



HARBOR DECK DELIGHTS SET MENU | \$120 | 2-4PAX

MENU

HUMMUS (VG)

hazelnut & almond dukkah, olive oil, leblebi, sourdough

CHICKEN LIVER PATÉ

red currants, cornichons, onion jam, crostini

HANDMADE BURRATA (V)

fig & fennel chutney, balsamic glaze, crostini

CHARCUTERIE (GF)

*tartufo salami, capocollo, stracciatella, melon, olive crumb,
besan crackers*

BOTTLE OF CHANDON

upgrade \$60 per booking for Veuve rather than Chandon

Bookings are available on the Harbour Deck every Friday and Saturday from 3-5pm.

Reservations are essential and can be made through our website.

The menu is a package designed to cater to 2-4 guests.

VG (Vegan), V (Vegetarian), GF (Gluten-Free), DF (Dairy-Free),

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.



James Squire
THE
SQUIRE'S
LANDING

HARBOUR DECK DELIGHTS

