

Beverages

WHITE WINE

Yarran Moscato Riverina NSW	B: 35 G: 7.95
Yarran Pinot Grigio Riverina NSW	B: 35 G: 7.95
Mahi Pinot Gris Malborough NZ	B: 45 G: 10
Unico Zelo Harvest Sauvignon Blanc Adelaide Hills SA	B: 46 G: 10
Shelter Bay Sauvignon Blanc Malborough NZ	B: 46 G: 10
Glandore Chardonnay Hunter Valley NSW	B: 46 G: 10

RED WINE

Yarran Cabernet Sauvignon Riverina NSW	B: 35 G: 7.95
Tscharke Shiraz Barossa Valley SA	B: 46 G: 9.5
Shelter Bay Pinot Noir Malborough NZ	B: 48 G: 10
Glandore Tempranillo Hunter Valley NSW	B: 55

SPARKLING WINE

Yarran Cuvee Blanc Riverina NSW	B: 35 G: 7.95
Cester Dasogno Prosecco Treviso Italy	B: 45 G: 10
Mumm Cordon Rouge	B: 100

ROSE WINE

Brockenchack Tru-Su Rose Eden Valley	B: 44 G: 9
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BEER, PIMMS & SANGRIA

Stone & Wood pacific ale, James Squire 150 lashes pale ale	10
Cascade Light, James Boag's premium light	9
Corona, James Boag's premium, Asahi, Pear or Apple cider	9
Jug of Pimms	36
Jug of blueberry & passionfruit red wine sangria	34
Jug of lychee & grapefruit white wine sangria	34

TEA & COFFEE

<i>A selection of potted loose tea for 1:</i>	4.5
English Breakfast, French Earl Grey, China Gunpowder (green), Apple & Summer berries. Lemongrass & Ginger or Three Mints.	
Cappuccino, Flat white, Latte, Long black, Espresso, Picollo, Short Machiato, Ristretto	4.5
Long black over ice	4.5
Chai latte, Mocha	4.5
Iced latte	5
Iced coffee	6.5
Coffee Frappe, Affogato	8
Affogato Amaretto	14.5

FRAPPES & SMOOTHIES

Milkshakes	7
Thickshakes	8.5
Choose from: chocolate, caramel, vanilla, banana, strawberry, mocha, coffee	
Banana Smoothie: Cinnamon, banana, honey, yoghurt & milk	9.5
Berry Smoothie: Mixed berries, honey, yoghurt and milk	9.5

OTHER BEVERAGES

Selection of soft drinks	3.5
San Pelligrino 750ml	8
Northshore's freshly squeezed juices. Choose from: watermelon, pineapple, orange, apple, ginger, beetroot, carrot	9

Restaurant | Weddings | Functions

NORTHSHORE HARBOUR

Food + Wine Menu



OPEN EVERYDAY

Breakfast: 7 am - 11:15 am

Lunch: 11:30am - 2:30 pm

Dinner: Friday and Saturday Nights

Bookings highly recommended as we also host amazing functions.

Please check our facebook page or call for availability.



@northshoreharbour #northshoreharbour

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Breakfast

7 AM – 11.15 AM

V: vegetarian GF: gluten free
PGF: possible gluten free

LIGHTER CHOICES

	Organic fruit and nut loaf with maple butter and marmalade	9.5
V PGF	Smashed avocado on sourdough, roasted tomato, fennel and hazelnut dukkha, poached eggs and lemon	17.5
	Add Feta	5
V PGF	Eggs your way with herb roasted tomato, toasted sourdough and tomato jam	16
V	Maple waffles with fried banana, crushed pecans, vanilla ice cream and Canadian maple syrup	18.5
V	Seasonal fruit plate with passion fruit yoghurt and honey	12.5
	Northshore breakfast burger: pork & fennel sausage, bacon, spinach, caramelised onion, American cheese, tomato relish, fried egg and hollandaise sauce on a Turkish bun	21.5

BREAKFAST CLASSICS

	Eggs benedict with hollandaise sauce and spinach on Turkish bread and your choice of woodhouse smoked bacon or smoked salmon	18.5/ 21.5
PGF	Captains breakfast: eggs your way, pork and fennel sausage, bacon, herb roasted tomato, mushrooms, potato and feta hash cake and toasted sourdough	23.5
V PGF	The Captains wife: eggs your way, grilled haloumi, corn fritter, hash cake, mushrooms, heirloom tomato and spinach	21
	Wagyu savoury beef mince, served with poached egg and toasted Turkish bread	22.5

NORTHSHORE FAVOURITES

V	Breakfast bruschetta, heirloom cherry tomatoes roasted with confit red onion and fresh basil served on Turkish toast with fried haloumi, baby spinach, topped with a poached egg	17.5
	Add Bacon	5
PGF	Truffled scrambled eggs and wilted spinach on sourdough with prosciutto wrapped asparagus	21.5
GF	Northshore's famous corn fritters with smashed avocado, semi dried tomatoes, poached eggs, haloumi and salsa verde	19.5
GF	Breakfast stack with crushed potato & feta hash cake, smoked bacon, sautéed mushroom, tomato, spinach and avocado topped with a fried egg	21

FOR THE LITTLE ONES

	Scrambled eggs and bacon with Turkish toast	11.5
V	Kids pancakes	11.5

SIDES

	Eggs (2), haloumi (2), pork & fennel sausage (1), bacon (2), herb roasted tomato, mushrooms, potato & feta hash cakes (2), corn fritter (2), smoked salmon	5
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Lunch Menu

LUNCH: 11:30AM – 2.30PM

V: vegetarian GF: gluten free
PGF: possible gluten free

TO SHARE

	Garlic and rosemary sea salt pizza bread	12.5
	Add parmesan cheese	2
	Charcuterie plate: a selection of cured meats, grilled vegetables bread and dip	25
GF	Salt & pepper calamari with aioli and lemon	14

NORTHSHORE SALADS

V GF	Honey roasted pumpkin salad with roasted pinenuts, shaved red onion, rocket, Parmesan, sweet potato crisps and spiced balsamic dressing	22
	Add Chicken	5
	Add Haloumi	5
GF	Smoked chicken and avocado salad, prosciutto, tomato medley and balsamic onion	24.5
GF	Smoked salmon Nicoise salad baby gem lettuce, roast kipfler potato, green beans, vine tomato, Kalamata olive, white anchovy fillet and soft boiled egg	24.5

FROM THE SEA

PGF	Calamari lightly dusted with lemon pepper and roasted garlic aioli. Served with chips and salad	23.5
	Tempura yellow tail snapper served with sea salt beer battered fries fresh leafy salad and house made tartar sauce	26
	Market fish of the day (see your waiter)	28.5

THE CLASSICS

GF	Garlic & rosemary sous vide lamb rump: served medium rare with Persian feta, baby spinach, caramelized onion, semi dried tomatoes, salsa verde and kalamata olives	24.5
PGF	Wagyu beef burger: Cos lettuce, Roma tomato, beetroot relish, house pickles and American cheese on a Turkish bun. Served with beer battered fries and roast garlic aioli.	26
GF	Thai inspired chicken and cashew nut Massaman Curry, served with jasmine rice and cilantro	25
	Pappardelle pasta marinara: prawn, mussel and calamari in a rich tomato and herb sauce. Finished with salted caper and parsley	27
GF	Parmesan and herb crusted pork schnitzel with garlic butter potatoes, cabbage slaw and green apple compote	27

FOR THE LITTLE ONES

	Calamari and chips	12.5
	Chicken Schnitzel with melted cheese and chips	12.5
	Crumbed whiting and chips	12.5
	Kids ham and cheese pizza	12.5

SIDES

PGF	Beer battered chips	8
	Sweet potato chips with aioli	9
	Buttered green beans w/ slivered almonds	9
	Sautéed spinach w/ white wine cream and toasted pinenuts	9
	Rocket and parmesan salad w/ balsamic vinegar	9