



HARBOUR 3-COURSE MENU

Entrée

Smoked Salmon and Prawn Ceviche (DF,SF)

Avocado | Smashed Samosa | Chickpea Salsa

OR

Haloumi Caesar Salad (V)

Romaine Lettuce | Grilled Haloumi | Garlic Croutons | Cherry Tomato | Parmesan

Main Course

Mediterranean Spiced Breast of Chicken

Crispy Chat Potatoes | Honey Glaze Dutch Carrots | Tender Broccolini with Rich Mushroom Sauce
alternating with...

Herb-crusting Salmon Steak (SF)

Chat Potatoes | Moroccan Spice Steamed Broccolini | Sauce Vierge with Lemon

Dessert

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

Lemon Myrtle | Indian Gulab Jamun | 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)

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.

*Indicative menu only. Menu may be subject to minor changes.