



Eat | Drink | Enjoy

A \$5 TRAY CHARGE APPLIES TO ALL IN-ROOM DINING ORDERS

DIAL 6 OR PRESS THE ROOM SERVICE BUTTON ON YOUR ROOM
PHONE TO ORDER!



@HARBOURSIDEBARANDKITCHEN

AVAILABLE 6AM - 11AM

BREAKFAST

Bread Basket	\$ 10
Croissants and two slices of toast with your choice of preserves	
V	
Tea or Coffee & Toast	\$ 10
Bakery bread in your choice of multigrain, white, wholemeal or raisin (<i>GF available</i>) served with butter & a selection of preserves	
V	
Bircher Muesli & Tropical Fruit Salad	\$ 15
Bircher muesli & Mungali Creek yoghurt with tropical fruit salad	
V	
Bacon & Eggs on Toast	\$ 17
Your choice of fried or poached eggs with crispy Black Forest bacon & two slices of toast	
Eggs Benedict	\$ 19
English muffin with Black Forest bacon, wilted spinach & 2 soft poached eggs, topped with hollandaise, cracked pepper & Cairns micro herbs	
HB&K's Pancakes	\$ 18
Two pancakes served with butter & maple syrup	
Harbourside Breakfast Plate	\$ 24
Your choice of two fried or poached eggs with grilled tomatoes, breakfast sausages, bacon, mushrooms, hash browns & two slices of toast	

SIDES

Mushrooms	\$ 6
Grilled Tomato	\$ 6
Two Hash Browns	\$ 6
Two Breakfast Sausages	\$ 6
Two Eggs (Poached, Fried, Boiled or Scrambled)	\$ 6

COFFEE

Cappuccino	\$ 5	\$ 7
Flat White	\$ 5	\$ 7
Latte	\$ 5	\$ 7
Macchiato	\$ 5	\$ 7
Mocha	\$ 5	\$ 7
Long Black	\$ 5	\$ 7
Dirty Chai	\$ 5	\$ 7
Chai Latte	\$ 5	\$ 7
Hot Chocolate	\$ 5	\$ 7
<i>Extra Shot</i>	\$.5	
<i>Decaf</i>	\$.5	
<i>Soy Milk</i>	\$.5	
<i>Almond Milk</i>	\$.5	
<i>Lactose-Free</i>	\$.5	
<i>Oat Milk</i>	\$.5	
<i>Vanilla Syrup</i>	\$.5	
<i>Hazelnut Syrup</i>	\$.5	
<i>Caramel Syrup</i>	\$.5	

TEA

English Breakfast	\$ 4.5
Earl Grey	\$ 4.5
Peppermint	\$ 4.5
Chamomile	\$ 4.5
Green	\$ 4.5

JUICES

Apple	\$ 4.5
Orange	\$ 4.5
Pineapple	\$ 4.5
Cranberry	\$ 4.5
Mango	\$ 4.5
Tomato	\$ 4.5

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

15% Surcharge applies on Public Holidays

AVAILABLE 11AM - 9PM

ALL-DAY DINING

<p>Yakitori Chicken Skewers \$ 16 BBQ'd soy marinated free-range chicken & spring onion, dusted with sansho</p> <p>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</p> <p>Fennel & Orange Salad \$ 17 Tableland thinly sliced fennel, red onions, cherry tomatoes, mint leaf & oranges garnished with Mareeba avocado & a drizzle of olive oil GF, DF, V, VG, PC <i>Add free-range grilled chicken</i> \$ 6</p> <p>Cesar Salad \$ 18 Classic salad of local cos lettuce, Black Forest Smokehouse bacon, parmesan cheese, croutons & a free-range egg <i>Add free-range grilled chicken</i> \$ 6</p> <p>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</p> <p>Salmon & Avocado Poke Bowl \$ 21 Marinated Tasmanian salmon, Tableland avocado, pickled ginger, iceberg lettuce, cucumber & wasabi mayonnaise on white rice GF, DF</p> <p>Tasmanian Scallops \$ 24 Four Asian-inspired ½ shell scallops topped with Dimbulah mango & kaffir lime salsa GF, PC, DF</p> <p>Seared Tasmanian Salmon \$ 21 Sustainably farmed in Tasmania served in soy lime dressing & micro greens GF, DF, PC</p> <p>Outback Calamari \$ 21 Bush salt & mountain pepper dusted calamari, with lemon myrtle citrus aioli & charred lime gel PC, DF</p> <p>Coral Sea Beer Battered Fish & Chips \$ 25 Beer-battered Great Barrier Reef fish, chips & tartar sauce & lemon wedge</p>	<p>Farmers Burger & Chips \$ 26 Smoky chargrilled beef patty, free-range egg, Black Forest Smokehouse bacon, Tableland chargrilled pineapple, iceberg lettuce & tomatoes served with HB&K's smokey BBQ sauce, Queensland slaw & chips</p> <p>HB&K's Club Sandwich \$ 18 Chargrilled free-range chicken with Swiss cheese, Black Forest Smokehouse bacon, local Tableland tomato, lettuce & mustard aioli on charred thick-cut bread with a side of chips</p> <p>Prawn & Chorizo Linguini \$ 28 Prawns, chorizo, cherry tomatoes, fennel, garlic, chilli & rocket tossed with Ouzo & linguini</p> <p>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</p> <p>Mushroom Wellington \$ 28 Served with oven-roasted potatoes, Tableland greens & mushroom sauce topped with micro herbs V, VG, PC, DF</p> <p>Tropical North Queensland Barramundi \$ 36 Lime, macadamia, coconut & parsley encrusted TNQ barramundi served on top of a rocket & tomato salad with balsamic glaze, oven-roasted potatoes & charred lemon PC, GF</p> <p>Atherton Tableland Pork Ribs <i>Half Rack</i> \$ 29 <i>Full Rack</i> \$ 38 Served with rosemary potatoes, pickled fennel, Spanish onion & rocket salad, glazed with smoky BBQ sauce GF, DF</p> <p>Sundried Tomato & Smoked Mozzarella Chicken Supreme \$ 32 Free-range Queensland chicken supreme filled with sundried tomatoes, herbs & smoked mozzarella served with sweet potato mash, local Tableland blanched vegetables & spicy housemade Napolitana sauce GF</p> <p>300gm Emerald Valley Sirloin \$ 42 Grilled to your liking, served 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</p>
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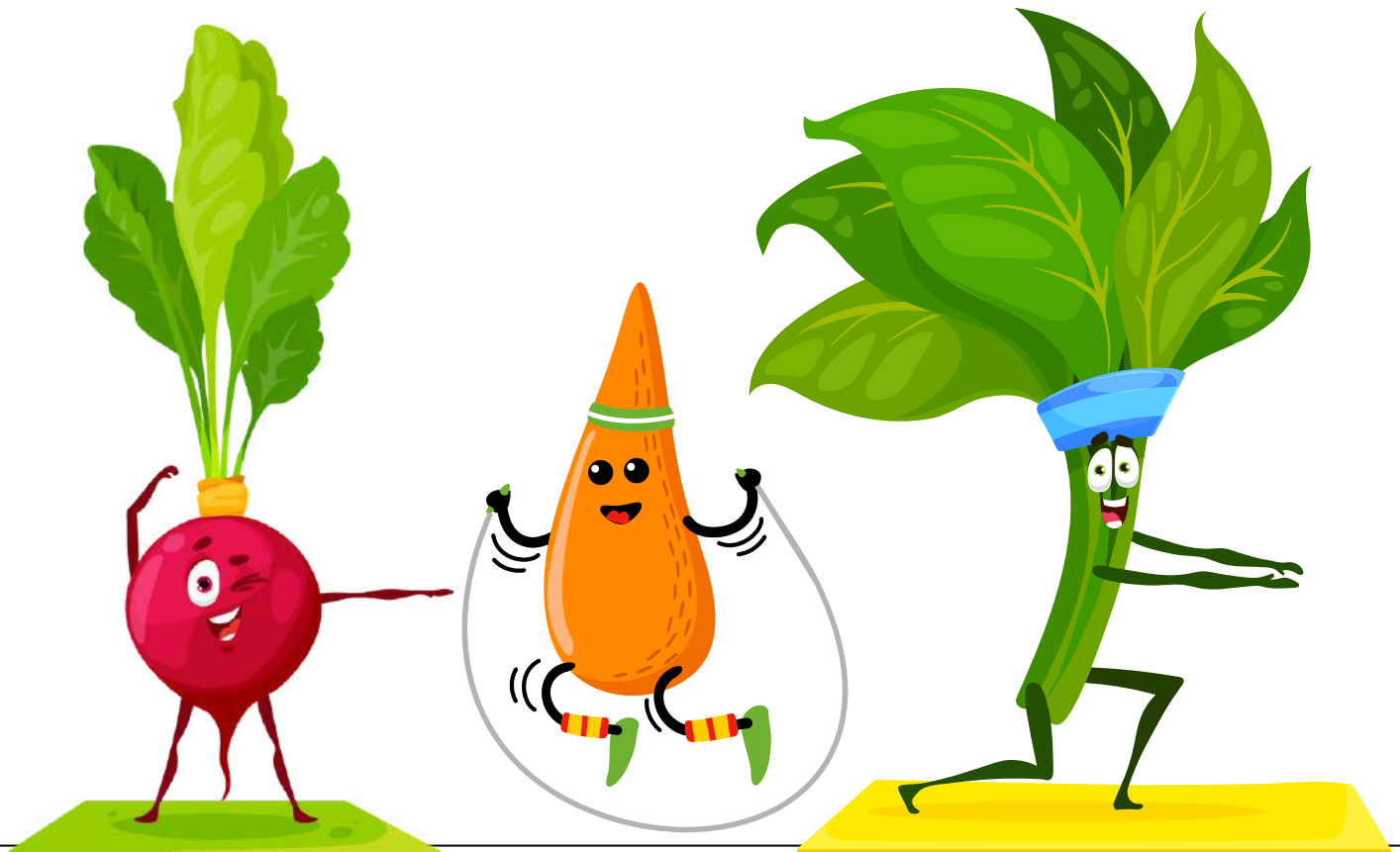
KIDS MENU

AVAILABLE 6AM - 11AM

Egg on Toast	\$ 8
Choice of scrambled, poached or fried egg	
Tropical Fruit Salad with Plain Yoghurt	\$ 8
Pancakes with Maple Syrup	\$ 8

AVAILABLE 11AM - 9PM

Happy Tomato Soup	\$ 8
Beef Burger	\$ 12
With Lettuce, Tomato, Cheese, Tomato Sauce & a Side Salad	
Spaghetti Bolognese	\$ 12
Grilled reef Fish & Mashed Potatoes	\$ 12
Oven Baked Crumbed Fish & Chips	\$ 12
Vanilla Ice Cream	\$ 6
With your Choice of Topping Chocolate Strawberry Caramel	



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AVAILABLE 11AM - 9PM

SIDES

Chips with Tomato Sauce	\$ 7
Leafy Greens Greek Salad V, PC, GF	\$ 9
Green Salad with Orange Dressing V, VG, PC, DF, GF	\$ 9
Seasonal Tableland Greens	\$ 9
Creamy Mashed Potatoes V, PC, GF	\$ 9

DESSERT WINE

	60ml	150ml	BTL
Tamburlaine, Sweet Phoebe, NSW		\$ 12	\$ 50
Kalleske, Fortified Shiraz, SA	\$ 20		\$ 66
Penfolds, Club, Tawny SA	\$ 12		
Penfolds, Grandfather, Tawny, SA	\$ 28		

DESSERTS

A Trio of Licks Gelato	\$ 14
Coconut, passionfruit & strawberry gelato served with cream and strawberries V, GF	
Tropical Trifle	\$ 17
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
Choose up to three kinds of Gallo Dairyland cheeses served with crackers, lavosh & assorted fruits	\$ 14
	Select 2
	\$ 17
Gallo Volcano (Hot Chili & Sun-Dried Tomato)	
Gallo Camembert	Select 3
Gallo Macadamia Cheddar	\$ 20

COFFEE

	Cup	Mug
Cappuccino	\$ 5	\$ 7
Flat White	\$ 5	\$ 7
Latte	\$ 5	\$ 7
Macchiato	\$ 5	\$ 7
Mocha	\$ 5	\$ 7
Long Black	\$ 5	\$ 7
Dirty Chai	\$ 5	\$ 7
Chai Latte	\$ 5	\$ 7
Hot Chocolate	\$ 5	\$ 7
<i>Extra Shot</i>	\$.5	
<i>Decaf</i>	\$.5	
<i>Soy Milk</i>	\$.5	
<i>Almond Milk</i>	\$.5	
<i>Lactose-Free</i>	\$.5	
<i>Oat Milk</i>	\$.5	
<i>Vanilla Syrup</i>	\$.5	
<i>Hazelnut Syrup</i>	\$.5	
<i>Caramel Syrup</i>	\$.5	

TEA

English Breakfast	\$ 4.5
Earl Grey	\$ 4.5
Peppermint	\$ 4.5
Chamomile	\$ 4.5
Green	\$ 4.5

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DRINKS

SPARKLING

	150ml	250ml	BTL
Tamburlaine, Chardonnay, NSW	\$ 11		\$ 46
Folklore, Brut, WA	\$ 11		\$ 46
Canti Prosecco	\$ 12		\$ 56

WHITE

Tamburlaine, Semillon Sauvignon Blanc, NSW	\$ 10	\$ 16	\$ 42
Tamburlaine, Sauvignon Blanc, NSW	\$ 10	\$ 16	\$ 42
Tamburlaine, Riesling, NSW	\$ 10	\$ 16	\$ 42
Tamburlaine, Chardonnay, NSW	\$ 10	\$ 16	\$ 42
Annais, Pinot Grigio, SA	\$ 10	\$ 16	\$ 42
Annais, Chardonnay, SA	\$ 10	\$ 16	\$ 42
Giesen, Sauvignon Blanc, NZ	\$ 13	\$ 17	\$ 59

ROSE

Tamburlaine, Rose, NSW	\$ 10	\$ 16	\$ 42
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RED

Tamburlaine, Pinot Noir, NSW	\$ 10	\$ 16	\$ 42
Tamburlaine, Merlot, NSW	\$ 10	\$ 16	\$ 42
Tamburlaine, Cabernet Merlot, NSW	\$ 10	\$ 16	\$ 42
Tamburlaine, Shiraz, NSW	\$ 10	\$ 16	\$ 42
Tamburlaine, Cabernet Sauvignon, NSW	\$ 10	\$ 16	\$ 42
Philip Shaw, Shiraz, NSW	\$ 10	\$ 16	\$ 42
St Hallett, Shiraz, SA	\$ 13	\$ 17	\$ 59

DESSERT

	60ml	150ml	BTL
Tamburlaine, Sweet Phoebe, NSW		\$ 12	\$ 50
Kalleske, Fortified Shiraz, SA	\$ 20		\$ 66
Penfolds, Club, Tawny SA	\$ 12		
Penfolds, Grandfather, Tawny, SA	\$ 28		

BOTTLED BEER

Great Northern Supercrisp	\$ 8
XXXX Gold	\$ 8
James Boag's Premium Light	\$ 8.5
Great Northern Original	\$ 9
Tooheys Extra Dry	\$ 9
James Boag's Premium	\$ 10
Heineken	\$ 10
Corona	\$ 10

COCKTAILS

Harbour Blue <i>Gin, Licor 43, Dry Vermouth, Mango Nectar & a Float of Blue Curacao</i>	\$ 18
Summer Bliss <i>St Germain Elderflower, Vanilla Vodka & Apple Juice Topped With HB&K's Lemon Foam</i>	\$ 18
The Shamrock <i>Midori, Lychee Liqueur, Vodka, Apple & Lime</i>	\$ 18
Berry Bliss <i>Malibu, Strawberry Liqueur, Vanilla Vodka, Lemon, Fresh Strawberries & Pineapple</i>	\$ 18
The Essence of Summer <i>Gin, Peach & Strawberry Liqueur, Sugar Syrup & Lime</i>	\$ 18
Differeta <i>Tequila, Cointreau, HB&K's Rosemary Syrup, Lime Juice & Pink Grapefruit</i>	\$ 18
Bahama Mama <i>Kraken, Bacardi, Malibu with HB&K's Cinnamon Syrup Blended with Orange & Pineapple</i>	\$ 18
Tuscan Sunset <i>Amaretto, Whiskey, Licor 43, Wild Bush Lemon Juice & HB&K's Thyme Syrup</i>	\$ 18
Paradise Spice <i>HB&K's Chilli Infused Tequila, Cointreau with Pineapple, Lemon & Soda</i>	\$ 18
Jug of Pimm's <i>Pimm's, Dry Ginger, Lemonade & Fruit</i>	\$ 35
Jug of Aperol Spritz <i>Aperol, Prosecco, Soda & Orange Slices</i>	\$ 35

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DRINKS

PRE-MIXED DRINKS

Jack Daniel's & Coke	\$ 12
Johnnie Walker & Coke	\$ 11
Bundaberg Rum & Coke	\$ 11
Canadian Club & Dry	\$ 11
Smirnoff	\$ 11
Alcoholic Ginger Beer	\$ 11
Gordon's Gin & Tonic	\$ 11

SOFT DRINKS

Pepsi	\$ 4.5
Pepsi Max	\$ 4.5
Sunkist	\$ 4.5
Schweppes Lemonade	\$ 4.5
Ginger Beer	\$ 4.5
Voss Still Water	\$ 5 \$ 9
Voss Sparkling Water	\$ 5 \$ 9

JUICES

Apple	\$ 4.5
Orange	\$ 4.5
Pineapple	\$ 4.5
Cranberry	\$ 4.5
Mango	\$ 4.5
Tomato	\$ 4.5

MOCKTAILS

Bahama Mama's Bubba Orange & pineapple juice, lime juice and grenadine with a hint of HB&K's cinnamon syrup	\$ 12
Tropicana Strawberries, lime, pineapple, HB&K's strawberry & pepper syrup topped with soda water	\$ 12

COFFEE

Cappuccino	\$ 5	\$ 7
Flat White	\$ 5	\$ 7
Latte	\$ 5	\$ 7
Macchiato	\$ 5	\$ 7
Mocha	\$ 5	\$ 7
Long Black	\$ 5	\$ 7
Dirty Chai	\$ 5	\$ 7
Chai Latte	\$ 5	\$ 7
Hot Chocolate	\$ 5	\$ 7
<i>Extra Shot</i>	\$.5	
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