



Bookings advised (07) 4122 2286



@portsidecafeandrestaurant #portsidemaryborough  
[www.portsidecafeandrestaurant.com.au](http://www.portsidecafeandrestaurant.com.au)

# Portside

CAFE | RESTAURANT

Sweeping views of the Mary River, this grand building is a testimony to the high regard held for and the appreciation shown to customs officers who once served Maryborough's busy ports. Built in 1899 together with the Customs House, these buildings are examples of high quality of design produced by the Public Works Department of Queensland in that Era.

The Residence is constructed of locally made, red faced brick with stone dressings, roughcast finish and roofed with Queensland made tiles. The builder Henry Neale added a final touch, beyond the specifications of the tender, by finishing the brick work in black tuck pointing.

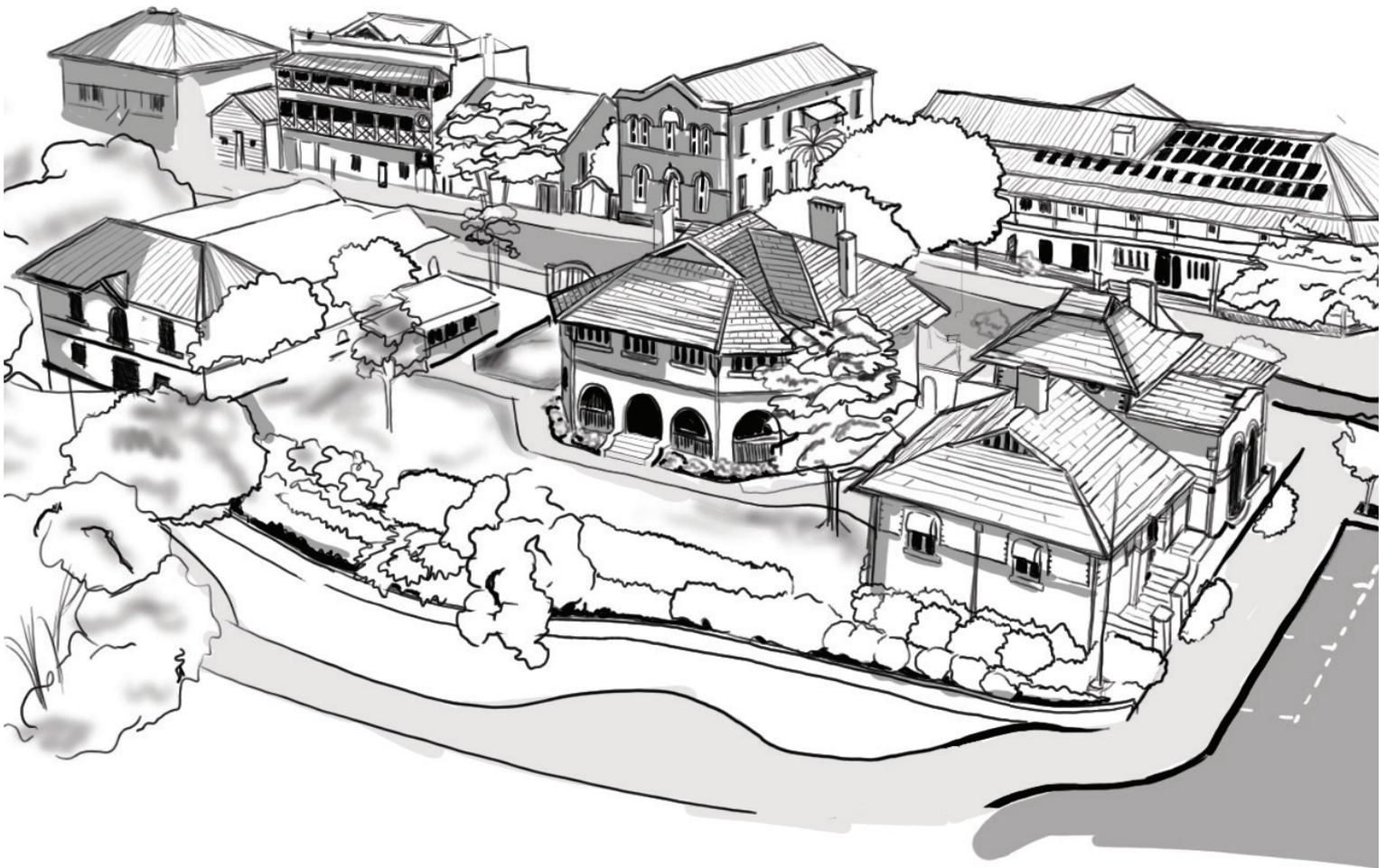
The residence has a large variety of openings which contribute to its complex form. Many of the windows in the house are glazed with pale glazed leadlight panels. Centrally placed in many of the internal rooms are decorative timber fretwork panels. Several fine fireplaces survive throughout the buildings. These twin buildings, along with the adjacent Bond Store, provide a strong contribution to the streetscape of Maryborough's historic Wharf Street Precinct.

Whilst Portside Cafe and Restaurant will try to accommodate requests for special needs meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Frances, Carl and the Team thank you for your company and we strive to be the best we can be and appreciate your feedback.

One bill per table please  
Please advise of any dietary requirements

# Portside Precinct



# Coffee and Tea

7am - Late  
we use dimattina beans and fresh cooloola milk

	Cup	Mug	Grande
espresso	3		
macchiato your way	3.5		
piccolo	3.5		
long black	4	4.5	5
flat white	4.5	5	5.90
cappuccino	4.5	5	5.90
latte	4.5	5	5.90
chai latte	4.5	5	5.90
hot chocolate	4.5	5	6
vienna	4.5	5	6
mocha	4.5	5	6
dirty chai latte	4.5	5	6
wet chai latte		5	6

## Syrups

caramel, vanilla, hazelnut + .70

Fresh Ground Decaf + .70

## Specialty Milk

soy milk from bonsoy + .70

lactose free milk from liddells + .70

almond milk from alternative milk co + .70

oat milk from alternative milk co. + .70

extra shot + .70

## Fine Loose-leaf Tea

Single

english breakfast

5

earl grey

french earl grey

green tea

wild rosella

peppermint

dreaming infusion

green tea, crushed cinnamon, lemon myrtle, rosella

secret women's business

green tea, aniseed myrtle, wild rosella, lemon myrtle, strawberry gum

corroboree infusion

black tea, lemon myrtle, rosella flowers, aniseed myrtle, rainforest mint

GF gluten free

V vegan

DF dairy free

VG vegetarian

# Beverages

7am - Late

## Cold Drinks

sparkling water 500ml	8
iced chocolate	7
iced coffee	7
iced latte	7
coke, diet coke, coke zero, pepsi max, lemonade	4
angostura lemon lime and bitters 0.2%	6
jarrito mexican cola	6
jarrito mandarin	6
jarrito lime	6

orange juice by the glass	6
pineapple juice by the glass	6

## Bundaberg soft drink

ginger beer	6
lemon lime bitters	6
blood orange	6
sarsaparilla	6
creaming soda	6

## Bundaberg Juice

orange and mango	6
orange and passionfruit	6
apple	6
old fashioned lemonade	6

# Beverages

10am - Late

Champagne and Sparkling		G	B
150ml serving			
tread softly prosecco	dry	12	48
campo viejo cava	sparkling	14	54
veuve cliquot	champagne		110
White			
180ml serving			
okiwi	sauvignon blanc	12	48
scrubby rise	sauvignon blanc	12	48
yalumba	pinot grigio	12	48
starborough son of the soil	pinot gris	13	50
fat bastard	california chardonnay	13	50
Rosé			
180ml serving			
mud house	rosé	12	48
pierre damour	rosé	15	57
Red			
180ml serving			
tread softly	pinot noir	12	48
little giant	shiraz	14	54
starborough son of the soil	pinot noir		85
wynns coonawarra	cabernet sauvignon	12	48
campo viejo rioja	tempranillo	13	50
Beer			
boags	premuim light 2.5%		9
great northern	aussie lager 4.2%		9
james squire broken shackles	easy drinking lager 4.6%		9
hahn	ultra crisp 4.2% - GF		9
heineken	pale lager 5%		9
heineken zero	pale lager 0%		9
budweiser usa	pale lager 4.5%		9
dos equis xx mexico	lager 4.2%		9
tecate mexico	lager 4.5%		9
miller genuine draft usa	lager 4.7%		9
coors usa	lager 4.2%		9
corona mexico	extra 4.5%		9

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# Off the Shelf

short or tall  
30ml standard measure

## Vodka

grey goose	france	12
smirnoff	russia	11

## Gin

bombay sapphire	london	12
gordons premium pink distilled gin	london	12
ink gin by husk distillers	north tumbulgun nsw	12
botanic australis	mt uncle aus	12
roku	japan	12
tanqueray	london	12

## Rum

bundaberg rum select vat (6 years)	bundaberg	12
ratu signature blend rum (8 years)	fiji	12

## Bourbon / Whiskey / Scotch Whiskey

jack daniels gentleman jack	tennessee	12
chivas regal	scotland	12
buffalo trace bourbon	kentucky	12



# Off the Shelf

## Cocktails 19

### Espresso Martini

kahlua, grey goose vodka, espresso

### Gin and Tonic

ink, pink, botanical, bombay, tanqueray, roku

### French Martini

grey goose, chambord, pineapple juice

### Margarita

patron silver tequila, cointreau, fresh lime juice

### Trevors' Pride

plum gin, triple sec, lime soda, grenadine

### Tequila Sunrise

patron silver tequila, bundaberg orange juice, grenadine

### Cosmopolitan

vodka, triple sec, cranberry juice, lime juice

### Pina Colada

bacardi, malibu, coconut cream, pineapple juice

### Bloody Mary

grey goose, tomato juice, fresh lemon, worcestershire, tabasco

Don't see your favourite cocktail? Ask for Danny ☺



# Breakfast

7am - 10:30am

## Baked Apple Waffles 24 VG

two belgian waffles, pecan and sultana baked granny smith apple, maple syrup, candied pecans and ice cream

## Chilli Eggs 22 VG

scrambled free range organic spicy eggs, local activated charcoal sourdough, goat chevre

## Huevos Rancheros 22 GF / VG / DF

char grilled capsicum, black beans, congo potatoes, fire roasted jalapeno salsa, two free range organic fried eggs finished with sriracha sauce and a corn tortilla

## Louisiana Fritters 23

smoked salmon, fried cajun zucchini fritters, garden peas, roast capsicum coconut coulis

## Bacon and Eggs 20

two rashers of locally smoked bacon, two free range organic eggs your way, local sourdough

## Eggs Benedict 22

locally smoked bacon, baby spinach, two free range organic eggs, local sourdough, hollandaise

## Green Breakfast 22 VG

steamed greens in season, baby spinach, two poached free range organic eggs, local sourdough, basil hollandaise

## Eggs Atlantic 22

smoked salmon, fried capers, baby spinach, two poached free range organic eggs, local sourdough, hollandaise

## Local Mushrooms on Toast 24 VG

pan fried medley of locally grown mushrooms with wilted spinach, fried haloumi, white bean puree, poached free range organic egg on local sourdough

## Mexican Bacon and Egg Quesadilla 20

12" tortilla, chilli scrambled free range organic eggs, locally smoked bacon, mexican cheese and baby spinach

## Big Breakfast 30

eggs your way, locally smoked bacon, butchers sausage, fried mushrooms, cherry tomatoes, housemade baked beans, hash brown, local sourdough

add ons

GF bread 2 mushrooms 4 haloumi 5 bacon 5 egg 2 tomato 2  
salmon 5 house made baked beans 5 hash brown 2

GF gluten free V vegan DF dairy free VG vegetarian

# Starters

11am - 2pm  
6pm - 8pm

Fraser coast Mushroom stack 20 VG  
local mushroom and haloumi stack with wilted silver beet

House Made Arancini 20 (four)  
ask your friendly waitperson for todays flavour

Bruschetta 20  
prosciutto, honeydew, goats cherve on activated charcoal sourdough  
with sapphire grape balsamic glaze

Wilson's Pocket Zucchini Flowers 22 VG  
local tempura zucchini flowers stuffed with herbed goats cheve, with a  
butternut pumpkin and pearl barley timbale

Seafood Taster 27 GF / DF  
local prawns, fraser island whiting, local cuttle fish, smoked salmon,  
seasonal fruit and sauce marie rose

Moroccan Chicken 21  
trio of moroccan chicken skewers, preserved lemon, mint and raisin  
couscous salad

# Quesadillas and Tacos

11 am - 2pm

Tacos available on GF corn tortillas

## Baja Fish Tacos 24

peppered tempura local reef fish, guacamole, slaw, chipotle, rocket, chilli lime aioli, coriander

## Cajun Pollo Tacos 24

cajun chicken thigh, pineapple pico de gallo, slaw, chipotle, chargrilled capsicum, chilli lime aioli

## Sombrero Tacos 24 V

mushroom, eggplant, chargrilled capsicum, zucchini, slaw, guacamole, white bean puree

## Southern Fried Chicken Tacos 24

fried chicken, fried haloumi, rocket, slaw, guacamole, chipotle

## Prawn Tacos 24

local prawns, pineapple pico de gallo, rocket, guacamole, chilli lime aioli

## Pork Quesadilla 20

12" tortilla, in house pulled pork, mexican cheese, fire roasted jalapeno salsa, chipotle

## Chicken Quesadilla 20

12" tortilla, cajun chicken, mexican cheese, pineapple pico de gallo, fire roasted jalapeno salsa, chipotle

## Vegetarian Quesadilla 20

12" tortilla, bell peppers, beans, mushrooms, eggplant, mexican cheese, fire roasted jalapeno salsa, chipotle

# To Share

11 am - 2pm

## Chilli Lime Chicken Fajitas for Two 48

sautéed chicken thigh, chargrilled capsicum, spanish onion, black beans in a adobo sauce, served with guacamole, refried beans, chilli lime aioli and flour tortillas

## Spicy Pulled Pork Nachos for Two 44 GF

authentic pork chilli con carne on a bed of house made corn chips, mexican cheese, fire roasted jalapeno salsa, guacamole and chilli lime aioli

## Grilled Local Seafood Platter MP

wild caught reef fish, house cured gravlax, local prawns, tasmanian salmon fillet, fraser island whiting, served with seasonal fruit, our house salad and rosemary salted fries

GF gluten free

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DF dairy free

VG vegetarian

# Mains

11 am - 2pm  
6pm - 8pm

## Black Satin Duck 36 GF

duck terraine on a bed of egg noodles, ginger and soy bone broth with asian greens

## Rosemary and Chilli Sous Vide Lamb 36 GF

lamb rump sous vide, harvest greens in season

## Grilled Tasmanian Salmon 34

roasted red capsicum coconut coulis, sweet potato puree and baby bok choy

## Fresh Locally made Pasta 32

local fraser coast artisan pasta, ask your friendly waitperson for todays pasta flavour

## Wild Caught Australian Fish MP \*coeliac option available

grilled or battered, served with your choice of house salad and rosemary salted fries or greens in season

## Chimmichanga 30 \*Vegan option available

rolled shallow fried flour tortilla stuffed with mexican cheese and your choice of pulled pork, vegetables or cajan chicken garnished with fire roasted jalapeno salsa, chipotle, house made corn chips

## California Waffles 30

belgian waffles topped with southern fried chicken, locally smoked thick cut bacon, maple syrup and ice cream

## Rib Fillet 50

350g grass-fed angus fat score 2+  
sweet potato puree, rainbow dutch carrots, greens in season, housemade onion rings and your choice of mushroom, green peppercorn, red wine or garlic sauce

## Pork Tenderloin 36 GF DF

apple, fennel, walnut, pork tenderloin roulade wrapped in prosciutto, butternut mash, yellow capsicum coulis

## Wilson's Pocket Zucchini Flowers 36 GF DF V

Zucchini flowers stuffed with herbed cashew cheese, fried in chickpea batter, with a mexican turtle bean salad

## Grilled Local Seafood Platter MP

wild caught reef fish, house cured gravlax, local prawns, tasmanian salmon fillet, fraser island whiting, served with seasonal fruit, our house salad and rosemary salted fries

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

# Kids Breakfast

7am - 10:30am  
12yrs and under

bacon and cheese toasted wrap 15

waffle served with vanilla ice cream, poached strawberries,  
maple syrup 15

Bacon, Eggs and Hash Brown 15

All kids meals come with bundy OJ

# Kids Mains

11am - 2pm  
6pm - 8pm  
12yrs and under

Andre's Fried Chicken Strips and Chips 16

Keira's Battered Fish and Chips, Tomato Sauce 16

Shardés Baby Chicken Waffle 16

All kids meals come with bundy OJ and a bowl of ice cream

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

# Dessert

all made in house  
7am - Late

## Adults Only Royal Banana Split 14

banana, ice cream, caramel sauce, cream, marachino cherries,  
bundaberg rum royal banana and toffee liqueur

## Mamas Triple Chocolate Brownie 12

thick dollop cream or ice cream

## Flan De'Cafe 12

mexican caramel flan, fresh cream

## Chef's Specialty Cheesecake 12

ask your friendly waitperson about todays cheesecake

## Affogato 14

espresso, vanilla ice cream and liqueur of your choice

## California Carrot Cake 12

thick dollop cream or ice cream

## Persian Orange and Almond Cake 12 GF

thick dollop cream or ice cream

## House made Banana Bread / Banana Choc Chip 9

served with real butter and lemon curd

## Trio of Churros 12 V

chocolate ganache or dulce de leche and cinnamon sugar

## Dessert Taco 12

fried flour tortilla dusted in cinnamon sugar, filled with lemon curd, cream,  
fresh seasonal fruit

## Cheeseboard for Two 44

trio of queensland cheeses, seasonal fruits, olives, chorizo and local  
sourdough

# High Tea

## Devonshire Tea 15<sub>pp</sub>

available all day, everyday

freshly baked scone, house made strawberry jam, thick dollop cream, seasonal fruit and your choice of bottomless espresso coffee or loose-leaf fine tea (excludes cold drinks)

## Traditional High Tea\*\* 39<sub>pp</sub>

every high tea includes bottomless espresso coffee or loose-leaf fine tea

smoked salmon and dill ribbons

curried free-range egg and rocket ribbons

cucumber and lemon mayonnaise ribbons

housemade petit fours

fresh baked scones, thick dollop cream and housemade strawberry jam

## Champagne High Tea\*\* 69<sub>pp</sub>

minimum 4 guests

every high tea includes bottomless espresso coffee, loose-leaf fine tea, chilled fresh orange juice and glass of champagne upon arrival

tuscan ratatouille tartlet

smoked salmon, cucumber and dill ribbons

savoury scones, butter and relish

mini baked camembert studded with garlic and thyme

housemade petit fours

mini rosewater panna cotta with persian fairy floss

fresh baked scones served with thick dollop cream and house made strawberry jam

**\*\*advanced bookings are essential; final numbers must be confirmed two days prior**

**\*\*please inform us of any dietary requirements prior so we can accommodate your needs**

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