



Eat, Drink, Enjoy

A \$5 TRAY CHARGE APPLIES TO
ALL IN-ROOM DINING ORDERS

DIAL 6 OR PRESS THE ROOM SERVICE
BUTTON ON YOUR ROOM PHONE TO ORDER

f @harboursidebarandkitchen

(V) Vegetarian (VG) Vegan (DF) Dairy-Free (PC) Pescatarian (GF) Gluten-Free

15% Surcharge applies on Public Holidays

BREAKFAST

AVAILABLE 6AM - 9.30AM

BREAD BASKET ✓	10
Croissants and two slices of toast with your choice of preserves	
TEA OR COFFEE & TOAST ✓	10
Bakery bread in your choice of multigrain, white, wholemeal or raisin (GF available) served with butter & a selection of preserves	
BIRCHER MUESLI & TROPICAL FRUIT SALAD ✓	15
Bircher muesli & Mungali Creek yoghurt with tropical fruit salad	
BACON & EGGS ON TOAST	17
Your choice of fried or poached eggs with crispy Black Forest bacon & two slices of toast	
EGGS BENEDICT	19
English muffin with Black Forest bacon, wilted spinach & 2 soft poached eggs, topped with hollandaise, cracked pepper & Cairns micro herbs	
HB&K'S PANCAKES	18
Two pancakes served with butter & maple syrup	
HARBOURSIDE BREAKFAST PLATE	24
Your choice of two fried or poached eggs with grilled tomatoes, breakfast sausages, bacon, mushrooms, hash browns & two slices of toast	

SIDES

MUSHROOMS	6	TWO BREAKFAST SAUSAGES	6
GRILLED TOMATO	6	TWO EGGS	6
TWO HASH BROWNS	6	Poached, Fried, Boiled or Scrambled	

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ALL-DAY DINING

AVAILABLE 11AM - 8.30PM

YAKITORI CHICKEN SKEWERS BBQ'd soy marinated free-range chicken & spring onion, dusted with sansho	16	FARMERS BURGER & CHIPS Smoky chargrilled beef patty, free-range egg, Black Forest Smokehouse bacon, Tableland chargrilled pineapple, iceberg lettuce & tomatoes served with HB&K's smokey BBQ sauce, Queensland slaw & chips	26
SPRING VEGETABLE SOUP <i>V, VG, PC, GF</i> Fresh Tableland leek, zucchini, green beans & tomato soup served with a splash of in-house made basil pesto served on a nest of vermicelli noodles topped with micro herbs	19	HB&K'S CLUB SANDWICH Chargrilled free-range chicken with Swiss cheese, Black Forest Smokehouse bacon, local Tableland tomato, lettuce & mustard aioli on charred thick-cut bread with a side of chips	18
FENNEL & ORANGE SALAD <i>GF, DF, V, VG, PC</i> Thinly sliced Tableland fennel, red onions, cherry tomatoes, mint leaf & oranges garnished with Mareeba avocado & a drizzle of olive oil	17	PRAWN & CHORIZO LINGUINI Prawns, chorizo, cherry tomatoes, fennel, garlic, chilli & rocket tossed with Ouzo & linguini	28
ADD FREE-RANGE GRILLED CHICKEN +6		SALMON PANANG CURRY <i>PC</i> Seared salmon with cauliflower, carrots & green beans in Panang curry sauce, finished with coriander, & served with steamed jasmine rice <i>Can be modified to a V or VG alternative, please ask your waiter</i>	28
CEASAR SALAD Classic salad of local cos lettuce, Black Forest Smokehouse bacon, parmesan cheese, croutons & a free-range egg	18	MUSHROOM WELLINGTON <i>V, VG, PC, DF</i> Served with oven-roasted potatoes, Tableland greens & mushroom sauce topped with micro herbs	28
ADD FREE-RANGE GRILLED CHICKEN +6		TROPICAL NORTH QUEENSLAND BARRAMUNDI <i>PC, GF</i> Lime, macadamia, coconut & parsley encrusted TNQ barramundi served on top of a rocket & tomato salad with balsamic glaze, oven-roasted potatoes & charred lemon	36
LEAFY GREENS GREEK SALAD WITH GRILLED CHICKEN <i>GF</i> Tableland leafy greens, olives, red onions & cherry tomatoes with Mungali Creek fetta & free-range grilled chicken seasoned with garlic, oregano & lemon	25	ATHERTON TABLELAND Half Rack PORK RIBS <i>GF, DF Full Rack</i> Served with rosemary potatoes, pickled fennel, Spanish onion & rocket salad, glazed with smoky BBQ sauce	29 38
SALMON & AVOCADO POKE BOWL <i>GF, DF</i> Marinated Tasmanian salmon, Tableland avocado, pickled ginger, iceberg lettuce, cucumber & wasabi mayonnaise on white rice	21	SUNDRIED TOMATO & SMOKED MOZZARELLA CHICKEN SUPREME <i>GF</i> Free-range Queensland chicken supreme filled with sundried tomatoes, herbs & smoked mozzarella served with sweet potato mash, local Tableland blanched vegetables & spicy housemade Napolitana sauce	32
TASMANIAN SCALLOPS <i>GF, PC, DF</i> Four Asian-inspired ½ shell scallops topped with Dimbulah mango & kaffir lime salsa	24	300GM EMERALD VALLEY SIRLOIN <i>GF</i> Grilled to your liking, served with mashed potatoes & Tableland vegetables or chips & garden salad with your choice of mushroom sauce, black garlic butter or in-house-made chimichurri <i>Can be modified to a DF alternative, please ask your waiter</i>	42
SEARED TASMANIAN SALMON <i>GF, DF, PC</i> Sustainably farmed in Tasmania served in soy lime dressing & micro greens	21		
OUTBACK CALAMARI <i>PC, DF</i> Bush salt & mountain pepper dusted calamari, with lemon myrtle citrus aioli & charred lime gel	21		
CORAL SEA BEER BATTERED FISH & CHIPS Beer-battered Great Barrier Reef fish, chips & tartar sauce & lemon wedge	25		

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CHIPS WITH TOMATO SAUCE	7
LEAFY GREENS GREEK SALAD <i>V, PC, GF</i>	9
GREEN SALAD WITH ORANGE DRESSING <i>V, VG, PC, DF, GF</i>	9
SEASONAL TABLELAND GREENS	9
CREAMY MASHED POTATOES <i>V, PC, GF</i>	9

DESSERT

A TRIO OF LICKS GELATO <i>V, GF</i>	14
Coconut, passionfruit & strawberry gelato served with cream and strawberries	
TROPICAL TRIFLE <i>V, PC, GF</i>	17
With gluten-free mud cake, seasonal fruit, in-house-made custard & raspberry jelly topped with Licks passionfruit gelato	
WHITE CHOCOLATE PANNA COTTA <i>GF, V</i>	17
Served with berry compote & chantilly cream	
CHOCOLATE MARQUISE MOUSSE <i>GF, V</i>	17
Served with berry coulis & chantilly cream	
STRAWBERRY CHEESECAKE <i>GF, V</i>	17
In-house-made with strawberries & a light nut crumble biscuit base served with chantilly cream, garnished with chocolate shards	
GALLO DAIRYLAND CHEESE PLATTER	
Choose up to three kinds of	<i>Select 1</i> 14
Gallo Dairyland cheeses served with	<i>Select 2</i> 17
crackers, lavosh & assorted fruits	<i>Select 3</i> 20
Gallo Volcano (Hot Chili & Sun-Dried Tomato)	
Gallo Camembert	
Gallo Macadamia Cheddar	



KIDS MENU

AVAILABLE 6AM - 11AM

EGG ON TOAST	8
Choice of scrambled, poached or fried egg	
TROPICAL FRUIT SALAD	8
with Plain Yoghurt	
PANCAKES	8
with Maple Syrup	

AVAILABLE 11AM - 9PM

HAPPY TOMATO SOUP	8
BEEF BURGER	12
With Lettuce, Tomato, Cheese, Tomato Sauce & a Side Salad	
SPAGHETTI BOLOGNESE	12
GRILLED REEF FISH & MASHED POTATOES	12
OVEN BAKED CRUMBED FISH & CHIPS	12
VANILLA ICE CREAM	6
With your Choice of Topping	
Chocolate Strawberry Caramel	

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WINE LIST

SPARKLING

	150ML	250ML	BTL
TAMBURLAINE, CHARDONNAY, NSW	11		46
FOLKLORE, BRUT, WA	11		46
CANTI PROSECCO	11		46

WHITE

TAMBURLAINE, SEMILLON SAUVIGNON BLANC, NSW	10	16	42
TAMBURLAINE, SAUVIGNON BLANC, NSW	10	16	42
TAMBURLAINE, RIESLING, NSW	10	16	42
TAMBURLAINE, CHARDONNAY, NSW	10	16	42
ANNAIS, PINOT GRIGIO, SA	10	16	42
ANNAIS, CHARDONNAY, SA	10	16	42
GIESEN, SAUVIGNON BLANC, NZ	13	17	59

ROSE

TAMBURLAINE, ROSE, NSW	10	16	42
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RED

TAMBURLAINE, PINOT NOIR, NSW	10	16	42
TAMBURLAINE, MERLOT, NSW	10	16	42
TAMBURLAINE, CABERNET MERLOT, NSW	10	16	42
TAMBURLAINE, SHIRAZ, NSW	10	16	42
TAMBURLAINE, CABERNET SAUVIGNON, NSW	10	16	42
PHILIP SHAW, SHIRAZ, NSW	10	16	42
ST HALLETT, SHIRAZ, SA	13	17	59

DESSERT WINE

	60ML	150ML	BTL
TAMBURLAINE, SWEET PHOEBE, NSW		12	50
KALLESKE, FORTIFIED SHIRAZ, SA	20		66
PENFOLDS, CLUB, TAWNY SA	12		
PENFOLDS, GRANDFATHER, TAWNY, SA	28		

COCKTAILS

HARBOUR BLUE • 18

Gin, Licor 43, Dry Vermouth, Mango Nectar & a Float of Blue Curacao

SUMMER BLISS • 18

St Germain Elderflower, Vanilla Vodka & Apple Juice Topped With HB&K's Lemon Foam

THE SHAMROCK • 18

Midori, Lychee Liqueur, Vodka, Apple & Lime

BERRY BLISS • 18

Malibu, Strawberry Liqueur, Vanilla Vodka, Lemon, Fresh Strawberries & Pineapple

THE ESSENCE OF SUMMER • 18

Gin, Peach & Strawberry Liqueur, Sugar Syrup & Lime

DIFFERETA • 18

Tequila, Cointreau, HB&K's Rosemary Syrup, Lime Juice & Pink Grapefruit

BAHAMA MAMA • 18

Kraken, Bacardi, Malibu with HB&K's Cinnamon Syrup Blended with Orange & Pineapple

TUSCAN SUNSET • 18

Amaretto, Whiskey, Licor 43, Wild Bush Lemon Juice & HB&K's Thyme Syrup

PARADISE SPICE • 18

HB&K's Chilli Infused Tequila, Cointreau with Pineapple, Lemon & Soda

JUG OF PIMM'S • 35

Pimm's, Dry Ginger, Lemonade & Fruit

JUG OF APEROL SPRITZ • 35

Aperol, Prosecco, Soda & Orange Slices

MOCKTAILS

BAHAMA MAMA'S BUBBA • 12

Orange & pineapple juice, lime juice and grenadine with a hint of HB&K's cinnamon syrup

TROPICANA • 12

Strawberries, lime, pineapple, HB&K's strawberry & pepper syrup topped with soda water

BOTTLED BEER

GREAT NORTHERN SUPERCRISP	8
XXXX GOLD	8
JAMES BOAG'S PREMIUM LIGHT	8.5
GREAT NORTHERN ORIGINAL	9
TOOHEYS EXTRA DRY	9
JAMES BOAG'S PREMIUM	10
HEINEKEN	10
CORONA	10

PRE-MIXED DRINKS

JACK DANIEL'S & COKE	12
JOHNNIE WALKER & COKE	11
BUNDABERG RUM & COKE	11
CANADIAN CLUB & DRY	11
SMIRNOFF	11
ALCOHOLIC GINGER BEER	11
GORDON'S GIN & TONIC	11

SOFT DRINKS

PEPSI	4.5
PEPSI MAX	4.5
SUNKIST	4.5
SCHWEPPE'S LEMONADE	4.5
GINGER BEER	4.5
VOSS STILL WATER	5 9
VOSS SPARKLING WATER	5 9

COFFEE

CAPPUCCINO	5 7
FLAT WHITE	5 7
LATTE	5 7
MACCHIATO	5 7
MOCHA	5 7
LONG BLACK	5 7
DIRTY CHAI	5 7
CHAI LATTE	5 7
HOT CHOCOLATE	5 7
EXTRA SHOT	0.5
DECAF	0.5
SOY MILK	0.5
ALMOND MILK	0.5
LACTOSE-FREE	0.5
OAT MILK	0.5
VANILLA SYRUP	0.5
HAZELNUT SYRUP	0.5
CARAMEL SYRUP	0.5

TEA

ENGLISH BREAKFAST	4.5
EARL GREY	4.5
PEPPERMINT	4.5
CHAMOMILE	4.5
GREEN	4.5

JUICES

APPLE	4.5
ORANGE	4.5
PINEAPPLE	4.5
CRANBERRY	4.5
MANGO	4.5
TOMATO	4.5