HARBOURFRONT HOTEL

TOWNSVILLE • A LA CARTE

OYSTERS

NATURAL (GF/DF) — **$6.50 ea**
Mignonette, lemon

KILPATRICK — **$7 ea**
Bacon, house made sauce

MORNAY — **$7 ea**
Creamy cheese

TO SHARE

HARBOURFRONT BREAD SELECTION — **$20**
Lightly toasted and served with house made dips

GARLIC BREAD — **$12**
+ Cheese $2 | + Cheese & smoked bacon $4

OLIVES (VG) — **$13**
Mixed olives infused with rosemary, garlic, extra virgin olive oil and orange zest.

ARANCINI — **$21**
Crispy, golden fried Italian risotto balls stuffed with mozzarella cheese and vegetables, served with arrabbiata sauce

HARBOURFRONT STICKY WINGS (GF/DF) — **$22**
Slow cooked and caramelized in our signature sweet chili glaze.

SALMON CRUDO (GF/DF) — **$34**
Yuzu ponzu, fried enoki, lemon, chives, sesame seed and oil.

SOFT SHELL CRAB — **$28**
Golden fried, house salad, miso and toasted sesame dressing

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BURGERS

** Our burgers are served in brioche buns with a side of chips and roasted garlic aioli.*

WAGYU BEEF **$28**

Cheese, tomato, bacon, iceberg, beetroot, mustard relish and mayonnaise.

TROPICAL CHICKEN **$28**

Chicken karaage, Asian slaw, kewpie, caramelized pineapple and sriracha mayo.

FISH BURGER **$28**

Beer battered mackerel, pickled zucchini, lettuce, cheese & tartare w chips.

VEGETARIAN (V) **$26**

Grilled Portobello mushroom + Halloumi, roasted capsicum, rocket, caramelized onion and balsamic mayonnaise.

HARBOURFRONT CLASSICS

FISH & CHIPS **$33**

Fresh market fish lightly fried in beer batter server chips & salad side, tartare sauce & lemon wedges

CHICKEN SCHNITZEL **$29**

Panko crumbed breast, golden fried and served with chips, garden salad and gravy.

CRUMBED STEAK **$38**

Tender angus rump steak crumbed and served w gravy Asian slaw & chips

CHICKEN PARMIGIANA **$34**

Crumbed breast fillet topped with shaved ham, napoli sauce and melted mozzarella. Served with chips and salad

STEAK SANDWICH **$33**

Tender grilled steak, caramelized onion, lettuce, relish, bacon, fetta cheese and barbecue sauce on Turkish bread served with chips and aioli

BANGERS AND MASH **$28**

Grilled pork sausages, creamy mashed potato, buttered peas and caramelized onion gravy.

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PIZZA

* GF 12" PIZZA BASE +$3

MARGHERITA $23
Tomato base, fresh bocconcini, parmesan & fresh basil

HAWAIIAN $28.5
Tomato base, mozzarella, ham & pineapple

CAPRICCIOSA $28.5
Tomato base, mozzarella, ham, artichokes & olives

CHILLI PRAWN $33
Tomato base, mozzarella, cherry tomatoes, prawns, fresh chilli & spring onion

VEGETARIAN $27
Tomato base, mozzarella, spinach, mushrooms, onion, capsicum & olives

DIAVOLA $28.5
Tomato base, mozzarella, hot salami, jalapeno & olives

BOSCAIOLA $28.5
Tomato base, mozzarella, homemade sausage, mushroom & caramelized onion

SUPREME $28.5
Tomato base, mozzarella, mushroom, olives, ham, salami, onion & capsicum

MEAT LOVERS $28.5
Tomato base, mozzarella, ham, salami, pepperoni & bacon

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PASTA

SPAGHETTI MARINARA (DF) — $42

Scallops, mussels, prawns and fish in a vibrant tomato, garlic and white wine sugo. Finished with fresh herbs, chili and extra virgin olive oil.

SAUSAGE PAPPARDELLE (DFO) — $34

Italian pork fennel sausage, & slow-cooked tomato ragu. Finished with parmesan crisps, pangrattato and extra virgin olive oil.

HOMEMADE RICOTTA & SPINACH RAVIOLI — Entrée $28 / Main $37

Delicate handmade ravioli filled with creamy ricotta and fresh spinach, gently tossed in a rich mushroom sauce finished with parmesan and herbs.

SPAGHETTI ALLA NORMA (VG) — $28

Oregano chili, and basil tossed in a rich tomato sauce, topped with fried eggplant.

SPAGHETTI BOLOGNESE — $31

Traditional bolognese sauce finished with parmesan cheese

Gnocchi extra $4

CREAMY FETTUCCINE CARBONARA — $33

Smoked bacon and mushroom with light white wine and cream sauce. Topped with fresh herbs and shaved Parmesan

FETTUCCINE WITH LAMB RAGOUT — $36

Slow cooked lamb in a rich tomato and red wine an served over fresh Fettucine, finished with grated parmesan

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SEAFOOD

HARBOURFRONT COLD SEAFOOD PLATE — $38 (E)

A generous selection of the oceans finest. Chilled king prawns, Moreton Bay bug, freshly shucked oysters, mussels, and premium smoked salmon served with lemon and cocktail sauce

SALT & PEPER SQUID — Entrée $25 / Main $38

Entrée: Salt and pepper calamari, Szechuan seasoning, fresh chili, onion chives, and lemon served with roasted garlic aioli. Mains: served with chips and house salad.

CRUMBED KING PRAWNS — Entrée $28 / Main $39.8

Entrée: Panko crumbed and golden fried. Served with Yuzu ponzu. Mains: served with chips and house salad.

STEAMED MEDITERRANEAN MUSSELS (GFO) — $35

Fresh mussels steamed in a light tomato sauce with dry white wine, fresh chilli and finished with fresh parsley.

TASMANIAN ATLANTIC SALMON — $42

Miso + sake glaze, Asian slaw, crispy egg noodles, toasted sesame seed, Nam Jim sauce and Asian herbs

HARBOURFRONT SEAFOOD MORNAY — $42

Selection of fresh seafood, white wine Mornay sauce, mozzarella, served with grilled sourdough & house salad

BARRAMUNDI (GF) — $39.9

Homemade tomato, olive and caper relish, roasted potatoes, seasonal greens and charred lemon

SEAFOOD BASKET — $36

Golden beer-battered fish, scallops, crispy calamari, prawns and chips. Served with tartare sauce and house green salad.

OCTOPUS (GF/DF) — Entrée $36 / Main $55

Slow braised, aromatic herbs and spices, sticky sweet chili, blistered cherry tomato, roasted capsicum, tomato salsa and grilled lemon

HARBOURFRONT SIGNATURE HOT & COLD SEAFOOD PLATTER

$99 PER PERSON

A signature Harbourfront celebration of the ocean, a selection of premium chilled and cooked seafood. Fresh and Kilpatrick oysters, succulent prawns, bugs, tender calamari, scallops, crumbed prawns and crispy soft shell crab. Accompanied with seasonal fresh fruits, golden fries and house made sauces.

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STEAKS, MEAT & POULTRY

WAGYU RUMP — $48
ANGUS, 350 G, 300 DAYS GRAIN FED, QLD/NSW

SIRLOIN — $51
MSA, 300 G, GRASS FED, TAS

RIB FILLET — $54
MSA, 300 G, MB 4+, QLD

* Choice of two sides: chips, house salad, creamy mash (extra +$2), wok tossed vegetables (extra +$3)
* Choice of sauce ($4.5)
* Sauces available (GF): Mushroom, Pepper, Diane, Red Wine Gravy, Creamy Garlic Sauce, or Café de Paris

PORK CUTLET (GF/DF) — $42
Char grilled, lemongrass and lemon, steamed jasmine, annatto oil, pickled green pawpaw and soy honey sauce

BUTTER CHICKEN (GF/DF) — $32
Poached chicken, tomato, coconut cream, aromatic spice, coconut yoghurt and steamed jasmine rice

LAMB SHANKS (DFO) — $44
Slow braised, creamy potato puree, roasted seasonal vegetables, rosemary and red wine gravy

GRILLED CHICKEN BREAST (GF) — $35
Tender marinated grilled chicken breast stuffed with provolone served over velvety mashed potato with seasonal vegetables, finished with a rich and aromatic creamy mustard sauce

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SALADS AND SIDES

CAESAR SALAD $22
Crisp Cos lettuce, parmesan, crisp bacon, golden croutons, boiled egg, anchovies and house Caesar dressing

ASIAN SLAW (GF/DF) $12
Mixed cabbage, carrots, red onion, crispy noodles, Nam Jim and sesame rice crackers

ROCKET + ROASTED PUMPKIN SALAD (GF) $22
Baby rocket, roasted pumpkin, feta, toasted pepita, roasted almonds and honey mustard dressing

GARDEN SALAD (GF/DF) $12
Fresh crisp garden leaves, tomato, cucumber, red onion, capsicum and carrots. Balsamic dressing

GREEK SALAD $23
Capsicums, cucumber, red onion, tomato, feta & kalamata olives with lemon & oregano

ADD ANY OF THE TOPPINGS TO OUR SALADS
+ Chicken karaage $8 | + Grilled Cajun chicken $8 | + Cooked prawns $12

CHIPS $13
Golden fries, house made seasoning. And roasted garlic aioli

SEASONED POTATO WEDGES $17
Served with sweet chilli and sour cream
+ Sausage ragu, melted mozzarella cheese $8

WOK TOSSED VEGETABLES (GF/DF) $14
Seasonal vegetables, garlic, soy and onion chives

KIDS MENU

SPAGHETTI NAPOLITANA / BOLOGNESE $15

CHICKEN BITES $15

FISH AND CHIPS $15

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DESSERT $18

SPANISH CHURROS

Traditional Spanish doughnuts, golden fried and coated in cinnamon sugar accompanied by warm dark chocolate ganache, salted caramel and ice cream

SIGNATURE CRÈME BRULEE

Silky vanilla bean custard beneath a crip caramelized sugar crust, served with a pistachio biscuit, a French classic elevated to perfection.

TRES LECHES

Light sponge cakes soaked in three types of milk served with vanilla whipped cream & pistachio praline

DECADENT CHOCOLATE MOUSSE

Luxuriously smooth dark chocolate mousse, light yet intensely rich, topped with fresh whipped cream, chocolate crumble, and seasonal berries.

STICKY DATE PUDDING

A classic warm sticky date pudding served with rich butterscotch sauce and vanilla ice cream.

UBE CHEESECAKE

Deeply vanilla flavored purple cheesecake. Made with purple yam and has a subtle nutty, marshmallow flavor of ube, served with fresh cream and ice cream

HARBOURFRONT TIRAMISU

Our take on the classic Italian favorite, espresso-soaked sponge layered with silky mascarpone cream and finished with a dusting of cocoa, smooth and impossible to stop at one bite

STRAWBERRY AND PASSIONFRUIT MINI PAVLOVA

Crisp-edged marshmallow centered meringue nests filled with vanilla bean whipped cream, topped with fresh sliced strawberries and finished with a vibrant passionfruit pulp drizzle

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