

The background of the entire image is a dark, textured surface, possibly a table. Scattered across this surface are several small, white, bowl-shaped appetizers. Each bowl contains a dark, chunky substance, likely a terrine or pâté, topped with a garnish of fresh green herbs. The lighting is soft and focused, creating a sophisticated and elegant atmosphere.

HARBOUR
ROOM

THE MENU

At the Harbour Room



Dining Packages

ELEGANCE PACKAGE

Sit Down Plated

5 hour duration

Menu includes:

Canapés on arrival
Selection of Artisans Breads
2 Entrees - Alternate Drop
2 Mains - Alternate Drop
1 Side Dish
2 Desserts - Alternate Drop
Tea & Coffee

SHARED PACKAGE

Shared Dining

5 hour duration

Menu includes:

Canapés on arrival
Selection of Artisans Breads
Antipasto Platters Pre Table
2 Shared Mains
3 Side Dishes
1 Roaming Dessert
Petit Fours
Tea & Coffee

CLASSIC PACKAGE

Sit Down Plated

5 hour duration

Menu includes:

Canapés on arrival
Selection of Artisans Breads
1 Entree
2 Mains - Alternate Drop
1 Side Dish
Petit Fours
Tea & Coffee

CANAPÉ PACKAGE

Roaming

4 hour duration

Menu includes:

4 Canapé items
2 Handheld items
1 Roaming meal
1 Roaming dessert
Petit fours



Sit Down Plated

Entrees

Ceviche of ocean trout, nam chin, coconut yoghurt, roasted corn, apple, and petite salad

Burrata, heirloom tomatoes, confit garlic, basil oil and roquette

Beef carpaccio, olive oil, truffled pecorino, caper berries, pickled radish, and salted grissini

Pan fried ricotta and spinach gnudi with silken tomato sugo and parmesan wafers

Pressed slow cooked dukkah spiced lamb shoulder with ricotta puree, fried chickpea, marinated fetta and herb garnish

Crispy skinned salmon with pea and watercress puree, pickled herb salad and citrus glaze

Mains

Slow roasted lamb fillet with salsa verde, labneh, pomme puree crisps and red wine jus

Blue swimmer crab ravioli with pink grapefruit beurre blanc, watercress and dill salad

Crispy skinned rolled chicken with potato skordalia, warm tomato salsa, and herb chicken glaze

Chargrilled eye fillet on potato fondant, creamed cavolo nero, and red wine jus

Macadamia and herb crusted barramundi fillet with brandade and brown butter sauce

Crackling pork belly with cauliflower puree, pickled cucumber apple salad, chilli apple puree and sticky glaze

Orecchiette with mushroom, garden peas, baby spinach, and salsa verde butter sauce.

Sides

Seasonal green leaves with a chive, caper and citrus dressing

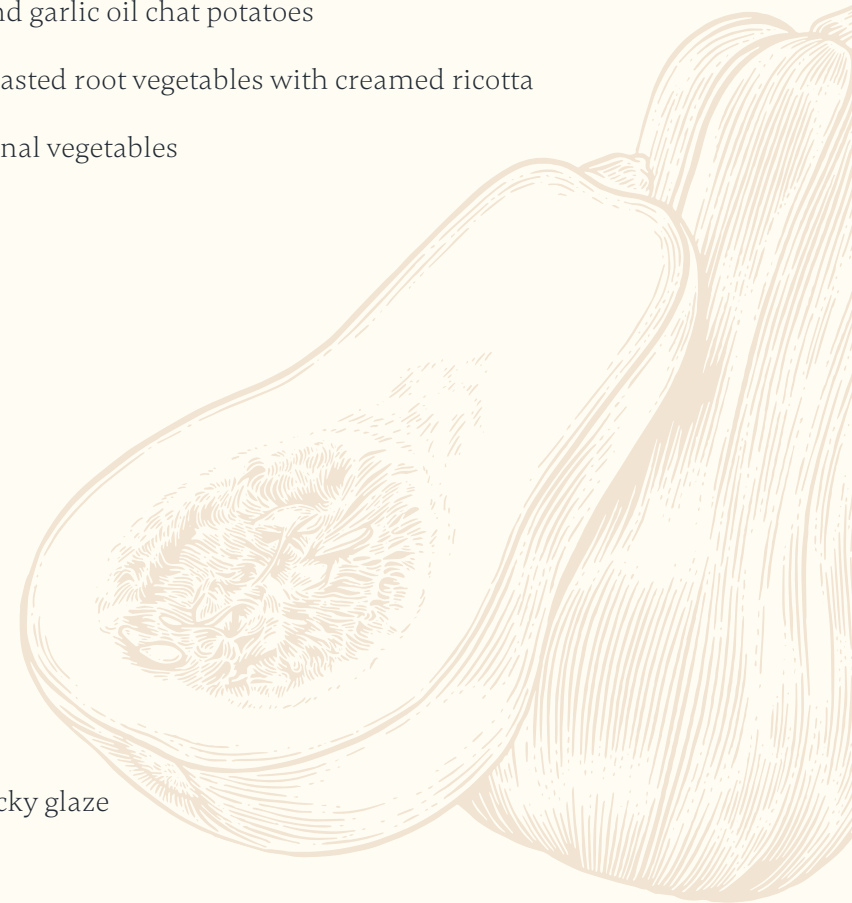
Ancient grain, green herbs, labneh and citrus dressing

Moroccan spiced eggplant, chickpeas, red onion, brown rice, pomegranate and a mint yoghurt dressing

Roasted rosemary and garlic oil chat potatoes

Honey and thyme roasted root vegetables with creamed ricotta

Buttered green seasonal vegetables



Sit Down Plated

Plated Desserts

Chocolate espresso sponge, dark chocolate mousse, salted caramel, and praline toffee shards

Eton mess of meringue, strawberry compote, vanilla bean cream, and persian fairy floss

Passionfruit and coconut syrup cake, lemon curd, swiss meringue, and edible wild flower

Poached pear tart, cinnamon crumble, vanilla bean cream, and pear syrup

Yoghurt panna cotta, berry compote and white chocolate lattice

Crisp layered filo, caramel and cinnamon stewed apple, vanilla bean cream, apple gel droplets, and apple crisp

Petit Fours - *An assortment of bite size treats*

Citrus curd tarts

Red velvet baby cake topped with berries and cream cheese

Spiced ginger and fig baby cake

Dark chocolate ganache tart with candied pearls

Pistachio and marshmallow rocky road

Chocolate mini tea cakes





Shared dining

Antipasti

Artisan olive, herb and quinoa sourdough breads, prosciutto di parma, Calabrian coppa, marinated olives, honey and thyme ricotta, marinated artichoke, roasted pepper and sun dried tomato tapenade , celeriac puree with balsamic roasted mushrooms

Main

Salmon panzanella of seasonal tomatoes, toasted sourdough and lime aioli

Confit duck and porcini mushroom risotto with sliced star anise roasted duck breast

Slow cooked spice rubbed beef brisket with pea and watercress puree and a rich beef jus

Rolled roast chicken with a mousseline stuffing and a warm confit tomato salsa

Roasted salmon flaked over an orange, quinoa, green pea, broccolini, herb salad

Slow cooked Dukkha spiced pulled lamb shoulder with labneh, petit herbs and fried chickpeas

Coconut and chill poached Thai chicken with vermicelli rice noodle and Asian herb slaw

Gnocchi tossed in an Italian tomato and basil ragout with buffalo mozzarella and parmesan

Roasted crispy skinned pork belly with cauliflower puree, apple watercress garnish and apple glaze

Seeded mustard and pepper rolled sirloin roasted baby carrots and red wine jus

Sides

Rosemary salted roasted chat potatoes

Seasonal green leaves with a citrus, chive and caper dressing

Ancient grain of freekah, barley, quinoa, feta, red onion and flaked almonds

Burrata with heirloom tomatoes, confit garlic and basil oil

Moroccan spiced eggplant, chickpeas, brown rice, pomegranate and a mint yoghurt dressing

Honey and thyme roasted root vegetables with creamed ricotta

Buttered green seasonal vegetables





Roaming

Canapes

Moroccan spiced pumpkin and goats cheese tartlets *(V)*

Tuna ceviche with avocado and cucumber salsa on wonton crisp

Char sui duck, spring onion, chilli and coriander on sesame crisp

Duck pancake with hoisin sauce, cucumber, capsicum and chives *(DF)*

Crispy polenta cake, cauliflower puree and truffled pecorino *(GF, V)*

Crispy potato fondant with seared pepper rolled beef

Coconut crumbed prawns with wasabi aioli

Assorted nori rolls with soy sauce, pickled ginger and wasabi *(GF, DF)*

Assorted rice paper rolls with Asian dipping sauce

Charcoal bun with salmon chervil rillette and a lemon caper creme friache

Smoked salmon blini

Gourmet sausage rolls with tomato relish

Traditional arancini of mushroom and white wine *(GF, V)*

Handheld

Roasted pork bun with Szechuan caramel and cucumber

Grilled king brown mushroom bao bun with hoisin and hot slaw

Poached lobster and prawn brioche with zesty aioli and herbs

Chargrilled Chimichurri marinated beef skewers

Fior di latte, tomato and basil mini slider

Wild mushroom ragout tartlet with confit duck and fried sage

Soft taco with spiced slaw and your choice of chicken fajita or beef brisket

Meals

Marinated sticky pork belly with rice, naan bread and pickle

Slow cooked beef brisket with cauliflower puree, roasted cauliflower and a rich beef jus *(GF)*

Potato gnocchi tossed in a slow cooked tomato basil ragout and buffalo mozzarella *(V)*

Thai spiced chicken with snake beans, bean shoots, roasted peanuts and fresh lime and herbs



Roaming

Potted Desserts

Meringue layered with a passionfruit and mango gel, whipped cream and edible flowers (*GF*)

Traditional cheesecake biscuit layered with vanilla cheesecake cream and a tangy berry compote

Spiced apple, caramel, whipped cream and crushed Biscoff with salted caramel pearls

Rich dark chocolate mousse layered with Malteser crumble and chocolate shards

Rich vegan chocolate with a berry compote, coconut mousse and freeze dried raspberries (*GF, VG*)

Sweet

Citrus curd tarts

Red velvet baby cake topped with berries and cream cheese

Spiced ginger and fig baby cake

Dark chocolate ganache tarts with candied pearls

Pistachio and marshmallow rocky road

Chocolate mini tea cakes



Beverage

Included with *all* menu packages

SPARKLING

NV Até Sparkling Brut, South East Australia

WHITE WINE – one selection

2022 Cloud St Pinot Grigio, Regional VIC

2022 Tai Tira Sauvignon Blanc, Marlborough, NZ

2022 Rockbare Click 99 Chardonnay, Limestone Coast, SA

RED WINE – one selection

2023 Motley Cru Pinot Noir

2022 Cloud St Shiraz, Regional VIC

2021 Mojo Cabernet Sauvignon, South Australia

Please select one white and one red wine from this list

**Add an additional white or red wine for \$3.00 per person*

BEER & CIDER

Heineken Lager

Apple Cider

Asahi 3.5%

Heineken 0%

Purezza Mineral Water

Assorted Juice

Selection of Soft Drinks

**Full additional beverage list available at request*







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