



EATS



WORLD STREET FOOD

Roasted Pumpkin & Smoked Chickpea Hummus \$13.00

Roasted pumpkin hummus, with garlic & tahini, topped with roasted pumpkin seeds, smoked chickpeas, mixed sesame & smoked paprika, served with Sardinian pane carasau crispbread & artisanal charcoal sourdough (V)(VG)(PC)(DF)

Yakitori Chicken Skewers \$15.00

BBQ'd soy marinated chicken & spring onion, dusted with sansho

Edamame \$11.00

Edamame with truffle oil & smoked salt (DF)(V)(GF)

Sweet Potato Wedges \$11.00

Sweet potato wedges with Mungalli Creek yoghurt & cucumber tzatziki (V)(GF)

Salmon & Avocado Poke \$19.00

Hawaiian inspired: Marinated Tasmanian salmon & Tableland's avocado, pickled ginger, iceberg lettuce, cucumber & wasabi mayonnaise on white rice (GF)(DF)

Chicken & Egg Don \$18.50

Japanese inspired: Braised QLD chicken, scrambled free-range egg & snow peas on brown rice & quinoa (GF)

Gourmet German Hot Dog & Fries \$17.50

Pork knackwurst, sauerkraut, gherkins, tomato sauce, mustard & fried shallots with fries

Prosciutto di Parma & Stracciatella \$21.50

Served with soft Italian stracciatella cheese, fresh rocket & Sardinian pane carasau crispbread

Salumi \$27.50

Four of the best cold cut meats: pancetta, bresaola, Prosciutto di Parma & wild boar salami, served with stracciatella cheese, white anchovies & Sardinian pane carasau crispbread

Bresaola & Rocket \$19.50

With shaved parmesan cheese, aged balsamic vinegar & Sardinian pane carasau crispbread

HB&K Beef Reuben Club \$17.00

Thinly sliced Bingil Bay Beef brisket with Swiss cheese, HB&K's lime infused red cabbage slaw, German sauerkraut, horseradish & mustard aioli on charred sourdough rye

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FAVOURITES

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| <p>Tableland's Vegetable Soup
With parsnip chips & artisanal pumpkin sourdough (V)(VG)(DF)</p> | <p>\$13.00</p> |
| <p>Roasted Beet, Wilted Kale & Spinach Salad
With roasted tomatoes, roasted walnuts & macadamias & mint & horseradish cream in orange dressing (V)(VG)(GF)</p> | <p>\$14.00</p> |
| <p>Caesar Salad
A classic salad of cos lettuce, crispy bacon, parmesan cheese, croutons & free range egg with Caesar dressing.
<i>Add chicken \$4</i></p> | <p>\$19.50</p> |
| <p>Coral Sea Beer Battered Fish & Chips
Lightly battered reef fish fillets, lettuce, fries & lemon myrtle tartare sauce (DF)</p> | <p>\$19.50</p> |
| <p>Smoked Crocodile Linguine Carbonara
House-smoked crocodile with snow peas & Black Forest Smokehouse bacon in creamy white wine sauce served on locally made lemon myrtle linguine</p> | <p>\$24.00</p> |
| <p>Cubano Pulled Pork Burger
With double smoked Tableland's ham, Swiss cheese, dill pickles & mustard aioli on a milk bun served with HB&K'S smokey BBQ sauce & fries</p> | <p>\$18.50</p> |
| <p>Farmer's Burger
Tableland's beef, Mareeba pineapple, free range egg, Morganbury bacon, iceberg lettuce & tomatoes, with HB&K'S smokey BBQ sauce, Queensland slaw & sweet potato wedges</p> | <p>\$23.50</p> |
| <p>Breakfast Smash
Smashed Tableland's avocado with HB&K's marinated Mungalli Creek feta cheese, crispy bacon shards & free range eggs on charred sourdough</p> | <p>\$16.50</p> |
| <p>10 HR Bingil Bay Beef Brisket
Slow-braised Bingil Bay Beef brisket with mountain pepper & garlic mash, baby carrots, Dijon mustard & horseradish (GF)</p> | <p>\$19.50</p> |
| <p>Classic Eggs Benedict
English muffin with Prosciutto di Parma & free range eggs, topped with Hollandaise sauce, cracked black pepper & Cairns Microgreens</p> | <p>\$17.50</p> |
| <p>Reef & River Grazing Platter
Lightly battered reef fish fillets, Italian white anchovies, bush salt & mountain pepper calamari, fries & lemon myrtle tartare sauce (PC)</p> | <p>\$27.00</p> |

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FLAVOURS OF INDIA

Try three delicious curries from across India, brought to your table with basmati rice, raita, hot mango pickles & naan bread

Chana Masala - Northern India Chickpeas, onion, tomatoes, coriander seed, garlic, chilli, ginger (VG)	\$26.00
Palak Paneer - Punjab Region Spinach, onion, ginger, garlic, garam masala, cream, paneer (V)	\$26.00
Sweet Potato Curry - Southern India Sweet potato, cauliflower, eggplant, green beans, roasted cashew nuts (VG)	\$26.00
Full Flavour Try all the above three curries for an eclectic taste of Indian cuisine	\$28.00

SIDES

Chips with tomato kasundi mustard sauce	\$6.00
Green salad with orange dressing (V)(VG)(GF)(PC)(DF)	\$7.50
Seasonal Tableland's greens (V)(VG)(GF)(PC)(DF)	\$8.00
Mushroom sauce (GF)	\$5.00
Tableland's marrow bone jus (GF)	\$4.00

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V = vegetarian VG = vegan DF = dairy-free PC = pescetarian GF = gluten-free



DESSERTS

Rainforest Toffee Pear \$14.00

Slow-poached Tableland's pear glazed with Daintree rainforest honey toffee, roasted coconut & Licks' raspberry & coconut gelato (V)(GF)

TNQ Affogato \$12.50

Licks' vanilla bean gelato with a shot of Skybury espresso & almond biscotti (V)

Peanut Butter Panna Cotta \$14.00

Queensland peanut butter panna cotta with brûléed local banana & almond chocolate gravel (GF)(V)

Tropical Tiramisu Torte \$14.00

A vegan tropical interpretation of the Italian classic, made with cashew, cocoa, wattleseed, Skybury coffee, coconut, dates & almonds (V)(VG)(DF)(GF)

Oma Stammeier's Apfelstrudel \$14.00

Inspired by Executive Chef Marcel Stammeier's grandmother's traditional recipe. Granny Smith apples, spiced rum-infused raisins, cinnamon, almonds, walnuts & Licks' rum & raisin gelato (V)

CHEESES

Choose up to 4 of these local Tableland's cheeses served with mixed crackers, lavosh & assorted fruits (V)

1 for 12.00 2 for 16.00 3 for 19.00 4 for 22.00

- Gallozola (blue vein)
- Gallo "Rainforest" (chives & onion) Cheddar
- Gallo "Volcano" (hot chilli & sun-dried tomato)
- Gallo Camembert
- Gallo Macadamia

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