



FINGER FOOD PACKAGES

Finger Food Package 1 \$28.50 pp, 6 pieces per person

Mini gourmet beef burger

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

Mini salami / chicken / tropical pizza

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

Mini spring rolls (V)

Lemon Pepper calamari (GF)



Finger Food Package 2 \$39.50 pp, 9 pieces per person

Thai Chicken meatballs

Salt & pepper calamari (GF)

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

Mini salami / chicken / tropical pizza

Sweet corn & zucchini fritter (V)

Mini Gourmet beef burger

Caramelized onion & sweet potato frittata (V)

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

Mini spring rolls



see overleaf

Finger Food Package 3

\$49.50 pp, 12 pieces per person

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

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 & feta tarts

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

Caramelized onion & sweet potato frittata (V)

Mini spinach & ricotta triangles (V)

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



Finger Food Package 4

\$63.50 pp, 15 pieces per person

Gourmet beef (eye fillet) skewers (GF)

Crumbed king prawn with tartare

Lemon pepper calamari (GF)

Teriyaki chicken / Tuna avocado / Salmon sushi

Mushroom risotto bowls (V)

Fish & chips boxes

Mini pesto & sun-dried tomato arancini balls

Satay chicken skewers (GF)

Mini salami or chicken or tropical or vegetarian pizza

Sweet corn, zucchini & feta fritters (V)

Feta and capsicum tarts (V)

Mini spinach ricotta triangles (V)

Dips platter with tzatziki, eggplant, caviar, feta, capsicum & pitta bread

Chocolate squares

Mini fruit tarts



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CREATE YOUR OWN CANAPÉ PACKAGE

Minimum order 30 per item

Cold Canapé

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

Gourmet Canapé

Crispy moroccan chicken strips	\$4.50 each
Chicken & feta tartlets	\$4.50 each
Chicken strip skewers (satay, tandoori or cajun)	\$4.50 each
Mini chicken & vegetable arancini balls	\$4.00 each
Chicken & cheese croquettes	\$4.50 each
Thai chicken meatballs	\$4.00 each
Italian style meatballs	\$4.00 each
Lamb kofte with mint yoghurt	\$4.50 each
Mini home-made sausage rolls	\$3.30 each
Gourmet beef (eye fillet) skewers	\$5.50 each
Mini salami / chicken / tropical pizza	\$3.80 each
Ham, tomato & tasty cheese pinwheel	\$3.50 each
Mini home-made beef pies	\$4.20 each

Vegeterian Canapé

Caramelized onion, sweet potato & feta frittata	\$4.20 each
Sweet corn & feta fritters	\$4.20 each
Vegetarian zucchini fritters	\$4.20 each
Feta and red capsicum puff pastry	\$4.50 each
Puffy cheese & olive pastry swirl	\$4.00 each
Mini gourmet vegetarian pizzas	\$3.80 each
Spinach & feta tarts	\$4.50 each
Pesto & parmesan twists	\$3.50 each
Mini pesto & sun-dried tomato arancini balls	\$4.00 each
Pumpkin & tofu skewers (GF) (Vegan)	\$4.00 each
Haloumi kebabs with feta & herb dip	\$4.50 each
Mini spinach & ricotta triangles	\$3.80 each
Vegetable skewer, red capsicum, onion, & button mushroom (GF) (Vegan)	\$4.00 each
Mini spring rolls	\$3.00 each
Vegetable curry samosas	\$3.00 each
Curry puffs	\$3.50 each

Seafood Canapé

Seafood skewers (scallop, prawn & fish) (GF)	\$6.50 each
Crumbed king prawn cutlets served with tartare	\$5.50 each
Prawn skewers with mandarin sauce (GF)	\$5.50 each
Oysters mornay served with lemon	\$5.00 each
Caramelized onion tart with seared scallop	\$6.00 each
Lemon pepper calamari (GF)	\$4.50 each
Chilli crispy calamari (GF)	\$4.50 each
Salt and pepper calamari (GF)	\$4.50 each
Gourmet fish finger	\$4.00 each
Smoked salmon & chive tartlet	\$5.00 each

see overleaf

Grazing Platter

Dips platter with tzatziki, eggplant, caviar, feta & capsicum & pitta bread (serve for 10p)	\$100
Fresh tropical fruit platter (serve for 10p)	\$100
Cheese platter (serve for 10p)	\$140
Antipasto platter with prosciutto, salami, smoked chicken, olives, cheese sticks & grilled vegetables	\$120
Seafood platters with smoked salmon, lemon pepper calamari, chilled prawns, fish goujons, fresh mussels on tomato, served with lime aioli sauce	\$160



Substantial Canapé

Fish & chips box	\$6.50
Chicken nuggets and chips	\$6.50
Garlic prawn roll	\$6.50
Mini chicken burger	\$5.50
Mini vegetarian burger (V)	\$5.50
Mini beef burger	\$5.50
Mushroom risotto bowl (V)	\$6.50
Pesto gnocchi bowl (V)	\$6.50
Spinach & ricotta ravioli bowl (V)	\$6.50
Lemon pepper calamari & chips	\$6.50



Sweet Canapé

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

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

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

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

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

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

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

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

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

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

Main

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

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

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

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

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

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

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



LUNCH/DINNER MENU

Main (continued)

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 (V)

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)

\$55.00

3 Course meal (alternate serve with 2 choices)

\$65.00

Extras:

• Alternate serve with 3 choices

\$8 pp

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BEVERAGE PACKAGES

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

Stony Peak Chardonnay

Stony Peak Cabernet Shiraz

Stony Peak Sparkling

Cascade Light

Stony Peak Sauvignon Blanc

Rothbury Estate Cabernet Merlot

Furphy Refreshing Ale or Carlton Draught

Soft drinks/Juices

Gold package (2 hours \$40pp, 3 hours \$50pp, 4 hours \$60pp)

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

Furphy Refreshing Ale or Carlton Draught

Soft drinks/juices

Platinum Package (2 hours \$60pp, 3 hours \$75pp, 4 hours \$90pp)

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



BUFFET MENU \$69.50pp

Freshly baked crusty bread rolls

Salads

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

Pumpkin, couscous & 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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