with velvety tannins.	<b>\$60</b>

### Non - alcoholic (\$6)

<b>coke</b>	
<b>coke no sugar</b>	
<b>sprite</b>	
<b>solo lemon squash</b>	
<b>lemon lime &amp; bitter</b>	
<b>orange juice</b>	
<b>apple juice</b>	
<b>carrot, apple &amp; ginger</b>	
<b>pineapple, nectarine &amp; coconut</b>	
<b>sparkling water (\$8)</b>	

## Wine by the bottle

### WHITES

<b>Autumn Joy Sauvignon Blanc 2024 (Lutruwita, TAS)</b> It will evoke the essence of autumn. Grapes for this wine were sourced from the East Coast and Tamar Valley regions of Tasmania. Fresh, crisp and delicious.	<b>\$65</b>
<b>Bangor Pinot Gris 2023 (dunalley, TAS)</b> A true, cool climate Pinot Gris, Jimmy's Hill is hand-picked from Bangor Vineyard. Pinot Gris is a delightful food wine, showing fresh fruity characters and a lovely glossy texture.	<b>\$70</b>
<b>Waterton Hall Riesling 2019 (rowella, TAS)</b> Generous and expressive with excellent concentration and flavours of lime oil and grapefruit pith. Enhancing the palate is the energy and drive given by the crisp acidity.	<b>\$65</b>
<b>Invercarron Chardonnay 2024 (Jordan Valley, TAS)</b> Naturally settled overnight prior to fermentation, and maturation in first class French Oak. Minerality and stone fruits drive this wine.	<b>\$68</b>
<b>Invercarron Rose 2023 (Jordan Valley, TAS)</b> Partially oak fermented and aged. This is a remarkably aromatic and seductive wine, framed by a creamy, textured palate. A crisp, dry wine bursting with strawberry confection	<b>\$70</b>

Cheers!



# Pizza Bar

11:30am-2pm

## **The Marino \$25**

Bacon, capsicum, pineapple, kalamata olives, onion, mozzarella and oregano on tomato base

## **Chicken \$25**

Chicken, bacon, pineapple and mozzarella on tomato base (BBQ sauce optional)

## **Hawaiian \$25**

Ham, pineapple and mozzarella on tomato base

## **Capriccosa \$25**

Anchovies, olives, mushroom, mozzarella and ham on tomato base

## **Pepperoni \$25**

Pepperoni, mozzarella, bacon, capsicum and chilli on tomato base

## **Mediterranean Pizza \$25**

Roasted pumpkin, grilled mushrooms, fetta, roasted capsicum, mozzarella and baby spinach on tomato base

## **Pizza Carbonara \$25**

Free range egg, mushrooms, crispy bacon, mozzarella and shavings of fresh parmesan on garlic pizza base topped with Italian parsley

## **Del Mare \$25**

Mixed seafood, fresh garlic, and Italian parsley on mozzarella and tomato base with caramelized lemon

## **Prosciutto \$25**

Thinly sliced prosciutto, bocconcini, shaved parmesan and fresh rockets on tomato base

# Pizza Bar

11:30am-2pm

## **Smoked Salmon \$25**

Tasmanian smoked salmon, brie, caramelized onion, cream cheese and fresh rockets on crispy base

## **Curried Scallop Calzone \$30**

Tasmanian scallops cooked in a mild curry sauce encased in crispy pizza pocket

## **Arrabiata Calzone \$30**

Calabrese salami, bocconcini, kalamata olives, fresh basil and mozzarella on arrabiata base

## **Margherita \$22**

Mozzarella, cherry tomatoes, bocconcini cheese and fresh basil on tomato base

## **Garlic \$20**

Garlic, mozzarella and oregano on crispy base

## **Gluten Free pizza \$26**

All pizzas available on gluten free base

## **Optional Extras \$5 each**

Add an ingredient to any pizza

# Espresso Bar

## Latte

short \$5.3 tall \$6

A double ristretto served in a glass, mixed with silky textured milk, with a 10mm foam

## Long Black

cup \$5.3 mug \$6

A double espresso added to 100- 150mls of hot water with a layer of rich golden crema

## Flat White

cup \$5.3 mug \$6

A double ristretto mixed with silky textured milk, served with up to 5mm of foam

## Mocha

short \$5.3 tall \$6

A double espresso mixed with our premium chocolate and topped with silky textured milk, with 10-15mm foam topped with a light dusting of chocolate

## Espresso

\$4

The base of most coffee beverages, 30 ml including a layer of rich golden crema

## Piccolo Latte

\$5

A mini version of a latte, a double ristretto topped with silky textured milk, topped with 5mm of foam

## Hot Chocolate

short \$5.3 tall \$6 + marshmallow extra \$0.5

Steamed milk is added to our premium chocolate, topped with foam and dusted with chocolate

## Vienna

short \$5.5 tall \$6.5

A double espresso added to hot water with a layer of rich golden crema topped with fresh cream, an Italian biscuit and lightly dusted with cinnamon

# Espresso Bar

## Cappuccino

cup \$5.3 mug \$6

A double ristretto mixed with silky textured milk, topped with 10- 15mm of foam, dusted with chocolate

## Macchiato

short \$5 long \$5.5

A double ristretto with a stain of hot milk and a drop of dense foam milk in the centre

## Chai Latte short

\$5.3 tall \$6

A premium quality chai combining black tea extract and a complex blend of 'comfort spices', milk, honey and sugar. Topped with foam and dusted with cinnamon

## Ristretto

\$4.5

A short single espresso using only the first 15-20ml of the extraction

## Doppio

\$4.5

A double shot of espresso, 50-60mls including a layer of rich golden crema

## Affogato

\$10

A double ristretto served on the side of a martini glass filled with premium vanilla ice cream lightly dusted with cinnamon

## The Best Babycino

\$2

## Optional Extras

Caramel or Vanilla Syrup	\$1.0	Lactose Free Milk	\$0.7
Extra Shot.	\$0.7	Almond Milk	\$0.7
Decaffeinated	\$0.7	Soy Milk	\$0.7
		Oat Milk	\$0.7