

VIC **harbour** kitchen and bar

Housed on the promenade level of the Nolan Tower at NewQuay, Docklands, 'Vic Harbour' is arguably the best spot to sit and take in the scenery, boasting uninterrupted views over Victoria Harbour.

The restaurant and bar exude a warm, ambient atmosphere with an emphasis on steel, timber, polished concrete, and exposed beams. The bistro style menu dishes up classic, well crafted favourites and a mouth-watering selection of grills.

With its unique décor, impeccable service and a view second to none 'Vic Harbour Kitchen & Bar' is now open. There is no better time to head down to NewQuay.

CHRISTMAS LUNCHEON MENUS

2 Course Menu - \$42.00 per person

3 Course Menu - \$50.00 per person

(minimum numbers apply)

BEVERAGE PACKAGES

should you wish to include beverages please find below our beverage package prices

rivergum brut reserve
rivergum chardonnay
rivergum shiraz cabernet
carlton draught, cascade light
soft drinks and juices

\$17.00 per person – one hour duration

\$21.00 per person – two hour duration

\$25.00 per person – three hour duration

\$29.00 per person – four hour duration

Inspection Time:

Site Inspections Phone: Rebecca Zukowski
on (03) 9670 5550 or 0418 591 224
Email : Rebecca@vicharbour.net

Vic Harbour Kitchen & Bar

Location: 70 NewQuay Promenade, Docklands Victoria 3008
Phone: 03 9670 5550 Fax: 03 9670 5551 www.vicharbour.net

LUNCHEON MENU

Your guests to select one dish per course on the day

On Arrival

bread rolls served with butter

Entrée

smoked salmon plate
served with baby capers, Spanish onion, herb salad
finished with aioli and grilled ciabatta bread

asian style poached chicken
served on cucumber ribbons and rocket
finished with a thai style chilli dressing

Main Course

roasted turkey breast
roasted vegetables, seasonal greens with cranberry jus

seared ocean trout
served on a rocket and parmesan salad
finished with truffle oil and balsamic

roasted lamb
served with potato mash, crushed peas
finished with a mint scented jus

Dessert

traditional Christmas pudding
with brandied sauce anglaise and lashings of fresh cream
seasonal fruit compote served with brioche and double cream