

Beers on Tap

		Pots	Jugs
Carlton Draught	285ml	3	11
Stella Artois	330ml	5.5	15
Cascade Light	285ml	2.5	10
Guest Tap		POA	POA

Australian Beers

Victoria Bitter	Victoria		6
Cascade Premium	Tasmania		6
Crown Lager	Victoria		6.5
Boag's Premium	Tasmania		6
Coopers Pale Ale	South Australia		7
Boag's Light	Tasmania		4.5

Imported Beers

Heineken	Holland		7.5
Asahi	Japan		8
Corona	Mexico		7.5
Guinness	Ireland		7.5
Peroni	Italy		7.5

Liqueur Coffee

Irish coffee – jameson whiskey, coffee, cream	8
Jamacian coffee – tia maria, coffee, cream	8
Roman coffee – galliano, coffee, cream	8

Soft Drinks

	glass	bottle
Coke, Diet Coke	3	3.5
Dry Ginger, Tonic	3	3.5
Sprite, Lift, Soda Water	3	3.5
Lemon Lime & Bitters	3.5	
Fanta		3.5
Mount Franklin		3.5
San Pellegrino Mineral Water		4.5
Chinotto, Limonata, Aranciata, Aranciata Rossa		4.5



Cocktails

Berry Chambordska absolut raspberry vodka, chambord, sugar syrup, berries	16
Bellini fresh white peach puree, topped with sparkling wine	14
Cosmopolitan absolut vodka, cointreau, lime juice, cranberry juice, flambéd orange peel	14
Golden Margarita cuervo especial tequila, grand marnier, orange juice, lime juice	16
Ruby Rite cuervo especial tequila, cointreau, pink grapefruit juice	14
Honey Bear frangelico, baileys, kahlua, drambuie, cream, honey	17
Mojito (White Rum) white rum, mint leaves, lime wedges, sugar syrup	15
Caiprioska (Stoli Vodka) stoli vodka, mint leaves, lime wedges, sugar syrup	15
Champagne Cocktail sparkling, brandy, bitters, sugar cube	12



menu & wine list



Martini's

Vodka Martini grey goose vodka, noilly prat dry vermouth, garnished with lemon twist	15
Classic Martini bombay gin, noilly prat dry vermouth, garnished with olive	15
French Martini grey goose vodka, chambord, pineapple juice	16

Your favourite cocktail maybe available.
Please ask your waiter.

Functions & Corporate Packages Available

www.vicharbour.net

WELCOME TO VIC HARBOUR KITCHEN & BAR

Entree

Grilled Turkish Bread served with a pot of olive oil and balsamic	8
Soup of the Day with grilled Turkish bread	POA
Fresh Oysters choice of natural or kilpatrick	½ dozen 16 dozen 28
Tomato and Basil Bruschetta	10
Home-made Dips with grilled turkish bread	11
Prawn Cocktail king prawns served with shredded lettuce and cocktail sauce	15
Vic Harbour Plate chef's selection - ask your waiter for today's selection	20
Caesar Salad crisp cos lettuce, freshly shaved parmesan, bacon, croutons, anchovies and poached egg	17
Chicken Caesar Salad crisp cos lettuce, freshly shaved parmesan, bacon, croutons, anchovies and poached egg	22
BBQ Lamb Greek Salad served with bbq lamb, kalamata olives, fetta cheese, red onion, garlic mayonnaise	18
Smoked Salmon served with spanish onion, cucumber, tomato, capers finished with fresh lemon and olive oil	18

Mains

Penne Amatriciana chorizo, spicy tomato, Spanish onions, olives and torn basil	18
Fettuccini Carbonara bacon, egg, spring onions and cream	16
Spaghetti Marinara mussels, pippies, calamari, prawns, salmon tossed with garlic, extra virgin olive oil and torn parsley	26
Honey Roasted Sweet Potato Risotto finished with shaved parmesan	16
Pork Sausages served with creamy mash and onion gravy	19
Lemon Rosemary Marinated Chicken Breast with roasted root vegetables finished with a lemon mayonnaise	25
Beef Burger with The Lot egg, bacon, cheese, lettuce, tomato served with onion rings	18
Tender Flash Fried Calamari served with rocket salad with lime mayonnaise	19
Fish and Chips served with garden salad and tartare sauce	22
Chicken Parmigiana served with garden salad and chips	19

Mains (cont.)

Eye Fillet with mash, buttered beans, red wine jus	31
Kangaroo Fillet served on sweet potato aioli finished with a beetroot jus	28
Seared Salmon Fillet served with sautéed spinach finished with lemon butter and balsamic reduction	27
Crocodile Burger with coriander, iceberg lettuce, sweet chilli and lime mayonnaise	22
Fish of the Day - What's in the Bag? fish of the day wrapped in a foil bag with seasonal vegetables and char-grilled	POA
Seafood Feast (for 2) Chef's selection - Ask your waiter for today's selection	150
Vic Harbour Meat Marathon (for 2) Chef's selection - Ask your waiter for today's selection	80

Sides

Chips	6
Wedges served with sour cream and sweet chilli	8
Garden Salad with mixed leaves, tomato, cucumber, red onion and sprouts	6
Steamed Vegetables served with garlic butter	6
Onion Rings served with garlic mayonnaise	6

Desserts

Ice Cream Sundae chocolate and strawberry toppings served with crushed nuts	8
Lemon Tart served with passionfruit coulis and cream	9
Chocolate Mudcake served with berry coulis and cream	9
Baked Cheesecake served with berry coulis and ice cream	9

Hot Drinks

Coffee flat white, latte, cappuccino, long macchiato, short macchiato, long black, short black, mocha	3
Selection of Teas English breakfast, earl grey, peppermint, Irish breakfast, lemon lane, green tea, chamomile court, apple manor	2.5
Hot Chocolate	4
White Hot Chocolate	4

Sparkling Wine

	glass	bottle
McWilliams River Gum Brut Reserve (SEA)	6	25
Hanwood Estate Pinot Noir Chardonnay (SEA)	7	27
Salinger (VIC)		40
Moët & Chandon Vintage (France)		150

White Wine

Wynns Coonawarra Estate Riesling (SA)	7.5	28
Lindemans Reserve Verdelho (SA)	7	26
Pitchfork Sauvignon Blanc Semillon (WA)	7	28
Lillydale Estate Sauvignon Blanc (VIC)		31
The Crossings Sauvignon Blanc (NZ)	8	38
McWilliams River Gum Chardonnay (SEA)	6	25
Mount Pleasant Chardonnay (NSW)	7	28

Red Wine

Lillydale Estate Rosé (VIC)		30
Cape Schanck Pinot Noir (VIC)	8	30
Mount Pleasant Merlot (NSW)	7	28
Hayshed Hill Cabernet Merlot (WA)		37
Lillydale Estate Cabernet Merlot (VIC)	7.5	30
Pitchfork Cabernet Shiraz Merlot (WA)	7	28
Shadowood Cabernet Sauvignon (SA)	8	35
McWilliams River Gum Shiraz Cabernet (SEA)	6	25
Brands of Coonawarra Shiraz (SA)		35

Dessert Wine

Hanwood Classic Muscat (NSW)	8
McWilliams Limited Release Botrytis Semillon (NSW)	10 38

Fortifieds and Cognacs

Hanwood Classic Tawny	8
Grandfather Tawny	14
Hanwood 12 year old Grand Tawny	12
Remy Martin	10
Hennessy Cognac XO	16
Courvoisier RRVS	11

All prices are inclusive of GST
10% surcharge applies on Public Holidays