

Harbour

BUFFET



CANAPÉS

Assorted Arancini served with pesto and garlic aioli (v)

Vietnamese Cold Rolls served with traditional dipping sauce (V available)

Peking Duck Pancake served with cucumber, shallots, crispy onions & Hoisin

MAIN

Platter of fresh Australian King Prawns served with condiments (GF, DF)

Grilled Chicken Fillets marinated in zesty Lemon and Herb Greek seasoning (GF, DF)

Roast Beef with whole seeded mustard served with traditional gravy

Traditional Roasted Mediterranean Vegetable Lasagna (VEG)

Roasted Chat Potatoes seasoned with fragrant rosemary and rock salt (v)

Served with

Fresh crusty baked bread rolls and premium butter

SALADS

American Style Creamy Coleslaw (GF)

Classic Caesar Salad with crunchy croutons, crispy bacon, and shaved Parmesan

DESSERT

Platters of Petit Fours and Tartlets

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

Sample menu only and subject to change. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.



House Beverage Package

Wine

Tyrrell's Moores Creek Sparkling Brut, Hunter Valley NSW

Tyrrell's Moores Creek Semillon Sauvignon, Hunter Valley NSW

Tyrrell's Moores Creek Shiraz, Hunter Valley NSW

Beer

Young Henrys Pale Ale

Young Henrys Natural Lager

James Boags Light

Non- Alcoholic

A selection of soft drinks and juices

