

Beverages

WHITE WINE

Yarran Moscato Riverina NSW	B: 35 G: 8
Post Card Sauvignon Blanc King Valley, VIC	B: 35 G: 8
Charlotte Sound Pinot Gris Malborough NZ	B: 39 G: 9
Cellar D'or - "A Fish Called Wonder" Pinot Grigio, King Valley, VIC	B: 42 G: 9.5
Charlotte Sound 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: 8
Cellar D'or "The Silence of the Lamb" Shiraz, Heathcote, VIC	B: 46 G: 9.5
Cellar D'or "From Dusk Till Dawn" Pinot Noir, Yarra Valley, VIC	B: 46 G: 10
Glandore Tempranillo Hunter Valley NSW	B: 46

SPARKLING WINE

Yarran Cuvee Blanc Riverina NSW	B: 35 G: 8
Cester Dasogno Prosecco Treviso Italy	B: 45 G: 10
Mumm Cordon Rouge	B: 100

ROSE WINE

Jack & Jill Pinot Noir Rose Bellarine Peninsula, VIC	B: 48 G: 10
---	----------------

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

BEER, PIMMS & SANGRIA

Stone & Wood Pacific Ale, James Squire 150 Lashes Pale Ale, Mountain Goat Steam Ale	10
James Boags Light, James Boag Premium, Asahi, Corona	9
Endless Cider Pear or Apple, Gippsland, Vic	10
Jug of Pimms	36
Jug of Blueberry & Passionfruit Red Wine Sangria	34
Jug of Lychee & Grapefruit White Wine Sangria	34
Tipsy Tea by the Jug - "Takes Two to Mango" or "Passion Fling" - Gin, Green Tea, Soda & Lychee Liquor	36

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
Homemade Ice Teas "Takes Two to Mango" or "Passion Fling"	6

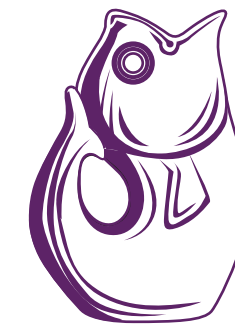
FRAPPES & SMOOTHIES

Milkshakes	7
<i>Thickshakes;</i> Choose from: Chocolate, Caramel, Vanilla, Banana, Lime, Strawberry, Mocha, Coffee	8.5
Banana Smoothie: Cinnamon, Banana, Honey, Yoghurt & Milk	9.5
Berry Smoothie: Mixed Berries, Honey, Yoghurt and Milk	9.5

Restaurant | Weddings | Functions

NORTHSHORE HARBOUR

Food + Wine Menu



OPEN EVERYDAY

Breakfast: 7 am - 11:15 am

Lunch: 11:30am - 2:30 pm

***Please order and
pay at the counter***



@northshoreharbour #northshoreharbour

info@northshoreharbour.com.au | 07 3172 0595 | northshoreharbour.com.au

Breakfast

7 AM - 11.15 AM

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

LIGHTER CHOICES

V	Organic fruit and nut loaf w/ maple butter and marmalade	9.5
V	Smashed avocado on sourdough, roasted tomato, fennel and hazelnut dukkha, poached eggs and lemon	17.5
PGF	<i>Add Feta</i>	5
V	Eggs your way w/ herb roasted tomato, toasted sourdough and tomato jam	16
PGF		
V	Maple waffles w/ fried banana, crushed pecans, vanilla ice cream and Canadian maple syrup	18.5
V	Mixed berry granola spiced apple granita & natural yogurt	12.5

BREAKFAST CLASSICS

PGF	The captain's breakfast: eggs your way, pork and fennel sausage, bacon, herb roasted tomato, mushrooms, potato and feta hash cake and toasted sourdough	24
V	The captain's wife: eggs your way, grilled halloumi, hash cake, mushrooms, heirloom tomato, spinach and toasted sourdough	22
PGF		
PGF	The captain's mistress smoked salmon and avocado on rye bread, poached egg, citrus & chive crème fraiche	21
	Eggs benedict w/ hollandaise sauce and spinach on turkish bread and your choice of: - woodhouse smoked bacon - smoked salmon	18.5/ 21.5

NORTHSHORE FAVOURITES

PGF	Wild mushroom & goats curd sourdough bruschetta , rocket & asparagus salad	18.5
	<i>Add Bacon</i>	5
PGF	Spanish style scrambled eggs , grilled chorizo, kipfler potato chips, tomato, red pepper & manchego cheese served w/ thick toast	21
GF	Ham hock bubble & squeak potato rosti , w/ poached eggs, grilled halloumi & romesco sauce	21
	Northshore breakfast burger pork & fennel sausage, bacon, spinach, caramelised onion, american cheese, tomato relish, fried egg and hollandaise sauce on a turkish bun	21

FOR THE LITTLE ONES

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

SIDES

	Eggs (2), halloumi (2), pork & fennel sausage (1), bacon (2), herb roasted tomato, mushrooms, potato & feta hash cakes (2), ham hock potato rosti (2), smoked salmon, grilled chorizo	5
--	---	---

*Sorry - No swapsies on weekends.
Extras can be added at an additional cost*

Lunch Menu

LUNCH: 11:30AM - 2.30 PM

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

TO SHARE

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

NORTHSHORE SALADS

V	Honey roasted pumpkin salad w/ roasted pinenuts, shaved red onion, rocket, Parmesan, sweet potato crisps and spiced balsamic dressing	22
GF		
	<i>Add Chicken</i>	5
	<i>Add Halloumi</i>	5
V	Panzanella salad w/ fried sourdough croutons, baby mozzarella, charred capsicum, heirloom tomato, basil & salted capers, dressed in white wine & dijon mustard vinaigrette	22
	<i>Add Chicken</i>	5
V	Balsamic braised beetroot & quinoa salad labneh, baby spinach, toasted walnuts, fresh mint leaves & shaved radish. Topped w/ beetroot chips, served w/ grilled pita bread	22
GF		
	<i>Add Chicken</i>	5

FROM THE SEA

PGF	Calamari lightly dusted w/ lemon pepper and roasted garlic aioli. Served w/ chips and salad	23.5
	Northshore fish & chips - see your server for today's selection	26
	Market fish of the day - see your server for today's selection	28.5

THE CLASSICS

GF	Garlic & rosemary sous vide lamb rump: served medium rare w/ 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 w/ beer battered fries and roast garlic aioli. *Vegetarian Option Available*	26
GF	Nasi Goreng, Indonesian inspired fried rice, satay chicken skewer, prawn crackers & finished off w/ soft fried egg	25
	Chilli prawn & chorizo spaghetti heirloom tomatoes, olive oil, garlic and parsley	25
	Chermoula marinated beef steak sliced and served medium rare w/ toasted pine nuts and green bean pearl couscous salad	26
	Cheese & tomato nachoes, smashed avocado & sour cream	12.5
	<i>Add Wagyu Bolognaise</i>	5
	Chicken schnitzel w/ melted cheese and chips	12.5
	Crumbed whiting and chips	12.5
	Spaghetti bolognaise - wagyu savoury beef mince & parmesan cheese	12.5

SIDES

PGF	Beer battered chips	8
	Sweet potato chips w/ aioli	9
	Buttered green beans w/ slivered almonds	9
	Herb & garlic roasted kipfler potato	8
	Rocket and parmesan salad w/ balsamic vinegar	9