



## FINGER FOOD PACKAGES

### Finger Food Package 1 \$21.50 pp, 6 pieces per person

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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

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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)

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

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

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

Homemade pumpkin gnocchi served with basil napoli sauce (Vegan)

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

## Dessert

Chocolate mousse cake

Assorted home-made profiteroles

Individual hazelnut tiramisu

Latte cheesecake

Sticky date pudding with butterscotch sauce

Fresh fruit platter finished with fresh mint & passionfruit syrup

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

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

### Extras:

• Premium menu \$5 pp for each dish

• Alternate serve with 3 choices \$8 pp

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## BEVERAGE PACKAGES

### Silver package (2 hours \$30pp, 3 hours \$40pp, 4 hours \$50pp)

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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 (2 hours \$35pp, 3 hours \$45pp, 4 hours \$58pp)

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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 (2 hours \$54pp, 3 hours \$72pp, 4 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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## BUFFET MENU

Freshly baked crusty bread rolls

### Salads

Caesar salad, cos lettuce, bacon, egg, croutons, parmesan

Pumpkin, couscous and spinach salad

Greek salad, cucumber, tomato, capsicum, olives, soft feta, oregano, lemon, olive oil

### Hot Selection

Hearty beef casserole with onions, cloves, celery, carrots, tomato, red wine

Chicken fillet baked in a creamy wine and lemon sauce

Sweet & Sour fish with pineapple, capsicum, onion

Spinach ricotta ravioli with Napoli sauce or creamy sauce or Beef Lasagne

Roasted potatoes

Rosted seasonal vegetables

Steamed rice

Fries

### Desserts

Tiramisu cake

Latte cheesecake

Chocolate mouse cake

Fruit platter

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