

BREAKFAST FROM 7AM - 11:15AM

THE CAPTAINS BREAKFAST (GFO) \$24.5

Eggs your way, hickory smoked bacon, pork & herb sausage, grilled tomato, balsamic roasted mushroom, potato & feta hash cake & toasted sourdough

THE CAPTAINS WIFE (VEG) \$22.5

Eggs your way, fried halloumi skewers, potato & feta hash cake, sautéed heirloom tomato, spinach with balsamic roasted mushroom & toasted sourdough

THE CAPTAINS MISTRESS (GFO) \$21.5

Tasmanian smoked salmon, avocado, poached eggs, dill cream cheese, capers & a toasted poppy seed bagel

EGGS AND BACON (GFO) \$18

Eggs your way with hickory bacon, grilled tomato & toasted sourdough served with a tomato relish on the side

SMASHED AVOCADO ON SOURDOUGH (VEG, GFO, VO) \$18.50

Sweetcorn salsa, Mediterranean dukkha & poached eggs

BAKED HAM & SWEETCORN POTATO ROSTI (GF) \$19

With heirloom tomato, spinach & poached eggs served with capsicum cream

EGGS BENEDICT (GFO)

Wilted spinach, poached eggs, toasted English muffin & hollandaise sauce

Balsamic roasted field mushroom \$17
Marmalade baked leg ham \$18.50
Smoked salmon \$21

BANANA FRITTER (VEG) \$16

Toasted pecan mascarpone & Canadian maple

VANILLA WAFFLES ETON MESS (VEG) \$19.50

Mixed berry compote, clotted cream & crushed meringue

APRICOT & DATE LOAF (VEG) \$9.50

Toasted with house made lemon butter

ADD ONS

Eggs (2)	\$5.00
Halloumi	\$5.00
Pork & fennel sausage	\$5.00
Bacon	\$5.00
Potato & feta hash cakes	\$4.00
Balsamic roasted mushroom	\$4.00
Tasmanian smoked salmon	\$6.00
Toasted sourdough with butter	\$5.00

Dietary notes: GF= Gluten Free | VEG = Vegetarian
V = Vegan | GFO = Gluten Free Option
VO= Vegan Option | DF = Dairy Free

TEA & COFFEE

Cappuccino,	\$4.5
Flat White	\$4.5
Latte	\$4.5
Long Black	\$4.5
Espresso	\$4.5
Piccolo	\$4.5
Macchiato	\$4.5
Iced Long Black	\$4.5
Iced Latte	\$4.5
Chai Latte	\$5
Mocha	\$5
Iced Coffee	\$6.5
Iced Chocolate	\$6.5

LUNCH FROM 11:30AM - 2.30PM

NORTHSHORE GRAZING PLATE \$28

Chef's selection of cured & smoked meats, marinated vegetables, cheese, dips & crusty bread

GARLIC & PARMESAN PIZZA BREAD (VEG) \$15

With rosemary sea salt

LEMON & PEPPER CALAMARI (GF) \$14

With aioli & lemon

NORTHSHORE MARKET FISH OF THE DAY MP

See the specials board for today's offering!

MEXICAN INSPIRED BEAN SALAD (VEGAN/GF) \$22

Charred corn, red pepper, sweet potato, tortilla crisps & avocado dressing

ASIAN CRISPY NOODLE SALAD (DF)

And Nam Jim dressing & crushed peanuts

With master stock poached chicken \$23
With Thai marinated seared beef \$25

HONEY ROASTED PUMPKIN SALAD (VEG) \$22

Toasted pine nuts, shaved red onion, rocket, parmesan, sweet potato crisps & spiced balsamic dressing
ADD CHICKEN \$5 | ADD HALLOUMI \$5

THAI STYLE BEEF MASSAMAN CURRY (GF) \$24

Steamed Jasmine Rice, Asian shoot salad & prawn crackers *contains peanuts*

PRAWN & CRAB CHILLI LINGUINE \$27

Queensland prawns & blue swimmer crab in a garlic & herb cream

SLOW COOKED LAMB RAGOUT WITH TOMATO-BASED PEARL BARLEY RISOTTO \$25

Spinach, olive & goats cheese

NORTHSHORE LEMON PEPPER CALAMARI (GFO) \$23.50

Served with chips & salad.

KOREAN PORK & KIMCHI SOUP (GF/DF) \$26

Korean inspired broth with pork belly & silken tofu

WAGYU BEEF BURGER (GFO) \$25

House pickles, bacon sour cream on a fresh milk bun. Served with beer battered fries. Vegetarian and Vegan options available upon request

SIDES

Beer battered chips w/ aioli	\$8
Kimchi	\$6
Sweet potato chips w/ aioli	\$9
Honey Roasted Pumpkin	\$7

We strive to bring the highest quality in all our products but as we prepare both Gluten Free and Non Gluten free options there is always the possibility of cross contamination.

northshore
HARBOUR

WHITE WINE

Post Card Sauvignon Blanc King Valley, VIC	BTL: \$38 GLS: \$8
Cellar D'or - Pinot Grigio "A Fish Called WANDA" King Valley, VIC	BTL: \$38 GLS: \$8
The Springs Pinot Gris Malborough, NZ	BTL: \$42 GLS: \$9.5
Pizzini Riesling King Valley, Vic	BTL: \$45 GLS: \$10
Sunshine Bay Sauvignon Blanc Malborough, NZ	BTL: \$46 GLS: \$10
Glandore Chardonnay Hunter Valley, NSW	BTL: \$46 GLS: \$10

RED WINE

Yarran Cabernet Sauvignon Riverina, NSW	BTL: \$38 GLS: \$8
Cellar D'or Shiraz "The Silence of the Lamb" Heathcote, VIC	BTL: \$46 GLS: \$9.5
Cellar D'or "From Dusk Till Dawn" Yarra Valley, VIC	BTL: \$46 GLS: \$10
Glandore Tempranillo Hunter Valley, NSW	BTL: \$46 GLS: \$10

ROSÉ

Beautiful Mystery Sangiovese Rosé King Valley, VIC	BTL: \$48 GLS: \$10
Artea Alpes Rosé De Haute Provence, France	BTL: \$52 GLS: \$12

SPARKLING

Habitat Cuvée Blanc Orange, NSW	BTL: \$38 GLS: \$8
Cester Dasogno Prosecco Treviso, Italy	BTL: \$48 GLS: \$10
Mumm Cordon Rouge Treviso, Italy	BTL: \$99

BEER & CIDER

Stone & Wood Pacific Ale	\$10
James Squire 150 Lashes Pale Ale	\$10
James Boags Light	\$9
James Boag Premium	\$9
Asahi	\$9
Corona	\$9
Endless Pear or Apple Cider	\$10

PIMMS & SANGRIA

PIMMS	JAR: \$10 JUG: \$39
Blueberry & Passionfruit RedWine Sangria	JAR: \$10 JUG: \$34
SEASONAL FRUIT White Wine Sangria	JAR: \$10 JUG: \$34

JUICE BAR

Mango Smoothie Apple juice, mango & mango gelato	(DF) \$10
Berry Smoothie Apple juice, gelato, berries & greek yoghurt	\$10
Pink Power Pink pitaya, coconut water and seasonal fruit	\$10
Freshly Squeezed Juice	\$9
Choose your combination of: watermelon, pineapple, orange, apple, ginger, beetroot, carrot, spinach, kale, mint	

Milkshakes	Kids: \$5 Adult: \$7
Vanilla, Chocolate, Strawberry, Caramel Soft Drink	\$3.50
San Pelligrino 500ml	\$5
San Pelligrino 1l	\$9

northshore HARBOUR MENU



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