

## COCKTAIL

# Harbour Bar



## FROM THE BAR

*One cocktail of your choice:*

**Aperol Spritz** Refreshing mix of Aperol, sparkling wine and a splash of soda

**Negroni** Equal parts Campari, gin, and sweet vermouth stirred with ice

**The Sydney Bay Breeze** Vodka, pineapple juice and cranberry juice

**Espresso Martini** Stylish mix of caramel, vodka and a shot of espresso

**Cosmopolitan** Vodka, triple sec, cranberry juice, and lime juice

*One house beverage of your choice:*

**Premium Beers:** Young Henry's Natural Lager, Young Henry's Newtowner Pale Ale, James Boag's Premium Light

**Australian Wines:** Tyrrell's Moores Creek Semillon (NSW), Tyrrell's Moores Creek Shiraz (NSW), Tyrrell's Moores Creek Sparkling Brut (NSW)

**Non-alcoholic:** Soft drinks & fruit juices, 0% wine & beer available on request

## TASTING BOARD

*Choose of one of the following Tasting Boards to share between two people.*

### **Australian Cheese & Charcuterie Board**

Bega Heritage Reserve Vintage Cheddar, King Island Brie, Berry's Creek Tarwin Blue, cured meats, olives, basil pesto and bread sticks & crackers (GF available)

### **Garden Antipasto Board**

Roast beetroot dip, seasonal vegetable batons, crackers, olives and antipasto vegetables (VG)

## A LITTLE MORE?

Add to your experience from our onboard selection, including modern Australian tapas and a comprehensive beverage menu

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.