

# 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

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

## BREAKFAST CLASSICS

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

## NORTHSHORE FAVOURITES

V	<b>Breakfast bruschetta,</b> 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	<b>Truffled scrambled eggs</b> and wilted spinach on sourdough with prosciutto wrapped asparagus	21.5
GF	<b>Northshore's famous corn fritters</b> with smashed avocado, semi dried tomatoes, poached eggs, haloumi and salsa verde	19.5
GF	<b>Breakfast stack</b> 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

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

## NORTHSHORE SALADS

V GF	<b>Honey roasted pumpkin salad</b> with roasted pinenuts, shaved red onion, rocket, Parmesan, sweet potato crisps and spiced balsamic dressing	22
	Add Chicken	5
	Add Haloumi	5
GF	Smoked <b>chicken and avocado salad,</b> prosciutto, tomato medley and balsamic onion	24.5
GF	<b>Smoked salmon Nicoise salad</b> 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	<b>Calamari</b> lightly dusted with lemon pepper and roasted garlic aioli. Served with chips and salad	23.5
	<b>Tempura yellow tail snapper</b> served with sea salt beer battered fries fresh leafy salad and house made tartar sauce	26
	<b>Market fish of the day</b> (see your waiter)	28.5

## THE CLASSICS

GF	<b>Garlic &amp; rosemary sous vide lamb rump:</b> served medium rare with Persian feta, baby spinach, caramelized onion, semi dried tomatoes, salsa verde and kalamata olives	24.5
PGF	<b>Wagyu beef burger:</b> 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 <b>chicken and cashew nut Massaman Curry,</b> served with jasmine rice and cilantro	25
	<b>Pappardelle pasta marinara:</b> prawn, mussel and calamari in a rich tomato and herb sauce. Finished with salted caper and parsley	27
GF	<b>Parmesan and herb crusted pork schnitzel</b> 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