



HARBOURFRONT MENU

OYSTERS

Natural	\$6.00 ea
Kilpatrick Bacon and Worstershire	\$6.50 ea
Mornay Creamy cheese gratin	\$6.50 ea

TO SHARE

Garlic Bread	\$11.00
Arancini <i>Crispy, golden fried Italian risotto balls stuffed with mozzarella cheese and vegetables, served with arrabbiata sauce</i>	\$19.00
Salt and Pepper Squid <i>Served with lemon and aioli</i>	\$24.00
Crumbed King Prawn Cutlets <i>King prawns lightly crumbed and fried served with tartare sauce</i>	\$27.90
Steamed Mediterranean Mussels <i>Fresh mussels steamed in a light tomato sauce with dry white wine, fresh chilli and finished with fresh parsley</i>	\$29.90
Chicken Wings <i>Chicken wings slow cooked then baked in master stock and sweet chilli glaze swerved</i>	\$20.00
Potato Wedges <i>Served with sweet chilli and sour cream</i>	\$16.00
Chips <i>Golden fried with aioli</i>	\$12.00

BURGERS

Chicken Burger <i>Chicken breast schnitzel w lettuce, tomato, cheese & aioli on Turkish bread w chips</i>	\$25.50
Beef Burger <i>Wagyu beef burger w cheese, tomato, bacon, beetroot, lettuce, pickles, relish & aioli w chips</i>	\$25.50
Fish Burger <i>Beer battered mackerel, pickled zucchini, lettuce, cheese & tartare w chips</i>	\$25.50

HARBOURFRONT CLASSICS

Fish n Chips <i>Fresh local Spanish mackerel lightly fried in beer batter server chips & salad side, tartare sauce & lemon wedges</i>	\$31.90
Crumbed Steak <i>Tender angus rump steak crumbed and served w gravy Asian slaw & chips</i>	\$34.00
Chicken Parmi <i>Crumbed breast fillet, topped with rich Napoli sauce, leg ham and mozzarella w chips and salad</i>	\$31.00
Chicken Schnitzel <i>Crumbed breast, golden fried served with chips and salad and gravy</i>	\$27.00
Grilled Chicken Breast <i>Tender grilled chicken breast served over velvety mashed potatoes with seasonal vegetables, finished with a rich and aromatic creamy mustard sauce</i>	\$31.00

PIZZA

Margherita <i>Tomato base, fresh bocconcini, parmesan & fresh basil</i>	\$21.90
Capricciosa <i>Tomato base, mozzarella, ham, artichokes & olives</i>	\$27.50
Chilli Prawns <i>Tomato base, mozzarella, cherry tomatoes, prawns, fresh chilli & spring onion</i>	\$30.90
Boscaiola <i>Tomato base, mozzarella, homemade sausage, mushroom & caramelized onion</i>	\$27.50
Diavola <i>Tomato base, mozzarella, hot salami, jalapeno & olives</i>	\$27.50
Hawaiian <i>Tomato base, mozzarella, ham & pineapple</i>	\$27.50
Vegetarian <i>Tomato base, mozzarella, spinach, mushrooms, onion, capsicum & olives</i>	\$25.00
Meat Lovers <i>Tomato base, mozzarella, ham, salami, pepperoni & bacon</i>	\$27.50
Supreme <i>Tomato base, mozzarella, mushroom, olives, ham, salami, onion & capsicum</i>	\$27.50

PASTA

Creamy Fettuccine Carbonara <i>Fresh Pasta with mushroom, parmesan, diced bacon and cream</i>	\$30.90
Spaghetti Marinara <i>With scallops, mussels, prawns and fish in a light napolitana sauce</i>	\$39.00
Fettuccine with Lamb Ragout <i>Slow cooked lamb in a rich tomato and red wine an served over fresh Fettucine, finished with grated parmesan</i>	\$34.00
Spaghetti Bolognese <i>Traditional bolognese sauce finished with parmesan cheese</i>	\$29.00
Gnocchi Bolognese <i>Gnocchi with traditonal bolognese sauce with parmesan</i>	\$31.90

SEAFOOD

Barramundi <i>Grilled w lemon butter sauce and served w chips and salad</i>	\$38.00
Tasmanian Atlantic Salmon <i>Honey Soy glazed and served w Asian slaw & steam rice</i>	\$39.90
Seafood Mornay <i>Fresh prawns, scallops, fish in our mornay sauce served with chips and salad</i>	\$39.00
Seafood Basket <i>Fish, prawns calamari and chips served with tartare sauce & lemon wedges</i>	\$34.00

THE FAMOUS HARBOURFRONT SEAFOOD PLATTER

\$90 per person

A selection of Australia's finest seafood, natural oysters, oyster Kilpatrick, cooked prawns, bugs, fresh blue swimmer crab, salt pepper calamari, crumbed prawns, beer battered fish, fried reef scallops, served with seasonal fruit a selection of dipping sauces

STEAKS

Porterhouse <i>MSA 300 gm grass fed Tasmania</i>	\$48.00
Eye Fillet <i>220 gram angus grain fed, Qld</i>	\$49.00
Wagyu Rump <i>350 gm grain fed for 300 days NSW / Qld</i>	\$46.00

ALL STEAKS SERVED WITH CHIPS AND SALAD OR CREAMY MASH AND VEGETABLES AND YOUR CHOICE OF SAUCE

CHOICE OF SAUCES <i>Mushroom, Pepper, Classic Diane or Cafe de Paris</i>	\$4.50
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KIDS MENU

Spaghetti Napolitana or Bolognese	\$15.00
Fish and Chips	\$15.00
Chicken bites with chips and tomato sauce	\$15.00

SALADS & SIDES

Caesar Salad <i>w boiled egg, crispy bacon, shaved parmesan, anchovies & garlic croutons</i>	\$20.50
Add	
Cajun Chicken Breast	\$7.00
Fresh Cooked Prawns	\$9.00
Greek Salad <i>Capsicums, cucumber, red onion, tomato, feta & kalamata olives with lemon & oregano</i>	\$20.00
Rocket, Green Apple & Parmesan Salad <i>Toasted with balsamic dressing</i>	\$18.00
Traditional Coleslaw <i>Freshly shredded cabbage and carrot in a creamy mayonnaise dressing</i>	\$8.50
Garden Salad	\$8.50
Steamed Seasonal Vegetables <i>Lightly pan-seared, finished with a drizzle of extra virgin olive oil</i>	\$13.00
Chips <i>Golden fried with aioli</i>	\$12.00

All items are subject to change without notice. Credit card surcharge 1.5%. 15% surcharge applies on public holidays.

WINE LIST

SPARKLING WINE

Tyrrell's Moores Creek Sparkling
 Billy Button Prosecco
 Delemere Chardonnay Pinot Noir Cuvee
 Champagne Bollinger Special Cuvee

WHITE WINE

RIESLING

Vickery Watervale Riesling
 Ghost Rock Riesling

SAUVIGNON BLANC

Tyrrell's Moores Creek Sauvignon Blanc
 Little Angel Sauvignon Blanc
 Domaine Fournier Sauvignon Blanc

PINOT GRIGIO/PINOT GRIS

Mr Mick Pinot Grigo
 La Gioiosa Pinot Grigio

CHARDONNAY

Mount Trio Chardonnay
 Emmalene Chardonnay
 Thick as Thieves Small Batch Chardonnay

OTHER VARIETALS

Gustave Lorentz Crustaces Pinot Blanc
 Berton Sweet as Pink Moscato

ROSÉ WINE

Mazi Grenache Rosé
 Maison Breban Villa Aix Rosé

RED WINE

PINOT NOIR

Tyrells Old Winery Pinot Noir.
 Emmalene Pinot Noir
 Delemere Flyleaf Pinot Noir

OTHER VARIETALS AND BLENDS

Jericho Grenache
 Fiorini Chianti DOCG

SHIRAZ & SHIRAZ BLENDS

Tyrrell's Moores Creek Shiraz
 Tash Mooney 'The Thief' Shiraz
 D'Arenberg 'The Laughing Magpie Shiraz

CABERNET SAUVIGNON & CABERNET BLENDS

Mr Mick Cabernet Merlot
 Zema Estate Cabernet Sauvignon

DESERT WINE

Soumah Botrytis Viognier 500ML

	150mlGls	250mlGls	Bottle
Brut Hunter Valley - NSW	\$11	-	\$50
King Valley - VIC	\$12	-	\$55
Pipers Brook - Tasmania	-	-	\$90
Ay France	-	-	\$180
Clare Valley - SA	\$14	\$23	\$62
Cradle Coast - Tasmania	-	-	\$75
Hunter Valley- NSW	\$11	\$19	\$50
Marlborough - NZ	\$13	\$22	\$60
Sancerre - France	-	-	\$85
Clare Valley- SA	\$11	\$19	\$50
Veneta -Italy	-	-	\$60
Porongurup - WA	-	-	\$50
Adelaide Hills - SA	\$15	\$25	\$70
Yarra Valley - VIC	-	-	\$90
Alsace - France	-	-	\$65
Venda - NSW	\$11	\$19	\$50
McLaren Vale - SA	\$13	\$22	\$60
Provence - France	-	-	\$75
Hunter Valley- NSW	-	-	\$50
Adelaide Hills - SA	\$15	\$25	\$70
Pipers Brook - TAS	-	-	\$90
McLaren Vale - SA	\$15	\$25	\$70
Tuscany - ITALY	-	-	\$75
Clare Valley- SA	-	-	\$50
Barossa Valley- SA	\$14	\$24	\$65
McLaren Vale - SA	-	-	\$90
Clare Valley- SA	\$10	\$17	\$45
Coonawarra - SA	-	-	\$79
Yarra Valley - VIC	\$13 (90ml)	-	\$60

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COCKTAILS - ALL \$22.00

SUMMER COCKTAILS

Aperol Spritz
Prosecco and Aperol built over ice, topped with soda garnished with orange piece.

Strawberry Mojito
Strawberry Liqueur, Bacardi, fresh mint and strawberries muddled topped with soda.

Mojito
Bacardi, simple syrup, fresh mint and lime muddled, topped with soda.

Pina Colada
Malibu Caribbean Rum, pineapple juice, coconut cream, blended, garnished with coconut shavings and a fresh strawberry.

Margarita
Shaken or frozen, mix of Tequila, Cointreau, fresh lemon and lime juice, garnished with salt rim and lemon wedge.

Exotic Cosmo
Vodka, Cointreau, Passionfruit Liqueur, lime and cranberry juice, shaken.

Summer Breeze
Peach Schnapps, fresh mango, pineapple juice, and raspberry cordial, garnished with seasonal fruit.

DAIQUIRIS

Very Berry
Mixed berries blended with Bacardi, Cointreau, Chambord, a splash of lime and cranberry juice.

Strawberry
Strawberries blended with Bacardi, Cointreau, Strawberry Liqueur, a splash of fresh lime and cranberry juice.

Mango
Fresh mango blended with Bacardi, Cointreau, Mango Liqueur, a splash of fresh lime and pineapple juice.

MARTINIS

Espresso
Espresso shot, Vanilla infused Vodka, Kahlua, and Baileys, shaken.

Blush
Pink Gin, Lychee Liqueur, fresh lychee juice, muddled fresh strawberries and lychees, shaken.

French
Chambord, Vodka, pineapple juice shaken.

Salted Caramel
Vanilla Infused Vodka, Kahlua, Butterscotch Schnapps, caramel syrup and cream, shaken.

