



## Executive Chef - Marcel Stammeier

Welcome to Marcel's Kitchen!

Our paddock-to-plate and vineyard-to-glass food & wine ethos permeates Marcel's culinary creations and our carefully curated wine list. In collaboration with his producer friends from the food bowl of the Atherton Tableland & beyond, HB&K's Executive Chef Marcel Stammeier brings his unique tropical interpretations of World Food to your table as Cairns Cuisine.

Sourcing the best local produce, Harbourside Bar & Kitchen's menu includes Daintree Saltwater Barramundi, finger limes from Yungaburra, Wondaree macadamias, Bingil Bay Beef, Kingaroy peanut butter, and dairy & eggs from Mungalli Creek Biodynamic Dairy, while rainforest honey comes from Honey Providore.

HB&K also has an extensive range of organic, biodynamic, minimal intervention and natural wines chosen to complement Marcel's cuisine, as well as a delicious selection of local gins, craft beers, cocktails and mocktails. Our knowledgeable staff would be happy to help you choose the perfect beverage to complement your meal.

Eat, Drink, Enjoy!!

**2019 Finalist**



Best Tourism Restaurant  
Best Contemporary Australian Restaurant  
Best Breakfast Restaurant





# ENTRÉES

Tableland's Vegetable Lentil Soup 13.00

Tableland's vegetable & lentil soup with parsnip chips & artisanal pumpkin sourdough (V)(VG)(PC)(DF)  
*Delicious with a medium or full bodied white wine*

Queensland Bruschetta 13.00

An Aussie twist on the Italian classic. Toasted sourdough topped with smashed avocado salsa, strawberry gum jam & spicy jalapeno chutney (V)(VG)(PC)(DF)  
*Sparkling recommended with this*

Outback Calamari 16.00

Bush salt & mountain pepper dusted calamari, with lemon myrtle citrus aioli & charred lime gel (PC)(DF)  
*Well matched with a fresh and crisp white wine*

Roasted Beet, Wilted Kale & Spinach Salad 14.00

With roasted tomatoes, horseradish cream, orange dressing, roasted walnuts & macadamias & mint (V)(PC)(GF)  
Add chicken - 4.00  
*A fresh and crisp white wine drinks well with this*

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 Italian flatbread (V)(VG)(PC)(DF)  
*Delicious with skin-contact white wine or craft beer*

Queensland Scallops 19.00



Queensland scallops with corn puree, crispy pancetta, lemon butter & lime caviar (GF)  
*Just right with a glass of fresh and crisp white wine*

Seared Tasmanian Salmon 18.50

Seared Atlantic salmon, sustainably farmed in Tasmania in soy lime dressing with a touch of chilli & micro greens (GF)(PC)(DF)  
*Pairs well with a Japanese Sake*

Porchetta (served cold) 15.50

Baked Queensland Porchetta infused with Chef Marcel's special mix of Italian herbs, served with walnut & apple salad, & balsamic reduction (GF)(DF)  
*Great with a medium or full bodied white wine*

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





# MAINS

- Smoked Crocodile Linguine Carbonara** 24.00  
House-smoked crocodile with snow peas & Blackforest bacon in creamy white wine sauce, served on locally made lemon myrtle linguine  
*Well-matched with a skin contact white wine*
- Chef's Special Osso Buco Ragu with Pappardelle** 28.00  
Tender slow-braised Bingil Bay osso buco ragu, served with pappardelle  
*Great with a light or medium bodied red wine*
- Char-grilled Lamb Fillet** 34.00  
Succulent char-grilled lamb fillet with warm quinoa, zucchini, & eggplant salad, pickled beets & carrots, & plum conserve (GF)(DF)  
*Drinks well with a medium or full bodied red wine*
- TNQ Barramundi** 32.50  
Finger lime, Wondaree macadamia, coconut & parsley encrusted barramundi, with mountain pepper garlic mash, seasonal Tableland's vegetables, balsamic glaze & charred lemon (PC)(GF)  
*Fresh & crisp white wine works well with this dish*
- Bingil Bay Steak Frites** 42.00  
Aged Bingil Bay Beef 250g rib-eye grilled to your liking, with white truffle butter, cherry & apple wood-smoked sea salt, French fries & Tableland's vegetables (GF)  
*Perfect with a full bodied red wine*
- Roast Porchetta** 27.00  
Baked Queensland Porchetta infused with Chef Marcel's special mix of Italian herbs, served with roasted rosemary potatoes, Dutch carrots, green beans, & apple & celery slaw (GF)(DF)  
*Great with a medium or full bodied white wine*
- Jamaican Jerk Chicken** 28.00  
Free-range jerk chicken with grilled pineapple & avocado salsa, sweet potato mash, & award-winning Finglehorn jalapeño sweet chilli sauce (GF)  
*We recommend a glass of Beaujolais with this dish*
- Coral Sea Fish in Thai Red Curry** Ask Staff  
Locally caught Coral Sea fish with cauliflower, carrots, bamboo shoots & green beans, in Thai red curry, finished with Thai basil & coriander, & served with steamed jasmine rice (DF)(PC)(GF)  
*Riesling or Muscadet works well with this dish*
- Marcel's Signature Bingil Bay Beef Cheeks** 32.00  
Slow roasted Bingil Bay Beef Cheeks with braised red cabbage, house dried Granny Smith apple, parsnip & swede mash, carrots & broccolini (GF)  
*Pairs well with a medium or full bodied red wine*

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# FLAVOURS OF INDIA

Three delicious vegetarian curries from across India, served with basmati rice, raita, hot mango pickles & naan bread

<p><b>Chana Masala - Northern India</b>          Chickpeas, onion, tomatoes, coriander seed, garlic, chilli, ginger (VG)  <i>Pairs perfectly with a craft beer, light or medium bodied red wine</i></p>	26.00
<p><b>Palak Paneer - Punjab Region</b>          Spinach, onion, ginger, garlic, garam masala, cream, paneer (V)  <i>Great with a light or medium bodied red wine</i></p>	26.00
<p><b>Sweet Potato Curry - Southern India</b>          Sweet potato, cauliflower, eggplant, green beans, roasted cashew nuts (VG)  <i>Matches well with an elegant Rosé or crisp apple cider</i></p>	26.00
<p><b>Full Flavour</b>          Try all the above three curries for an eclectic taste of Indian cuisine  <i>We recommend accompanying this with a light or medium bodied red wine or craft beer</i></p>	28.00

## SIDES

Chips with tomato Kasundi (GF)	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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# 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)  
*Well-matched with Tamburlaine Wine Lovers Sweet Phoebe dessert wine*

TNQ Affogato 12.50

Licks vanilla bean gelato with a shot of local Skybury espresso & almond biscotti (V)  
*Great with an Amaretto*

Peanut Butter Panna Cotta 14.00

Queensland peanut butter panna cotta with brûléed local banana & almond chocolate gravel (GF)  
*Great with Tamburlaine Wine Lovers Sweet Phoebe dessert wine*

Tropical Tiramisu Torte 14.00

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

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)  
*Perfect with a Kalleske JMK Fortified Shiraz Vintage Port*

## Tableland's Cheeses

Choose up to 4 cheeses served with mixed crackers and 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 and onion) Cheddar
- Gallo "Volcano" (hot chilli and sun-dried tomato)
- Gallo Camembert
- Gallo Macadamia Cheddar

*Pair well with a Japanese sake, skin contact or oxidative white wine, or dessert wine*



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