

breakfast

7am - 10.30am



Extra Hungry?

+ bacon rasher	5
+ tassie smoked salmon	7
+ grilled haloumi	5
+ avocado	5
+ hash brown	4
+ garlic mushrooms	5
+ house made baked beans	5
+ bb egg	4
+ truss tomatoes	5
+ focaccia	3
+ sauce	2

bacon & eggs 22

two rashers of local butcher
bacon, BB eggs your way on
local focaccia

eggs benedict 24

poached BB eggs, hollandaise,
baby spinach, local focaccia with
local butcher bacon

green breakfast v 24

seasonal steamed greens, baby
spinach, poached BB eggs, basil
hollandaise, local focaccia

eggs atlantic 28

poached BB eggs, hollandaise,
baby spinach, local focaccia, tassie
smoked salmon, fried capers

breakfast waffles v 26

belgian waffles with spiced
poached nashi pear,
pineapple rum glaze, vanilla
icecream

portside breakfast gfo 30

BB eggs your way, locally smoked bacon,
butchers sausage, garlic mushrooms, truss
tomatoes, house made baked beans,
hash brown, tomato relish, local focaccia

chilli eggs 24

chilli scrambled BB eggs, chilli jam,
baby spinach, local focaccia

turmeric tofu scramble ve 23

scrambled turmeric tofu, pan fried garlic
mushrooms in EVOO, wilted silverbeet,
white bean and dill puree, local focaccia

huevos rancheros gf v df 24

black beans, potatoes, char grilled
capsicum, salsa, two BB eggs, sriracha
sauce, blue corn tortilla

v vegetarian | **ve** vegan | **gf** gluten free | **df** dairy free | **gfo** gluten free option

whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free
1.4% card processing fee | menu prices and items subject to change

entree

mexi mezze v	34
patatas bravas, guacamole, queso, frijoles, chimmichurri, jalapéno corn bread, corn chips	
stuffed jalapénos (4)	23
bacon wrapped whole jalapenos, filled with queso and mexican spiced beef	
jalapéno corn bread	17
fresh house made jalapéno corn bread, duo of pepe saya and black garlic butter	
house made arancini (4)	23
ask your waitperson for today's flavour	
fresh oysters 1/2 dozen gf	29
natural kilpatrick chimmichurri chilli jam	
tostada duo gf df	32
fried blue corn tortilla with tasmanian smoked salmon, dill and white bean puree, avocado, house pickled zucchini, fried capers	
tagliolini	28
house made tagliolini squid ink pasta with garlic, local prawns, baby spinach, cherry tomato and fresh chilli	

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fiesta

11am - 2pm

chimmichanga	32
ve option available shallow fried flour tortilla stuffed with refried beans, mexican cheese and your choice of beef brisket or adobo chicken with corn chips, chipotle, chilli lime aioli, guacamole	
quesadillas	27
ve option available 12 inch tortilla filled with mexican cheese, chipotle with your choice of beef brisket or adobo chicken toasted with pico de gallo and guacamole	
californian chicken waffle	32
southern fried chicken thigh, thick cut bacon, maple syrup, ice cream, belgian waffle	
pesto pumpkin haloumi tacos v	27
oven roasted pesto pumpkin, haloumi, guacamole, slaw, greens, chipotle, chilli lime aioli	
baja fish tacos	27
pepper battered local reef fish, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	
beef brisket tacos	27
slow cooked beef brisket, chargrilled capsicum, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	
tofu chimichurri tacos ve	27
pan fried local mushrooms and tofu with chimichurri, pico de gallo, guacamole, slaw, greens, white bean puree	
southern fried chicken tacos	27
fried chicken, fried haloumi, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	
local prawn tacos	27
pepper battered local prawns, pico de gallo, guacamole, slaw, greens, chipotle, chilli lime aioli	

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main



confit duck	42
18 hour slow cooked confit duck leg, fraser coast mushroom risotto	
chicken molé	42
chicken thigh in a traditional sweet yet spicy house made molé sauce with a hint of chocolate, spanish rice, pickled red onion, sesame seeds, flour tortillas	
house made egg pasta	38
ask your waitperson for today's pasta special	
pork cutlet	42
moisture infused pork cutlet, nashi pear, wilted silverbeet, fennel and caper sauce	
wild caught fresh australian reef fish gfo	MP
grilled or battered, house made tartare, your choice of fresh steamed greens in season or house salad and chips	
tasmanian salmon gf	MP
pan seared tasmanian salmon, seasonal steamed vegetables, dill & lemon velouté sauce	

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to share

barbacoa platter 52

slow cooked mexican spiced beef brisket served with spanish rice, guacamole, refried beans, chilli lime aioli, pico de gallo, chipotle and flour tortillas

taco platter 80

a selection of ten tacos of your choice to share (we recommend sharing between 3-4 people)

portside tasting platter 70

chicken skewers with pico de gallo, beef and queso stuffed jalapeno, fried haloumi, mini pulled beef quesadillas, noosa black garlic on toasted focaccia, four natural tassie oysters

chilli lime chicken fajitas for two gfo 52

chicken thigh, capsicum, onion, black beans in adobo sauce, served with spanish rice, guacamole, refried beans, chilli lime aioli, pico de gallo, chipotle and flour tortillas

beef brisket nachos for two gf 48

beef brisket chilli con carne on a bed of house made corn chips, mexican cheese, jalapeno salsa, guacamole, chipotle, chilli lime aioli

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dessert

please see our
cake cabinet for
today's cakes



devonshire tea 15

two freshly baked scones, thick dollop cream, house made conserve
bottomless standard espresso coffee or looseleaf tea
(excludes cold drinks)

coconut pannacotta ve 17

vegan coconut pannacotta with strawberry coulis, fresh berries

apple pie taquitos 17

with dulce de leche

creme catalana 17

pineapple rum glaze, meringue

peach & ginger carrot cake 14

carrot cake made in house with peaches, ginger, pistachios, cream cheese frosting served with cream and ice cream

churros 17

trio of churros, anvers chocolate ganache

affogato 17

vanilla ice cream, espresso, your choice of liqueur

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kids

strictly 12 years

and under

breakfast

15

mini eggs benedict

waffle with ice cream and seasonal fruit

bacon, eggs, and hash brown

orange juice included

mains

15

andre's fried chicken and chips

keira's grilled reef fish and seasonal greens / chips

sharde's baby chicken waffle

orange juice included

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high tea

Indulge and celebrate any occasion with our Portside specialty high tea selections on the verandah overlooking Queens Park and the Mary River or inside in the heritage dining room

traditional high tea

48pp

high tea includes bottomless espresso coffee or loose leaf fine tea
smoked salmon and dill ribbon sandwiches
curried free range egg ribbon sandwiches
cucumber and lime mayonnaise ribbon sandwiches
coronation chicken ribbon sandwiches
miniature quiche
petit fours
freshly baked scones served with whipped cream and house made conserve

champagne high tea (minimum 4)

70pp

high tea includes a champagne, bottomless espresso coffee, loose-leaf fine tea, chilled fresh orange juice
queensland spanner crab & avocado mini brioche
smoked salmon and dill ribbon sandwiches
curried free range egg ribbon sandwiches
cucumber and lime mayonnaise ribbon sandwiches
coronation chicken ribbon sandwiches
miniature quiche
petit fours, freshly baked scones served with whipped cream and house made conserve

gluten free high tea

48pp

high tea includes a bottomless espresso coffee, loose-leaf fine tea, chilled fresh orange juice
smoked salmon and dill ribbon sandwiches (gf bread)
curried free range egg ribbon sandwiches (gf bread)
cucumber and lime mayonnaise ribbon sandwiches (gf bread)
coronation chicken ribbon sandwiches (gf bread)
miniature quiche (gf)
petit fours, freshly baked gluten free scones served with whipped cream and house made conserve

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Please inform us of any dietary requirements or allergens prior. Advanced bookings essential, credit card details taken upon booking, final numbers must be confirmed two days prior
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