Beverages

WHITE WINE
Yarran Moscato
Riverina NSW
Yarran Pinot Grigio
Riverina NSW
Capuka Pinot Gris
Gisborne NZ
Unico Zelo Harvest
Sauvignon Blanc
Adelaide Hills SA
Shelter Bay Sauvignon Blanc
Malborough NZ
Massoni Chardonnay
Mornington Peninsula VIC
Glandore Chardonnary
Hunter Valley NSW

RED WINE
Yarran Cabernet Sauvignon
Riverina NSW
Tschkarke Shiraz
Barossa Valley SA
Shelter Bay Pinot Noir
Malborough NZ
Glandore Tempranillo
Hunter Valley NSW

SPARKLING WINE
Yarran Cuvee Blanc
Riverina NSW
Cester Dasogno Prosecco
Treviso Italy
Mumm Cordon Rouge

ROSE WINE
Brockenchack Tru-Su Rose
Eden Valley

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

TEA & COFFEE
A selection of potted loose tea for 7:
- 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
Machiatto, Ristretto
Long black over ice
Chai latte, Mocha
Iced latte
Iced coffee
Coffee Frappe, Affogato
Affogato Amaretto

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

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

*LET'S GET SOCIAL! ENTER OUR MONTHLY PHOTO COMPITITION. #NORTHSHOREHARBOUR TO WIN!*

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**Breakfast Menu**

**Lighter Choices**

- Organic fruit and nut loaf with maple butter and marmalade (V)
- Smashed avocado on sourdough (PGF)
- Poached egg and sourdough
- Maple Waffles with fried banana, crushed pecans, vanilla ice cream and Canadian maple syrup (V)
- Seasonal fruit plate with passion fruit yoghurt and honey (V)
- Baked breakfast baguette with South Cape brie cheese, prosciutto, baby spinach, caramelized onion and tomato relish

**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)
- Captains Breakfast: eggs your way, pork and fennel sausage, bacon, herb roasted tomato, mushrooms, potato and feta hash cake and toasted sourdough (22.5)
- The Captains Wife: eggs your way, grilled haloumi, corn fritter, hash cake, mushrooms, heirloom tomato and spinach (19.5)
- Wagyu Beef and Wild Mushroom Ragu with charred asparagus, poached egg and sourdough (21.5)

**Breakfast Favourites**

- Breakfast Bruschetta, heirloom cherry tomatoes roasted with confit red onion and fresh basil (17.5)
- Oven Roasted Smoked Salmon & Goats Cheese Frittata, semi dried tomato, shallots and seeded bread (21.5)
- Northshore's Famous Corn Fritters with smashed avocado, semi dried tomatoes, poached eggs, haloumi and salsa verde (19.5)
- Breakfast Stack with crushed potato & feta hash cake, smoked bacon, sautéed mushroom, tomato, spinach and avocado topped with a fried egg (19.5)

**FOR THE LITTLE ONES**

- Scrambled eggs and bacon with Turkish toast (10)
- Kids pancakes (10)

**FOR THE LITTLE ONES**

- Calamari and chips (12)
- Chicken Schnitzel with melted cheese and chips (12)
- Crumbed Whiting and chips (12)

**From the Sea**

- Calamari lightly dusted with lemon pepper and roasted garlic aioli. Served with chips and salad (22)
- Tempura Yellow Tail Snapper served with sea salt beer battered fries fresh leafy salad and house made tartar sauce (24.9)

**Lunch Menu**

**LUNCH CLASSICS**

- Toasted Turkish bread served with sea salt and balsamic olive oil (12)
- Charcuterie plate: a selection of cured meats, grilled vegetables bread and dip (12)
- Salt & Pepper Calamari with aioli and lemon (12)

**Northshore Salads**

- Honey roasted pumpkin salad with roasted pinenuts, shaved red onion, rocket, Parmesan, sweet potato crisps and spiced balsamic dressing (4)
- Smoked Chicken and Avocado Salad, prosciutto, tomato melody and balsamic onion (4)
- Atlantic Salmon Nicoise Salad, baby gem lettuce, roast kipfler potato, green beans, olives, white anchovy and a soft poached egg (24)

**Sides**

- Calamari lightly dusted with lemon pepper and roasted garlic aioli. Served with chips and salad (22)
- Tempura Yellow Tail Snapper served with sea salt beer battered fries fresh leafy salad and house made tartar sauce (24.9)

**FOR THE LITTLE ONES**

- Calamari and chips (12)
- Chicken Schnitzel with melted cheese and chips (12)
- Crumbed Whiting and chips (12)

**Sides**

- 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)