

Harbour Bar & Restaurant

TAPAS MENU



FROM THE BAR

Cocktails Sydney-inspired classics

Champagne, Sparkling, Red & White Wines a wide selection

Spirits a selection of gins, whisky & bourbons, vodka, brandy & liqueurs

Soft Drinks carbonated drinks, juices, coffee & tea

AUSTRALIAN TAPAS

Australian cheese & charcuterie board with Bega Heritage Reserve Vintage Cheddar, King Island Brie, Berry's Creek Tarwin Blue, cured meats, olives, basil pesto and bread sticks & crackers (GF available)

Garden antipasto board Spiced roast beetroot dip, seasonal vegetable batons, crackers, olives and antipasto vegetables (VG)

Golden house cut fries with Tomato Relish and Aioli

Golden calamari rings, golden fried, served with smoked lime mayonnaise

Chicken Karage Southern fried chicken, lemon mayonnaise

Wagyu beef sliders (2) Australian Wagyu beef on mini brioche with zesty slaw

KIDS

Mini hamburger and chips kids favourite with fat house cut chips

Fried calamari rings with house cut fries

Chicken Karage and fries Tender fried chicken thigh with house cut fries

Vanilla ice cream topped with chocolate coulis

DESSERT

Malibu & Coconut slice with mango coulis

Lemon and lime tart, strawberry and thickened cream (GF)

Chocolate raspberry coconut pebble with raspberry sauce (VG)

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

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.