



Discover the flavours of Tropical North Queensland's local ingredients in our Cuisine.

Our paddock-to-plate ethos embodies every dish created in our kitchen. Made with profound respect for the land and farmers who dedicate their lives to growing premium produce.

We understand the importance of working closely with local suppliers and friendly producers that reach Far North Queensland & beyond.

Harbourside Bar & Kitchen has an extensive range of organic, biodynamic and minimal intervention wine to complement our unforgettable culinary creations. Our passionate staff are happy to help assist you with any menu pairings.

**Eat | Drink | Enjoy**



@HARBOURSIDEBARANDKITCHEN

15% Surcharge applies on Public Holidays

# ENTRÉES

**LIGHTLY CHARRED ARTISAN SOURDOUGH** \$ 14

Served with olive oil, balsamic glaze & in-house-made basil pesto with local ingredients, smoked sea salt flakes and a selection of warm mixed olives  
**V, VG, PC, DF**

**BRUSCHETTA** \$ 15

Criolla, chimichurri, onions, capsicums & tomatoes served on lightly toasted sourdough topped with micro herbs  
**VG, V, DF, PC**

**SMOKED SPANISH MACKEREL BRUSCHETTA** \$ 19

Locally smoked Spanish Mackerel with criolla, chimichurri, onions, capsicum & tomatoes served on lightly toasted sourdough topped with micro herbs  
**PC, DF**

**SPRING VEGETABLE SOUP** \$ 19

Fresh Tableland leek, zucchini, green beans & tomato soup served with a splash of in-house made basil pesto served on a nest of vermicelli noodles topped with micro herbs  
**V, VG, PC, GF**

**LEAFY GREENS GREEK SALAD WITH GRILLED CHICKEN** \$ 25

Tableland leafy greens, olives, red onions & cherry tomatoes with Mungali Creek fetta & free-range grilled chicken seasoned with garlic, oregano & lemon  
**GF**

**FENNEL & ORANGE SALAD** \$ 17

Tableland thinly sliced fennel, red onions, cherry tomatoes, mint leaf & oranges garnished with Mareeba avocado and a drizzle of olive oil

**GF, DF, V, VG, PC**

Add free-range grilled chicken \$ 6

**OUTBACK CALAMARI** \$ 21

Bush salt & mountain pepper dusted calamari, with lemon myrtle citrus aioli & charred lime gel  
**PC, DF**

**SEARED TASMANIAN SALMON** \$ 21

Sustainably farmed in Tasmania served in soy lime dressing & micro greens  
**GF, DF, PC**

**TASMANIAN SCALLOPS** \$ 24

Four Asian-inspired ½ shell scallops topped with Dimbulah mango & kaffir lime salsa  
**GF, PC, DF**

We take food safety very seriously, but it's important to note that our kitchen uses ingredients that may trigger allergies. Our meals might contain milk, eggs, wheat, peanuts, shellfish, and tree nuts. To ensure that we meet your dietary needs or if you have any food allergies, please speak to our friendly staff who will be happy to assist you with your food choices.

**(V) Vegetarian (VG) Vegan (DF) Dairy-Free (PC) Pescatarian (GF) Gluten-Free**

# MAINS

## TROPICAL NORTH QUEENSLAND **\$ 36**

### BARRAMUNDI

Lime, macadamia, coconut & parsley encrusted TNQ barramundi served on top of a rocket and tomato salad with balsamic glaze, oven-roasted potatoes & charred lemon

**PC, GF**

## PRAWN & CHORIZO LINGUINI **\$ 28**

Prawns, chorizo, cherry tomatoes, fennel, garlic, chilli & rocket tossed with Ouzo & linguini

## MUSHROOM WELLINGTON **\$ 30**

Served with oven-roasted potatoes, Tableland greens & mushroom sauce topped with micro herbs

**V, VG, PC, DF**

## SALMON PANANG CURRY **\$ 28**

Seared salmon with cauliflower, carrots & green beans in Panang curry sauce, finished with coriander, & served with steamed jasmine rice

**PC**

Can be modified to a **V** or **VG** alternative, please ask your waiter

## FREE-RANGE CHICKEN SUPREME **\$ 36**

Filled with tomatoes, herbs & Gallo camembert wrapped in prosciutto. Served with sweet potato mash & Tableland vegetables topped with in-house-made spicy Napolitano sauce

**GF**

## ATHERTON TABLELAND PORK RIBS *Half Rack* **\$ 29**

Served with rosemary potatoes, pickled fennel, Spanish onion & rocket salad, glazed with smoky BBQ sauce

**GF, DF**

*Full Rack*  
**\$ 38**

## OVEN ROASTED SPRING LAMB RACK **\$ 40**

Served medium with oven-roasted potatoes, baby carrots, broccolini & sweet red wine jus

**GF, DF**

## 300GM EMERALD VALLEY SIRLOIN **\$ 42**

Grilled to your liking with mashed potatoes & Tableland vegetables or chips & garden salad with your choice of mushroom sauce, black garlic butter or in-house-made chimichurri

**GF**

Can be modified to a **DF** alternative, please ask your waiter

## SIDES

Green Salad with Orange Dressing **\$ 7**  
V, VG, PC, DF, GF

Leafy Greens Greek Salad **\$ 9**  
V, PC, GF

Chips with Tomato Sauce **\$ 9**

Creamy Mashed Potatoes **\$ 9**  
V, PC, GF

Seasonal Tableland Greens **\$ 9**

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# DESSERTS

## AFFOGATO

\$ 10

Licks vanilla bean gelato with a shot of espresso & almond biscotti

**V**

*Add a shot of Kahlua, Licor 43 or Baileys*

\$ 9

## A TRIO OF LICKS GELATO

\$ 14

Coconut, passionfruit & strawberry gelato served with cream and strawberries

**V, GF**

## TROPICAL TRIFLE

\$ 15

With gluten-free mud cake, seasonal fruit, in-house-made custard & raspberry jelly topped with Licks passionfruit gelato

**V, PC, GF**

## WHITE CHOCOLATE PANNA COTTA

\$ 17

Served with berry compote & chantilly cream

**GF, V**

## CHOCOLATE MARQUISE MOUSSE

\$ 17

Served with berry coulis & chantilly cream

**GF, V**

## STRAWBERRY CHEESECAKE

\$ 17

In-house-made with strawberries & a light nut crumble biscuit base served with chantilly cream, garnished with chocolate shards

**GF, V**

## GALLO DAIRYLAND CHEESE PLATTER

**Select 1**

\$ 14

Choose up to three kinds of Gallo Dairyland cheeses served with crackers, lavosh, and assorted fruits

**Select 2**

\$ 17

Gallo Volcano (Hot Chili & Sun-Dried Tomato)

**Select 3**

\$ 20

Gallo Camembert

Gallo Macadamia Cheddar

## TEA & COFFEE

Cappuccino | Flat White | Latte | Macchiato

**Cup**

\$ 5

Mocha | Chai Latte | Long Black | Dirty Chai |

Chai | Hot Chocolate

**Mug**

\$ 7

English Breakfast | Earl Grey | Peppermint |

Chamomile | Green

**Pot**

\$ 4.5

## DESSERT WINE

Tamburlaine Wine Lovers Riesling

**60ml**

\$ 12

Penfolds Tawny

**60ml**

\$ 12

Penfolds Grandfather Tawny

**60ml**

\$ 28

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