



HARBOUR BUFFET MENU

SALADS BAR

Beetroot, feta and orange salad with cayenne and orange blossom vinaigrette (GF,V)

Roasted Japanese pumpkin and pearl barley salad and honey mustard dressing (VE)

Shaved cabbage with manchego, capers and currants (GF,N,V)

Parisian carrot and chickpea salad (DF,GF,VE)

Apple and chicory salad with walnuts and blue cheese dressing (GF,N,V)

Prawn vermicelli salad (DF,GF,N)

Platter of honey baked ham

Platter of Hungarian salami

Selection of cheeses and condiments

Bread rolls and butter (N,V)

BUFFET HOT SELECTION

Mediterranean Fish Bake (DF,GF,SF)

Grilled fish fillets with tomatoes, lemon and spring onion

Homemade Beef Lasagna

Classic Italian layered pasta with beef ragout, rosemary, bechamel sauce and mozzarella cheese

Traditional Butter Chicken (GF,N)

Tender chicken fillets simmered in classic butter chicken sauce

Pasta Basilico (N,V)

Pasta with rocket and tomato in basil pesto sauce

Root Vegetable Roast With Italian Herbs (DF,GF,V)

Seasonal root vegetables oven-roasted with garlic, olive oil, and Italian herbs

Oriental Vegetable Fried Rice (DF,GF,VE)

Fried jasmine rice, diced vegetables and edamame beans

DESSERT

Tiramisu (N,V)

Espresso, mascarpone, ladyfinger cake

[add on option](#)

Cheese Platter to share (D,N,V)

Three Australian cheeses paired with fruits, chutney, cretzel & nuts

Dietary & Allergen Information

Contains Dairy (D) | Contains Tree Nuts (N) | Gluten Free (GF) | Vegetarian (V) | Vegan (VE) | Seafood (SF) | Gluten (G)

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.