

COCKTAIL

Harbour Bar



FROM THE BAR

One cocktail of your choice:

Aperol Spritz Refreshing mix of Aperol, sparkling wine and a splash of soda

Negroni Equal parts Campari, gin, and sweet vermouth stirred with ice

The Sydney Bay Breeze Vodka, pineapple juice and cranberry juice

Espresso Martini Stylish mix of caramel, vodka and a shot of espresso

Cosmopolitan Vodka, triple sec, cranberry juice, and lime juice

Classic Margarita Tequila, triple sec and fresh lime juice

One house beverage of your choice:

Premium Beers: Young Henry's Natural Lager, Young Henry's Newtowner Pale Ale, James Boag's Premium Light

Australian Wines: Tyrrell's Moores Creek Semillon (NSW), Tyrrell's Moores Creek Shiraz (NSW), Tyrrell's Moores Creek Sparkling Brut (NSW)

Soft drinks, fruit juices and 0% wine & beer are also available

TASTE BOARD

Choose of one of the following Tasting Boards to share between two people.

Australian Cheese & Charcuterie Board

Bega Heritage Reserve Vintage Cheddar, King Island Brie, Berry's Creek Tarwin Blue, cured meats, olives, basil pesto and bread sticks & crackers **(Gluten Free available)**

Garden Antipasto Board

Roast beetroot dip, seasonal vegetable batons, crackers, olives and antipasto vegetables **(Vegan)**

A LITTLE MORE?

Add to your experience from our onboard selection, including modern Australian tapas and a comprehensive beverage menu

Sample menu 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.