

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
+ sourdough	3
+ sauce	1

huevos rancheros **gf v df** 22

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

breakfast pannacotta **ve** 23

coconut pannacotta, chocolate house made granola, seasonal fruit, oat milk

eggs benedict 23

locally smoked bacon or tassie cold smoked salmon, baby spinach, poached BB eggs, local sourdough, hollandaise

belgian waffles 23

whole qld mango, belgian waffles, sugar coated macadamia nuts, vanilla ice cream

portside breakfast 30

BB eggs your way, locally smoked bacon, butcher pork chipolata, garlic mushrooms, truss tomatoes, house made baked beans, hash brown, green tomatillo salsa, local sourdough

chilli eggs **v** 22

chilli scrambled BB eggs, local activated charcoal sourdough, goat cherve, sriracha

green breakfast **v** 24

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

local mushrooms on toast **ve** 23

pan fried in EVOO, wilted baby spinach, baby australian corn, cashew cheese, local sourdough

next level smashed avo 23

avo, beetroot hummus, locally smoked bacon, roasted truss tomatoes, pistachio dukkah

v - vegetarian **ve** - vegan **gf** - gluten free **df** - dairy free

whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free

starters

From Ham

for the table **v** 19

warmed mt zero olives, whipped house made ricotta, local sourdough

local cold prawns **gf** 24

whole prawns (6) served cold with grilled lemon, micro salad, duo of dipping sauce (preserved lemon mayonnaise, mango and chilli sauce)

seafood taster **gf** 28

local prawns, local whiting, fresh oysters, smoked tassie salmon, local fruit, sauce marie rose

house made arancini (4) 20

ask your waitperson for today's flavour

savoury tartlets **v** 19

beetroot, goats cherve, caramelised onion jam, walnut, micro herbs

trio of local whiting **gf** 32

panko crumb, pepper battered and grilled whiting, green bean, white nectarine and fennel salad, preserved lemon mayonnaise

caprese bruschetta **v** 19

local sourdough, EVOO, truss tomatoes, spanish onion, herbs, mozzarella

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lunch

11am - 1.45pm

ask about our

Chef's seasonal

specials

baja fish tacos 26
pepper battered local reef fish,
guacamole, slaw, rocket, chipotle,
chilli lime aioli

cajun pollo tacos 26
chicken thigh in cajun spices, pico de gallo, slaw,
chipotle, chargrilled capsicum, chilli lime aioli

grilled tassie salmon tacos 28
grilled salmon slices, pico de
gallo, guacamole, slaw, chilli lime
aioli, salmon caviar

southern fried chicken tacos 26
fried chicken, fried haloumi, guacamole,
slaw, rocket, chipotle, chilli lime aioli

adobo mushroom tacos 26
fried local mushrooms in adobo sauce,
guacamole, peppers, slaw, rocket, white
bean puree

tacos also available on gf blue corn tortillas

quesadillas **ve** option available 22
12 inch tortilla filled with mexican cheese,
green tomatillo salsa, chipotle with your
choice of pulled pork, cajun chicken or
vegetables served toasted with pico de
gallo and guacamole

californian waffles 32
southern fried chicken thigh, thick
cut bacon, maple syrup, ice
cream, belgian waffles

chimmichanga **ve** option 32
available
shallow fried flour tortilla stuffed with
refried beans, mexican cheese and
your choice of pulled pork, chicken, or
vegetables served with corn chips,
green tomatillo salsa, guacamole

wild caught australian fish gfo MP
grilled or battered, greens in season,
house made tartare

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dinner

5.30pm - 8pm



ask about our

Chef's seasonal

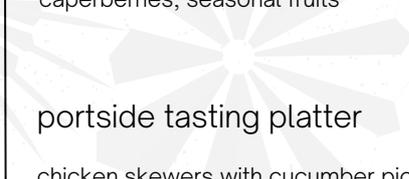
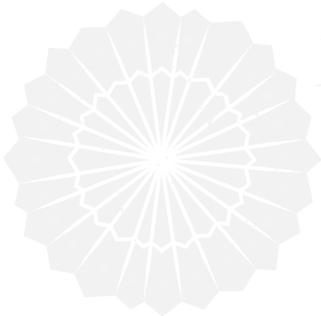
specials

chicken mole	38
tender chicken thigh served in a traditional sweet yet spicy house made mole sauce with a hint of chocolate. served with spanish rice, pickled red onion, sesame seeds, side of tortillas	
grilled tasmanian salmon	41
pan seared and oven finished with lemon myrtle butter, creme fraiche, sweet potato rounds, preserved lemon micro salad and salmon caviar	
house made egg pasta	38
ask your waitperson for today's pasta special	
moroccan spiced lamb	41
served with preserved lemon risotto	
thai beef salad	36
marinated beef tossed through a thai style dressing, served on a cucumber, tomato, chilli, mint, spring onion salad garnished with crispy fried noodles	
prawn and chorizo caesar salad	38
pan fried qld prawns, spanish chorizo, house made croutons, anchovies, pecorino, tossed in a tangy dressing topped with a BB poached egg	
californian waffles	32
southern fried chicken thigh, thick cut bacon, maple syrup, ice cream, belgian waffles	
chimmichanga ve option available	32
shallow fried flour tortilla stuffed with refried beans, mexican cheese and your choice of pulled pork, chicken, or vegetables served with corn chips, green tomatillo salsa, guacamole	
wild caught australian fish gfo	MP
grilled or battered, greens in season, house made tartare	

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to share



ask about our

Chef's seasonal

specials

grilled seafood platter for two **gfo** MP
locally sourced seafood, house salad, seasonal fruit, fries

chilli lime chicken fajitas for two **gfo** 52
chicken thigh, peppers, onion, black beans in adobo sauce, served with guacamole, refried beans, chilli lime aioli, green tomatillo salsa, chipotle and flour tortillas

Seafood chilli lime fajitas for two **gfo** MP
Combination of fish, prawns, mussels, peppers, onion, black beans in adobo sauce, served with guacamole, refried beans, chilli lime aioli, green tomatillo salsa, chipotle and flour tortillas

spicy pulled pork nachos for two **gf** 48
authentic pork chilli con carne on a bed of house made corn chips, mexican cheese, green tomatillo salsa, guacamole, chipotle, chilli lime aioli

plateau a fromage 70
baked whole brie with honey and sage, house made dip, locally sourced cheese, cold sliced cured charcuterie meats, marinated olives, whole caperberries, seasonal fruits

portside tasting platter 70
chicken skewers with cucumber pico de gallo, arancini stuffed jalapeno, fried haloumi, mini pulled pork chimichanga, noosa black garlic buttered sourdough, two natural oysters, two kilpatrick oysters

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dessert

lemon myrtle pannacotta **gf** 14
roasted pineapple crumb

pistachio & honey creme brulee 14
lemon sorbet

mama's chocolate brownie **gf** 12
thick dollop cream or ice cream

california peach and ginger carrot
cake 12
thick dollop cream or ice cream

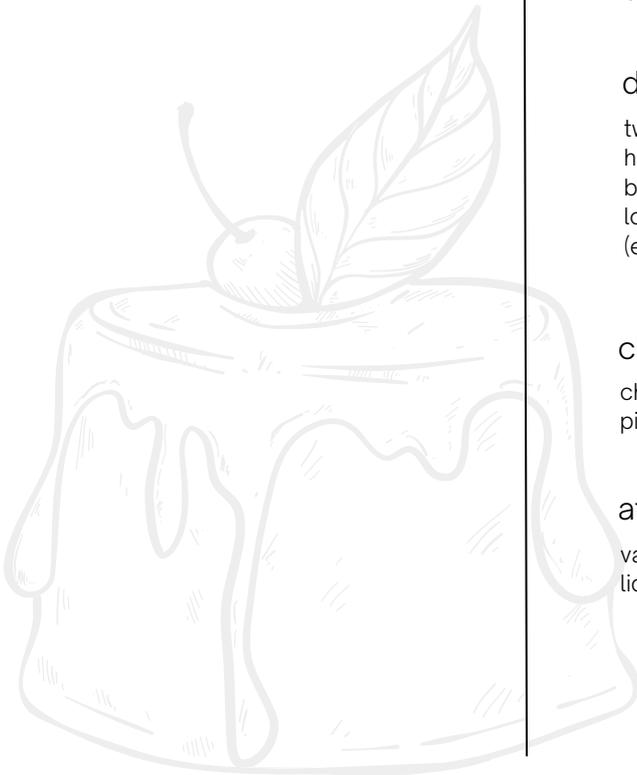
persian orange and almond
cake **gf** 12
thick dollop cream or ice cream

chefs specialty cheesecake 12
ask your friendly waitperson about todays
cheesecake

devonshire tea 15
two freshly baked scones, thick dollop cream,
house made conserve
bottomless standard espresso coffee or
looseleaf tea
(excludes cold drinks)

churros 14
chocolate ganache, sugar coated macadamia,
pistachio

affogato 17
vanilla ice cream, espresso, your choice of
liquor



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kids
strictly 12 years
and under

breakfast 15

bacon, egg and cheese toasted wrap

waffle with ice cream and seasonal fruit

bacon, eggs, and hash brown

all kids meals come with an OJ

mains 16

andre's fried chicken and chips

keira's grilled reef fish and seasonal greens / chips

sharde's baby chicken waffle

all kids meals come with a OJ and a bowl of ice cream

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high tea

traditional high tea

44pp

high tea includes bottomless espresso coffee or loose leaf fine tea

smoked salmon and dill ribbons

curried free range egg and baby gem lettuce ribbons

cucumber and lime mayonnaise ribbons

coronation chicken ribbons

quiche lorraine

petit fours

freshly baked scones served with whipped cream and house made conserve

champagne high tea

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 ribbons

curried free range egg and baby gem lettuce ribbons

cucumber and lime mayonnaise ribbons

coronation chicken ribbons

quiche lorraine

petit fours, freshly baked scones served with whipped cream and house made conserve

gluten free high tea

44pp

high tea includes a champagne, bottomless espresso coffee, loose-leaf fine tea, chilled fresh orange juice

smoked salmon and dill ribbons (gf bread)

curried free range egg and baby gem lettuce ribbons (gf bread)

cucumber and lime mayonnaise ribbons (gf bread)

coronation chicken ribbons (gf bread)

quiche lorraine (gf)

petit fours, freshly baked gluten free scones served with whipped cream and house made conserve

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

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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