

HARBOUR GROUP MENU

\$90 PER PERSON - MINIMUM 4 PEOPLE



TO START

Mixed Olives

penfield kalamata, arbequina, toolunka green, lemon + herbs VG/GF/DF

Herb + Sea Salt Foccacia

la barre extra virgin olive oil DF/VG/GFA

San Daniele Prosciutto

fried artichokes, parmesan custard, honey + lemon GF

Fried NZ Calamari

aleppo pepper, lemon, herb + bottarga mayonnaise GF/I

MAINS

Grilled Chauvel Wagyu Flank

chermoula, zucchini, cippolini onions + peppers GF/DF

Garlic Prawn + Guanciale Malloreddus

rosé sauce, garlic, lemon + chilli GFA/A

SIDES

Fries

herb mayonnaise V/GF/DF

Greek Salad

vanella persian feta, gordal olives, heirloom tomatoes, cucumber, capsicum, spanish onion + herbs V/GF/DFA

DESSERT

Salted Caramel Semifreddo

chocolate ganache, preserved cumquat + marcona almonds V/GF/N

GF GLUTEN FREE
DF DAIRY FREE
GFA GLUTEN FREE AVAILABLE
DFA DAIRY FREE AVAILABLE
VG VEGAN
V VEGETARIAN
N CONTAINS NUTS
S SESAME

WE ACCEPT AMEX, VISA AND
MASTERCARD. 10% SURCHARGE
ON SATURDAY, 12.5%
SURCHARGE ON SUNDAY, 20%
ON PUBLIC HOLIDAYS. 10%
GRATUITY FEE FOR GROUP
BOOKINGS OF 8+. PLEASE
NOTE, ALL MENUS AND
PRICING ARE SUBJECT TO
CHANGE.

ALL OUR SEAFOOD IS FROM
AUSTRALIAN WATERS OR
IMPORTED FROM NEW
ZEALAND

SIGNATURE GROUP MENU

\$130 PER PERSON - MINIMUM 4 PEOPLE



TO START

Herb + Sea Salt Focaccia

la barre extra virgin olive oil DF/VG/GFA

Stracciatella + Fire Grilled Peppers

baby beets, candied walnuts + pukara estate lemon olive oil V/GF/N

Wagyu Bresaola

stracciatella, borretane onions, guindilla + grissini GFA

Hiramasa Kingfish Crudo

cucumber, roasted cherry tomato, fermented chilli salsa, blood orange + chives GF/DF

MAINS

Dry Aged Bistecca Fiorentina

6 week dry aged 800 gram T-bone + condiments GF

Queensland King Prawns

fermented chilli, caper + herb butter, lemon GF

SIDES

Fries

herb mayonnaise V/GF/DF

Greek Salad

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DESSERT

Salted Caramel Semifreddo

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THE CLASSIC BEVERAGE PACK

2HRS / 55 PER PERSON

House Beers + Soft drinks

2025 Juicce Prosecco
Central Ranges, NSW

2024 The Pioneer Pinot Gris
Alpine Valleys, VIC

2024 The Saviour Sauvignon Blanc
Malborough, NZ

2024 The Cray Chardonnay
Adelaide Hills, SA

2023 The Shell Bay Rosé Cabernet Sauvignon
Fleurie Peninsula, SA

2022 The Sailor Shiraz
McLaren Vale, SA

2024 The Pelican Pinot Noir
Adelaide Hills, SA



THE CONTINENTAL BEVERAGE PACK

2HRS / 75 PER PERSON

All House Wines, Beers + soft drinks

Aperol Spritz + Mocktails

2023 Christophe Patrice Petit Chablis Chardonnay
Burgundy, FR

2024 Château d'Esclans 'Whispering Angel'
Provence, FR

2024 Les Vignerons 'La Ficelle' Gamay
Saint Pourçain, FR

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