



## FINGER FOOD PACKAGES

### Finger Food Package 1

**\$ 21.50 pp, 6 pieces per person**

Mini gourmet beef burger

Mini pesto and sun-dried tomato arancini balls (V)

Mini salami/chicken/tropical pizza

Chicken strip skewers (satay, tandoori or cajun) (GF)

Mini spring rolls (V)

Mini bruschetta with fresh basil, tomato, olive oil & red onion (V)



### Finger Food Package 2

**\$ 32.50 pp, 9 pieces per person**

Tuna and sweet corn crostini

Salt & pepper calamari (GF)

Chicken strip skewers (satay, tandoori or cajun) (GF)

Mini salami/ chicken/ tropical pizza

Chicken & feta tartlets

Gourmet beef (eye fillet) skewers (GF)

Caramelized onion and sweet potato frittata (V)

Mini pesto & sun-dried tomato arancini ball (V)

Mini bruschetta with fresh basil, tomato, olive oil & red onion (V)



see overleaf

## Finger Food Package 3

**\$43.50 pp, 12 pieces per person**

Tuna and sweet corn crostini

Gourmet fish fingers

Chilli crispy calamari (GF)

Crumbed king prawn cutlets served with tartare

Italian style meatballs

Mini gourmet beef burger

Satay chicken skewers (GF)

Chicken and feta tarts

Haloumi kebabs with feta and herb dip (V) (GF)

Caramelized onion and sweet potato frittata (V)

Mini spinach and ricotta triangles (V)

Mini pesto & sun-dried tomato arancini balls (V)



## Finger Food Package 4

**\$ 59.50 pp, 15 pieces per person**

Crumbed king prawn cutlets served with tartare

Chilli crispy calamari (GF)

Caramelized onion tart with seared scallops

Mushroom risotto bowls (V)

Fish and chips boxes

Gourmet beef (eye fillet) skewers (GF)

Mini chicken and vegetable arancini balls

Asparagus in prosciutto (GF)

Satay chicken skewers (GF)

Mini salami/chicken/ tropical pizzas

Sweet corn, zucchini & feta fritters (V)

Feta and capsicum tarts (V)

Mini spinach ricotta triangles (V)

Fresh tropical fruit platter

Dips platter



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## FOOD PLATTERS

### Cold Food Platter

|  |             |
|--|-------------|
| Mini bruschetta with fresh basil, tomato, olive oil & red onion  | \$3.00 each |
| Tuna and sweet corn crostini                                     | \$4.00 each |
| Cold rice paper rolls with prawn, rice noodles & vegetables (GF) | \$4.00 each |
| Thai beef (eye fillet) on cucumber (GF)                          | \$4.00 each |
| Tuna, sweet corn on cucumber (GF)                                | \$4.00 each |
| Assorted sushi served with soy dipping sauce                     | \$3.00 each |
| Oysters served with wedge of lemon (GF)                          | \$4.50 each |
| Stuffed celery sticks (GF)                                       | \$3.80 each |
| Asparagus in prosciutto (GF)                                     | \$5.00 each |
| Cherry tomato and bocconcini bites (GF)                          | \$3.50 each |

### Gourmet Food Platter

|  |             |
|--|-------------|
| Crispy moroccan chicken strips                   | \$3.80 each |
| Chicken and feta tartlets                        | \$4.00 each |
| Chicken strip skewers (satay, tandoori or cajun) | \$4.00 each |
| Mini chicken & vegetable arancini balls          | \$3.50 each |
| Chicken & cheese croquettes                      | \$4.00 each |
| Thai chicken meatballs                           | \$3.50 each |
| Italian style meatballs                          | \$3.50 each |
| Lamb kofte with mint yoghurt                     | \$4.20 each |
| Mini home-made sausage rolls                     | \$3.00 each |
| Gourmet beef (eye fillet) skewers                | \$4.80 each |
| Mini salami/chicken/tropical pizza               | \$3.50 each |
| Ham, tomato & tasty cheese pinwheel              | \$3.20 each |
| Mini home-made beef pies                         | \$3.50 each |

### Vegeterian Food Platter

|   |             |
|---|-------------|
| Caramelized onion, sweet potato & feta frittata                     | \$3.80 each |
| Sweet corn & feta fritters  | \$3.80 each |
| Vegetarian zucchini fritters  | \$3.80 each |
| Feta and red capsicum puff pastry                                   | \$4.00 each |
| Puffy cheese & olive pastry swirl                                   | \$4.00 each |
| Mini gourmet vegetarian pizzas                                      | \$3.20 each |
| Spinach and feta tarts  | \$3.80 each |
| Pesto & parmesan twists   | \$3.50 each |
| Mini pesto & sun-dried tomato arancini balls                        | \$3.50 each |
| Pumpkin & tofu skewers (GF)(Vegan)                                  | \$3.80 each |
| Haloumi kebabs with feta and herb dip                               | \$4.00 each |
| Mini spinach and ricotta triangles                                  | \$3.50 each |
| Vegetable skewer, red capsicum, onion, button mushroom (GF) (Vegan) | \$4.00 each |
| Mini spring rolls   | \$2.50 each |
| Vegetable curry samosas   | \$2.50 each |
| Curry puffs   | \$3.00 each |

### Seafood Platter

|  |             |
|--|-------------|
| Seafood skewers (scallop, prawn & fish) (GF)   | \$6.00 each |
| Crumbed king prawn cutlets served with tartare | \$5.00 each |
| Prawn skewers with mandarin sauce (GF)         | \$5.00 each |
| Oysters mornay served with lemon               | \$4.50 each |
| Caramelized onion tart with seared scallop     | \$5.50 each |
| Lemon pepper calamari (GF)                     | \$4.20 each |
| Chilli crispy calamari (GF)                    | \$4.20 each |
| Salt and pepper calamari (GF)                  | \$4.20 each |
| Gourmet fish finger                            | \$4.00 each |
| Smoked salmon and chive tartlet                | \$4.50 each |

see overleaf

## Shared Platter

|   |       |
|---|-------|
| Dips platter with tzatziki, eggplant, caviar, feta & capsicum & pitta bread   | \$90  |
| Fresh tropical fruit platter  | \$90  |
| Cheese platter  | \$110 |
| Antipasto platter with prosciutto, salami, smoked chicken, olives, cheese sticks & grilled vegetables   | \$90  |
| Seafood platters with smoked salmon, lemon pepper calamari, chilled prawns, fish goujons, fresh mussels on tomato, served with lime aioli sauce | \$140 |



## Substantial Platter

|                                      |        |
|--------------------------------------|--------|
| Fish & chips box                     | \$6.00 |
| Chicken nuggets and chips            | \$6.00 |
| Garlic prawn roll                    | \$6.00 |
| Mini chicken burger                  | \$5.00 |
| Mini vegetarian burger (V)           | \$5.00 |
| Mini beef burger                     | \$5.00 |
| Mushroom risotto bowl (V)            | \$6.00 |
| Pesto gnocchi bowl (V)               | \$6.00 |
| Spinach and ricotta ravioli bowl (V) | \$6.00 |
| Lemon pepper calamari and chips      | \$6.00 |



## Sweet Platter

|                                  |        |
|----------------------------------|--------|
| Cannoli                          | \$4.00 |
| Seasonal fruit tarts             | \$4.00 |
| Chocolate squares                | \$4.50 |
| Lemon squares                    | \$4.00 |
| Coffee squares                   | \$4.00 |
| Profiteroles with hazelnut       | \$4.50 |
| Profiteroles with tiramisu cream | \$4.50 |
| Fruit kebabs (GF)                | \$4.50 |



## Suggested serving size for Cocktail functions

|   |                           |
|---|---------------------------|
| Canapés as pre dinner appetizer                       | 3 or 4 pieces per person  |
| Afternoon 2-hour cocktail function                    | 6 pieces per person       |
| Morning tea / afternoon tea                           | 4 pieces per person       |
| Evening cocktail function                             | 8 to 12 pieces per person |
| Evening cocktail function (decent dinner replacement) | 15 pieces per person      |

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## LUNCH/DINNER MENU

### Entrée

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Lemon & pepper squid served with crispy salad & fresh lime mayonnaise (GF)

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Tasmanian oysters natural served with lemon & seafood sauce (GF) (P)

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Smoked trout salad served with cherry tomatoes, cocktail cucumbers & red onion, lemon dressing (GF)

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South Australian king prawns, crumbed served with delicious tartare on bed of lettuce & avocado (P)

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Antipasto plate with prosciutto, salami, olives, cheese sticks & grilled vegetables

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Bruschetta with fresh tomato, basil, spanish onion, olive oil & feta (V)

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BBQ beef kebabs with red onion, tomato & capsicum served on rice (GF)

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Mushroom risotto with spinach, pumpkin, parmesan cheese, white wine & a touch of cream (GF)(V)

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Penne matriciana with bacon, chilli, parmesan, napoli sauce & white wine

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### Main

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Seafood shashliks, king prawns, scallops, fresh fish, calamari served on bed of oven baked rice (GF) (P)

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Crispy skin salmon with cherry roma tomatoes, fresh asparagus & mango salsa (GF) (P)

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Tasmanian grain-fed porterhouse served with paris mash and roasted pumpkin, red capsicum, mushroom sauce (GF)

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Loin of lamb served with roasted butternut pumpkin, persian feta & rocket (GF) (P)

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Chicken supreme filled with roasted pumpkin, spinach, feta and green beans, served with creamy mushroom sauce

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Chicken breast baked in classic butter sauce, served on warm roasted red capsicum & green peas puree (GF)

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*see overleaf*



## LUNCH/DINNER MENU

### Main (continued)

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Twice cooked pork belly served with pea puree, apple compote, and bok choy (GF)

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Spinach & ricotta cannelloni served with homemade basil napoli sauce & wilted greens (V)

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Potato gnocchi served with basil pesto, parmesan and touch of cream (V)

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Homemade pumpkin gnocchi served with basil napoli sauce (Vegan)

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Fettuccine served with cherry tomatos, greens and basil napoli sauce (V)

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### Dessert

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Chocolate mousse cake

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Assorted home-made profiteroles

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Individual hazelnut tiramisu

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Latte cheesecake

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Sticky date pudding with butterscotch sauce

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Fresh fruit platter finished with fresh mint & passionfruit syrup

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**2 Course meal (alternate serve with 2 choices) \$49.50**

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**3 Course meal (alternate serve with 2 choices) \$59.50**

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#### Extras:

• Premium menu \$5 pp for each dish

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• Alternate serve with 3 choices \$8 pp

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## BEVERAGE PACKAGES

### Silver Package (3 hours \$40pp, 4 hours \$48pp, 5 hours \$55pp)

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Stony Peak Chardonnay

Stony Peak Cabernet Shiraz

Stony Peak Sparkling

Cascade Light

Stony Peak Sauvignon Blanc

Rothbury Estate Cabernet Merlot

James Boag's Draught or Carlton Draught

Soft drinks/Juices

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### Gold Package (3 hours \$45pp, 4 hours \$58pp, 5 hours \$68pp)

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Stony Peak Sparkling

Lindeman's Bin 90 Moscato

Heineken

Cascade Light

Wynns Coonawarra Estate The Siding Cabernet Sauvignon

Matua Valley Sauvignon Blanc

5 Seeds Apple Cider

James Boag's Draught or Carlton Draught

Soft drinks/juices

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### Platinum Package (3 hours \$54pp, 4 hours \$72pp, 5 hours \$89pp)

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Basic Spirits

Pepperjack Shiraz

Juliet Moscato

5 seeds Apple Cider

Corona

Cascade Light

Matua Valley Sauvignon Blanc

Juliet Pinot Grigio

Stony Peak Sparkling

Peroni

Asahi

Soft Drinks/juices

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## TERMS AND CONDITIONS

- 1 To confirm your booking, a non-refundable deposit is required on making the booking. The deposit amount will vary depending on the estimated function cost. Credit card details are required when you place your booking.
- 2 Cancellations made less than 30 days prior to the function incur the total estimated function cost.
- 3 All food and beverage selections must be chosen and notified to Harbour Kitchen a minimum of 1 week prior to the event.
- 4 Final numbers must be confirmed a minimum of 1 week prior to the event. Should numbers decrease within this time, a charge for the food and beverage cost per person will be made for the original number of guests confirmed.
- 5 All function costs must be paid in full prior to the function starting. Personal and company cheques will only be accepted with prior approval.
- 6 Harbour Kitchen reserves the right to apply minimum spends for the function, if the food and beverages consumed is not equal to or greater than the minimum spends, the difference will be considered as a room hire.
- 7 No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with Harbour Kitchen.
- 8 Prices are quoted on current costs, and may be subjected to alteration at any time.
- 9 Harbour Kitchen reserves the right to change or delete menu items based on seasonal availability.
- 10 Harbour Kitchen reserves the right to control any entertainment matters, including the type of entertainment, volume, start and finish time. We also reserve the right to terminate the entertainment at any stage if the client does not comply with our instructions on the night.
- 11 Harbour Kitchen reserves the right to refuse entry/or service to any person causing damage, harm, injury and/or disruption to any other person or item, this includes intoxication.
- 12 The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care and custody of Harbour Kitchen, which is caused by the client or any other person attending the function. We do not accept responsibility for the damage or loss of goods left on the premises prior to, during or after a function private or otherwise.

Accepted by Company (Client): \_\_\_\_\_

Name: \_\_\_\_\_

Signature \_\_\_\_\_ Date: \_\_\_\_\_