

# H ARBOUR LIGHTS

SEAFOOD RESTAURANT

**DEAR VALUED GUEST,**

IT IS INDEED A GREAT PLEASURE TO WELCOME YOU TO THE WORLD FAMOUS  
HARBOUR LIGHTS RESTAURANT

THE HARBOUR LIGHTS RESTAURANT HAS BEEN A FAVOURED EATERY AND LANDMARK IN THE  
GORDON'S BAY OLD HARBOUR SINCE 1975

WE MAKE EVERY EFFORT TO ENSURE THAT YOU ENJOY YOUR DINING EXPERIENCE AT OUR  
ESTABLISHMENT. WE TRUST THAT YOU WILL ENJOY THE SUPERB FOOD, WARM AND FRIENDLY  
SERVICE AND UNSURPASSED VIEWS FROM THIS EXCLUSIVE ESTABLISHMENT.

PLEASE FEEL AT HOME AND ASSURED OF OUR CONSTANT ATTENTION IN MAKING YOUR VISIT  
MEMORABLE.

ALL PRICES ARE INCLUSIVE OF V.A.T

**GRATUITY NOT INCLUDED**

TO OUR VISITORS – TIPS (GRATUITY) A 10%-15% GRATUITY FOR GOOD SERVICE IS NORMAL.

**PAYMENT METHOD**

WE ACCEPT MAJOR CREDIT CARDS EXCEPT AMERICAN EXPRESS . WE REGRET THAT NO CHEQUES  
ARE ACCEPTED.

**DRESS CODE**

SMART CASUAL, PATRONS ARE REQUIRED TO WEAR SHOES AT ALL TIMES.

**CORKAGE**

R40 PER 750ML BOTTLE

**SMOKING POLICY**

WE REGRET THAT SMOKING IS NOT PERMITTED IN THE DINING AREA.

**FAMILIES WITH CHILDREN**

CHILDREN ARE MOST WELCOME, HOWEVER WE REQUEST YOUR UNDERSTANDING THAT THEY REMAIN  
SEATED DURING SERVICE

**YOURS IN HOSPITALITY  
HARBOR LIGHTS RESTAURANT**

FOLLOW US ON FACEBOOK  
OR  
[WWW.HARBOURLIGHTSRESTAURANT.CO.ZA](http://WWW.HARBOURLIGHTSRESTAURANT.CO.ZA)

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## COLD STARTERS

<b>OYSTERS</b>	<b>EACH 16</b>
FRESH LIVE OYSTERS SERVED THE TRADITIONAL WAY ON CRUSHED ICE WITH LEMON AND TABASCO	
<b>MILLE FEUILLE OF SMOKED SALMON</b>	<b>65</b>
SMOKED SALMON BETWEEN CRISP LAYERS OF PEPPERED PHYLLO PASTRY, SURROUNDED BY SWEET PEPPER SALSA, DEEP FRIED CAPERS AND OUR HOUSE DRESSING	
<b>SHRIMP COCKTAIL</b>	<b>65</b>
DELICATE YET A STRONG FLAVOR STARTER CREATED BY THE CONTRAST OF SEA TASTES AND A LIGHT COGNAC BASED SAUCE	

## HOT STARTERS

<b>CAMEMBERT CHEESE (DEEP FRIED)</b>	<b>60</b>
SESAME CRUMBED, DEEP FRIED & SERVED WITH APPLE AND RED WINE CHUTNEY AND CRANBERRY PORT SAUCE	
<b>CREAMY GARLIC MUSSELS</b>	<b>65</b>
POACHED HALF SHELL MUSSELS, COOKED IN A CREAMY GARLIC SAUCE WITH FRESH PARSLEY	
<b>"MARE E MONTI" FOREST MUSHROOMS/ THERMIDOR SHRIMP SAUCE</b>	<b>50</b>
GRILLED BLACK MUSHROOMS WITH VIRGIN OLIVE OIL, FRESH GARLIC, SHRIMPS AND CHEESE	
<b>CALAMARI STARTER</b>	<b>65</b>
A PORTION OF OUR WORLD BEST CALAMARI STRIPS TOSSED ON A BED OF THE BEST CRISPY LETTUCE, SERVED WITH OUR HOME MADE TARTAR SAUCE DRIZZLED WITH OUR FRESH PARSLEY.	
<b>SEA FOOD SALAD</b>	<b>110</b>
FRESH SEAFOOD MIX MUSSELS, FISH, PRAWN MEAT AND CALAMARI CHUNKS A MUST FOR SEA FOOD LOVERS!	

PLEASE NOTE THAT GOOD FOOD TAKES TIME. SINCE EVERYTHING IS FRESHLY PREPARED, PLEASE GIVE US BETWEEN 30 - 45 MINUTES TO PREPARE YOUR MAIN COURSES. ENJOY - HARBOUR LIGHTS.

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### SALADS

#### **CAESAR SALAD**

THIS CLASSIC SALAD IS A COMBINATION OF COS AND ROMAINE LETTUCE, BACON ANCHOVY FILLETS, AND SHAVED PARMESAN WITH CRUNCHY CROUTONS, DRIZZLED WITH A CREAMY CAESAR DRESSING

60

#### **GREEK SALAD**

TOSSED SO THAT YOU EXPERIENCE ALL THE FLAVOURS AT ONCE, FETA, OLIVES, TOMATOES, CUCUMBER, ONION AND A VARIETY OF SEASONAL LETTUCE

60

#### **HOUSE SALAD**

A BASIC FRENCH SALAD OF LETTUCE, TOMATOES AND ONIONS. TOSSED WITH CROUTONS, GREEN PEPPERS AND ROASTED PINEAPPLE.

60

### PASTA'S

#### **VEGETARIAN PASTA**

PENNE PASTA COOKED TO PERFECTION WITH DICED TOMATOES, OLIVES, GARLIC DRIZZLED WITH OLIVE OIL AND MOZZARELLA CHEESE.

75

#### **PENNE ALFREDO**

BITS OF HAM AND MUSHROOMS IN A DELICATE CREAMY TOSSED SAUCE WITH PENNETTE

115

#### **LINGUINI A LA "MARINARA"**

IMPORTANT AMOUNT OF FRESH SEAFOOD MIX WITH LINGUINE SERVED AL DENTE A MUST FOR SEA FOOD LOVERS!

135

#### **MUSHROOM PUMPKIN RISOTTO**

THE SWEETNESS OF PUMPKIN MARRIED WITH THE WILD TASTE OF FOREST MUSHROOMS, SHRIMPS TOSSED ON A BED OF RICE OR FUSILLI PASTA.

135

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## FROM THE GRILL

ALL OUR MEAT ARE SERVED WITH YOUR CHOICE OF STARCH.

**LADIES RUMP** 180G 125  
CHAR-GRILLED TO YOUR LIKING...OUR MEATS ARE PROPERLY MATURED, BASTED WITH BBQ SAUCE OR MARINATED IN A FRESH OLIVE OIL AND BALSAMIC VINEGAR DRESSING "ALL NATURAL "

**RUMP** 250G 155  
CHAR-GRILLED TO YOUR LIKING...OUR MEATS ARE PROPERLY MATURED, BASTED WITH BBQ SAUCE OR MARINATED IN A FRESH OLIVE OIL AND BALSAMIC VINEGAR DRESSING "ALL NATURAL "

**SIRLOIN STEAK** 250G 165  
WELL SEASONED AND MATURED MEAT EXCELLENT FOR MEAT LOVERS  
CHAR-GRILLED TO YOUR LIKING...OUR MEATS ARE PROPERLY MATURED, BASTED WITH BBQ SAUCE OR MARINATED IN A FRESH OLIVE OIL AND BALSAMIC VINEGAR DRESSING "ALL NATURAL "

**LADIES FILLET** 180G 170  
CHAR-GRILLED TO YOUR LIKING...OUR MEATS ARE PROPERLY MATURED, BASTED WITH BBQ SAUCE OR MARINATED IN A FRESH OLIVE OIL AND BALSAMIC VINEGAR DRESSING "ALL NATURAL "

**BEEF FILLET** 250G 220  
CHAR-GRILLED TO YOUR LIKING...OUR MEATS ARE PROPERLY MATURED, BASTED WITH BBQ SAUCE OR MARINATED IN A FRESH OLIVE OIL AND BALSAMIC VINEGAR DRESSING "ALL NATURAL "

## SPECIALITIES FROM THE GRILL

**FILLET WITH A LUXURIOUS MUSHROOM& RED WINE SAUCE** 295

THE FINEST QUALITY OF OUR BEEF FILLET CHAR-GRILLED TO YOUR LIKING, COVERED WITH OUR HOME MADE MUSHROOM AND RED WINE SAUCE.

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## SEAFOOD RESTAURANT

### SEAFOOD

#### SAUCES

PERI-PERI, MUSHROOM, PEPPER, MUSTARD, SMOKEY BBQ, CREAMY GARLIC.

30

#### CATCH OF THE DAY

WHATEVER THE FISHERMAN BRING US ON THE DAY, SERVED GRILLED WITH OUR SUPERB STEAMED VEGETABLES AND YOUR CHOICE OF STARCH.  
(ASK YOUR WAITER FOR SELECTION AND AVAILABILITY)

145

#### KINGKLIP FILLET

SEASONED AND GRILLED WITH LEMON BUTTER SERVED WITH OUR FRESH GREEN SALAD AND YOU'RE CHOICE OF STARCH.

195

#### DOZEN PRAWNS

TWELVE PRAWNS GRILLED AT PERFECTION SERVED WITH RICE AND LEMON BUTTER SAUCE

240

#### EXTRA PRAWN

EACH 18

#### GIANT SOLE

SEASONED AND GRILLED, WITH OUR SUPERB POTATOES WEDGES.  
(ASK YOUR WAITER FOR AVAILABILITY)

240

#### WHOLE GRILLED CRAYFISH (West Coast Lobster)

GRILLED, WITH LEMON BUTTER, SERVED WITH RICE AND ASSORTED SAUCES

300

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## SEAFOOD SPECIALITIES

### SAUCES

PERI-PERI, MUSHROOM, PEPPER, MUSTARD, SMOKEY BBQ, CREAMY GARLIC.

30

### KINGKLIP THERMIDOR

TOPPED WITH ONIONS, SHRIMPS, MUSHROOMS, MUSTARD, BRANDY AND CREAM,  
FINISHED WITH GRATINATED CHEESE, SERVED WITH YOUR CHOICE OF STARCH

220

### CURRY CRUSTED KINGKLIP

SERVED ON CHAR-GRILLED PINEAPPLE, WITH FRUIT AND COCONUT CURRY SAUCE,  
TOPPED WITH A PAW-PAW SALSA AND PLAIN YOGHURT, SERVED WITH RICE AND STEAMED VEGETABLES.

230

### HARBOUR LIGHTS WORLD FAMOUS PEPPERED TUNA FILLET STEAK

TUNA STEAK 300G RUBBED WITH DIJON MUSTARD, FOLDED OVER IN GREEN MADAGASCAR AND  
CRACKED BLACK PEPPER CORNS, FLAMED IN 5YR OLD KWV BRANDY, GRILLED TO YOUR LIKING,  
(CHEFS CHOICE MED-RARE) TOPPED WITH A CREAM CHERRY LIQUEUR SAUCE, PRESENTED  
ON A BED OF COURSE MASH WITH CHERRIES ON TOP.

250

### CRAYFISH THERMIDOR

SIMMERED WITH ONIONS, SHRIMP, MUSHROOMS, CREAM, MUSTARD, FLAMED WITH  
BRANDY, TOPPED WITH GRATINATED CHEESE, SERVED ON A BED OF RICE

375

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## SEAFOOD RESTAURANT PLATTERS & COMBO'S

### SAUCES

PERI-PERI, MUSHROOM, PEPPER, MUSTARD, SMOKEY BBQ, CREAMY GARLIC.

30

### TIMMY'S COMBO

HAKE AND CALAMARI, SERVED WITH OUR HOME MADE TARTAR SAUCE AND OUR FRESH FARM CHIPS

125

### QUEEN'S COMBO

PRAWNS AND CALAMARI, SERVED WITH OUR HOME MADE TARTAR SAUCE AND OUR FRESH FARM CHIPS

140

### CHEF'S COMBO

HAKE AND PRAWNS, SERVED WITH OUR HOME MADE TARTAR SAUCE AND OUR FRESH FARM CHIPS

150

### ALFREDO'S PLATTER

PRAWNS, CALAMARI AND HAKE, SERVED WITH OUR HOME MADE TARTAR SAUCE AND OUR FRESH FARM CHIPS

178

### BIKINI SEAFOOD PLATTER

LINE-FISH, CALAMARI & PRAWNS SERVED WITH RICE, LEMON, AND TARTAR SAUCE

215

### RUMP COMBO

180G RUMP GRILLED TO PERFECTION, CALAMARI TUBES AND THREE QUEEN PRAWNS SERVED WITH STEAMED SEASONAL VEGETABLES AND YOUR CHOICE OF STARCH

285

### FALSE BAY PLATTER

A MOUTH WATERING PLATTER FEATURING LINE-FISH, ONE GRILLED CRAYFISH, CALAMARI, PRAWNS, MUSSELS AND SCAMPI, SERVED WITH RICE, STEAMED VEGETABLES AND LEMON BUTTER SAUCE

645

### GORDON'S BAY SHELL FISH FEAST (SERVES TWO) \*

EIGHT FRESHLY SHUCKED OYSTERS, EIGHT GRILLED QUEEN PRAWNS, AND ONE WHOLE GRILLED CRAYFISH, SERVED ON A BED OF RICE AND STEAMED VEGETABLES WITH LEMON BUTTER SAUCE.

785

### HARBOUR LIGHTS SEAFOOD FEAST (SERVES FOUR) \*

TO START, TWELVE OYSTERS ON CRUSHED ICE. FOR MAINS, TWO LINE FISH, ONE GRILLED AND ONE BLACKENED, GRILLED CALAMARI STEAK, SIX QUEEN PRAWNS, TWO CRAYFISH, ONE GRILLED AND ONE THERMIDOR SERVED WITH RICE, SEASONAL VEGETABLES AND LEMON BUTTER SAUCE.

1440

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### SIDE EXTRA

#### **HARBOR LIGHTS BREAD**

OUR HOMEMADE BREAD BAKED AT PERFECTION AND ALWAYS FRESH! SERVED WITH MINI SALTED BUTTER.

10

#### **RICE**

COOKED AT PERFECTION IDEAL TO HAVE A COMPLETE MEAL WITH YOUR MAIN COURSE.

12

#### **CHIPS**

DIRECTLY FROM THE FARM AND DEEP FRIED.

14

#### **POTATO WEDGES**

DIRECTLY FROM THE FARM AND DEEP FRIED.

15

#### **MASH POTATOES**

MASH POTATOES COOKED WITH OUR FRESH POTATOES DIRECTLY FROM THE FARM AND SPICED AT PERFECTION.

20

#### **STEAMED VEGETABLES**

BROCCOLI, CAULIFLOWER, CARROTS AND BABY MARROWS STEAMED AT PERFECTION AND FLAVORED WITH BUTTER. IDEAL COMBINATION WITH YOUR MAIN COURSE!

25

#### **GREEN SALAD**

VARIETY OF SEASONAL LETTUCE

35

#### **SAUCES**

PERI-PERI, MUSHROOM, PEPPER, SMOKEY BBQ, CREAMY GARLIC.

EACH 30

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## SEAFOOD RESTAURANT

### DESSERTS

#### **VANILLA ICE CREAM**

LACED WITH CHOCOLATE SAUCE OR A FRUITY RASPBERRY SAUCE

45

#### **DOM PEDROES**

NICE AND SMOOTH. IT IS YOUR CHOICE TO HAVE AMARULA, KAHLUA, FRANGELICO OR WHISKEY.

50

#### **MALVA PUDDING**

AS SOUTH AFRICAN TRADITION WANTS SERVED WITH CUSTARD CREAM AND VANILLA ICE CREAM.

55

#### **CHOCOLATE LAVA**

FOR THE CHOCOLATE LOVERS: A SOFT DRY CHOCOLATE CRUST WITH A WARM MELTED "HEART", IDEAL WITH A TOUCH OF VANILLA ICE CREAM (ADD ZAR5.00). TO CONCLUDE YOUR MEAL WITH STYLE!!!

60

#### **CHOCOLATE MOUSSE**

OUR FAMOUS VELVETY MOUSSE OF DARK & MILK CHOCOLATE WITH AMARULA AND AN OPTION OF ICE-CREAM OR WHIPPED CREAM(ADD ZAR5.00)

60

#### **VANILLA AND RASPBERRY CRÈME BRULEE**

TOPPED WITH CARAMEL SUGAR THAT CRRRACKS!!

60

#### **AFFOGATO AL CAFFE'**

AS ITALIAN TRADITION WANTS: A MIXTURE OF TASTES OF REAL ITALIAN ESPRESSO, TOSSED ON OUR VANILLA ICE CREAM WITH A TOT OF FRANGELICO!

60

#### **ITALIAN TIRAMISU**

LIKE ITALIAN TRADITION WANTS: A MIXTURE OF TASTES OF REAL ITALIAN ESPRESSO, WITH SAVOIARDI BISCUITS AND MASCARPONE CREAM!

65

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