



CHARTER MENUS

Seated Menus

Harbour 3-Course Menu
Deluxe 4-Course Seated & Served Menu

Buffet Menus

Harbour Buffet Menu
Deluxe Seafood Buffet Menu

Canapé Menus

Harbour Canapé Menu
Harbour Canapé & Mini Buffet Menu

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

HARBOUR 3-COURSE MENU

Entrée

Smoked salmon and prawn ceviche (DF,SF) [I]

Avocado, smashed samosa and chickpea salsa

OR

Haloumi Caesar salad (V)

Romaine lettuce, grilled haloumi, garlic croutons, cherry tomato and parmesan

Main Course

Mediterranean Spiced Breast of Chicken

Crispy chat potatoes, honey glaze Dutch carrots and tender broccolini with rich mushroom sauce
alternating with...

Herb-crusted Salmon Steak (SF) [I]

Chat potatoes, Moroccan spice steamed broccolini, and sauce Vierge with lemon

Dessert

Chef's Deconstructed Eton Mess (GF,N,V)

Lemon cake, crème Chantilly with mixed nuts and berries
alternating with...

Tiramisu (N,V)

Espresso, mascarpone, ladyfinger cake

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Seafood Labelling: [A] Australian, [I] Imported, [M] Mixed

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DELUXE 4-COURSE SEATED & SERVED MENU

Canapés

Chef's selection of 3 canapés

Entrée

Please choose 2 items for alternate serve

- Roast breast of duck with red cabbage and beetroot (GF)
- Grilled calamari with broad bean puree, snow peas, chicory, endive, garlic and capers (GF,SF) [I]
- Smoked salmon and prawn ceviche, avocado, chives and tomato salsa (DF,GF,SF) [I]
- Chef's loaded chicken caesar salad*
- Cauliflower steak with wilted kale, chickpeas, romesco and heirloom medley (DF,GF,VE)
- Butterflied U8 king prawns with garlic butter and parsley (GF,SF) (additional \$16.50pp) [I]

Main Course

Please choose 2 items for alternate serve

- Oven-roasted chicken breast with broccolini, baby carrots and mushroom sauce
- Red emperor barramundi with parsley, garlic and pine nuts (N,SF) [I]
- Herb-crumbed salmon fillet with heirloom tomato salad (N,SF) [I]
- Fresh beetroot ravioli, pine nuts, edamame and beurre blanc (N,V)
- Potato gnocchi with asparagus spears, chilli, garlic and olive oil (DF,VE)
- Butter roasted kipfler potatoes, broccolini, heirloom baby carrots and rosemary jus (GF) (additional \$27.50pp)
- Grilled lamb cutlets (3) with mash, broad beans, peas and minted ricotta (GF) (additional \$22.50pp)

Sweet Flavours

Please choose 2 items for alternate serve

- Fruit of the forest pavlova with crème Chantilly, meringue and strawberry coulis (GF,V)
- Passionfruit sable with almond praline, honey and strawberry syrup (N,V)
- Salted caramel and popcorn log with crème fraiche and strawberry (N,V)
- Pistachio dome with vanilla custard sauce and fresh raspberries (N,V)
- Oreo cheesecake with tropical fruits, passionfruit and candied macadamia (N,V)
- Kaffir lime bavaois with pomegranate (N,V)
- Classic opera cake (N,V)
- Hawaii island (N,V)

*Caesar salad is available as vegetarian or halal (without bacon) on request.

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HARBOUR BUFFET MENU

Salad Bar

Beetroot, feta and orange salad with cayenne and orange blossom vinaigrette (GF,V)
Roasted Japanese pumpkin and pearl barley salad and honey mustard dressing (VE)
Shaved cabbage with Manchego, capers and currants (GF,N,V)
Parisian carrot and chickpea salad (DF,GF,VE)
Apple and chicory salad with walnuts and blue cheese dressing (GF,N,V)
Prawn vermicelli salad (DF,GF,N) [I]
Platter of honey baked ham (DF, GF)
Platter of Hungarian salami (DF, GF)
Selection of cheeses and condiments (V)
Bread rolls and butter (N,V)

Buffet Hot Selection

Mediterranean Fish Bake (DF,GF,SF) [I]
Grilled fish fillets with tomatoes, lemon and spring onion
Homemade Beef Lasagna
Classic Italian layered pasta with beef ragout, rosemary, bechamel sauce and mozzarella cheese
Traditional Butter Chicken (GF,N)
Tender chicken fillets simmered in classic butter chicken sauce
Pasta Basilico (N,V)
Pasta with rocket and tomato in basil pesto sauce
Root Vegetable Roast (DF,GF,VE)
Medley of roasted seasonal root vegetables with Italian herbs
Oriental Vegetable Fried Rice (DF,GF,VE)
Fried jasmine rice, diced vegetables and edamame beans

Dessert

Tiramisu (N,V)
Espresso, mascarpone, ladyfinger cake

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DELUXE SEAFOOD BUFFET MENU

Entrée Platter

Shared and served to the table

Chef's platter of smoked salmon rolls (SF) [I]
Teriyaki chicken drumettes (SF)
Seared scallops in half shell (SF) [I]

Seafood Selection

Fresh medium king prawns with accompaniments (SF) [I]
Smoked salmon and caper platter (SF) [I]
Sydney Rock Oysters - Market Price, available on request for additional fee. [A]

Hot Selection

Garlic butter fried prawns with snow peas (GF,SF) [I]
Sliced grain-fed sirloin drizzled with Stroganoff sauce
Grilled salmon fillets with heirloom tomatoes (SF) [I]
Traditional Indian butter chicken (GF,N)
Pesto penne with shredded zucchini and toasted pine nuts (N,V)
Oriental vegetable fried rice (DF,GF,VE)

Cold Selection

Choose 5 selections from the below menu

Chef's selection of cold cuts (DF,GF)
Beetroot, feta and orange salad with cayenne and orange blossom vinaigrette (GF,V)
Roasted Japanese pumpkin and pearl barley salad and honey mustard dressing (VE)
Shaved cabbage with Manchego, capers and currants (GF,N,V)
Parisian carrot and chickpea salad (DF,GF,VE)
Apple and chicory salad with walnuts and blue cheese dressing (GF,N,V)
Prawn vermicelli salad (DF,GF,N) [I]
Selection of cheese and condiments
Fresh bread rolls

Desserts

Individually plated and served to the table

Classic Opera Cake (N,V)
Hazelnut joconde, coffee and chocolate
OR
Hawaii Island (N,V)
Vanilla short crust, coconut lime caramel, pineapple mousse and streusel

Fruits and Cheese

Available at additional charge

Fresh fruit platters (DF,GF,V)
Deluxe cheese display with crackers and condiments

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HARBOUR CANAPÉ MENU

Harbour Canapés

Please choose 6 items

Smoked salmon tartlets (SF) [I]
Panko calamari with wasabi mayo (DF,SF) [I]
Beef ragout pies
Korean BBQ chicken drumettes
Thai beef salad on cucumber (GF,DF)
Tomato bruschetta on ciabatta (VG)
Crispy tofu bites (DF,V)
Mushroom arancini (V)
Spinach and feta spanakopita (V)
Italian meatballs in Napoli sauce (GF)
Lamb souvlaki skewers with tzatziki (GF)
Chicken satay skewers with peanut sauce (GF)
Prawn and chorizo skewers (GF) [I]
Vegetable and tofu spring rolls with sweet chilli sauce (VG)
Mushroom and leek vol au vents (V)
Wagyu brisket sliders with slaw
Roma tomato and avocado tartlets (V)
Punjabi samosas with tamarind chutney (V)
Halloumi sliders with pesto and tomato (V)
Steamed prawn gyoza with ponzu (GF,DF) [I]

Substantial Canapés

Please choose 3 items

Crispy chicken brioche sliders with onion chilli jam and aged cheddar
Szechuan pork dumpling spoons with black vinegar and red chilli
Beetroot ricotta ravioli with basil pesto, rocket and pine nuts (V)
Awadhi chicken biriyani with minted yoghurt (GF,N)
Wagyu sliders with gruyere cheese and pickled red onions
Delhi fusion chaat – smashed samosas, yoghurt, tamarind and chickpea salsa (V)

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HARBOUR CANAPÉS AND MINI BUFFET MENU

Harbour Canapés

Please choose 6 items

Smoked salmon tartlets (SF) [I]
Panko calamari with wasabi mayo (DF,SF) [I]
Beef ragout pies
Korean BBQ chicken drumettes
Thai beef salad on cucumber (GF,DF)
Tomato bruschetta on ciabatta (VG)
Crispy tofu bites (DF,V)
Mushroom arancini (V)
Spinach and feta spanakopita (V)
Italian meatballs in Napoli sauce (GF)
Lamb souvlaki skewers with tzatziki (GF)
Chicken satay skewers with peanut sauce (GF)
Prawn and chorizo skewers (GF) [I]
Vegetable and tofu spring rolls with sweet chilli sauce (VG)
Mushroom and leek vol au vents (V)
Wagyu brisket sliders with slaw
Roma tomato and avocado tartlets (V)
Punjabi samosas with tamarind chutney (V)
Halloumi sliders with pesto and tomato (V)
Steamed prawn gyoza with ponzu (GF,DF) [I]

Mini Buffet

Please choose 4 hot selections

Mediterranean Fish Bake (DF,GF,SF) [I]
Grilled fish fillets with tomatoes, lemon and spring onion
Homemade Beef Lasagna
Classic Italian layered pasta with beef ragout, rosemary, bechamel sauce and mozzarella cheese
Traditional Butter Chicken (GF,N)
Tender chicken fillets simmered in classic butter chicken sauce
Pasta Basilico (N,V)
Pasta with rocket and tomato in basil pesto sauce
Root Vegetable Roast with Italian Herbs (DF,GF,V)
Seasonal root vegetables oven-roasted with garlic, olive oil, and Italian herbs
Oriental Vegetable Fried Rice (DF,GF,VE)
Fried jasmine rice, diced vegetables and edamame beans
Bread Rolls and Butter
Chef's Choice of 3 Salads

Mini desserts available for an additional charge of \$12pp+GST

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