

Portside

CAFE | RESTAURANT

Bookings advised (07) 4122 2286



@portsidecafeandrestaurant #portsidemaryborough
www.portsidecafeandrestaurant.com.au

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With sweeping views of the Mary River, this grand building is a testimony to the high regard held for and the appreciation shown to customs officers who once served Maryborough's busy ports. Built in 1899 together with the Customs House, these buildings are examples of high quality of design produced by the Public Works Department of Queensland in that Era.

The Residence is constructed of locally made, red faced brick with stone dressings, a roughcast finish and roofed with Queensland made tiles. The builder Henry Neale added a final touch, beyond the specifications of the tender, by finishing the brick work in black tuck pointing.

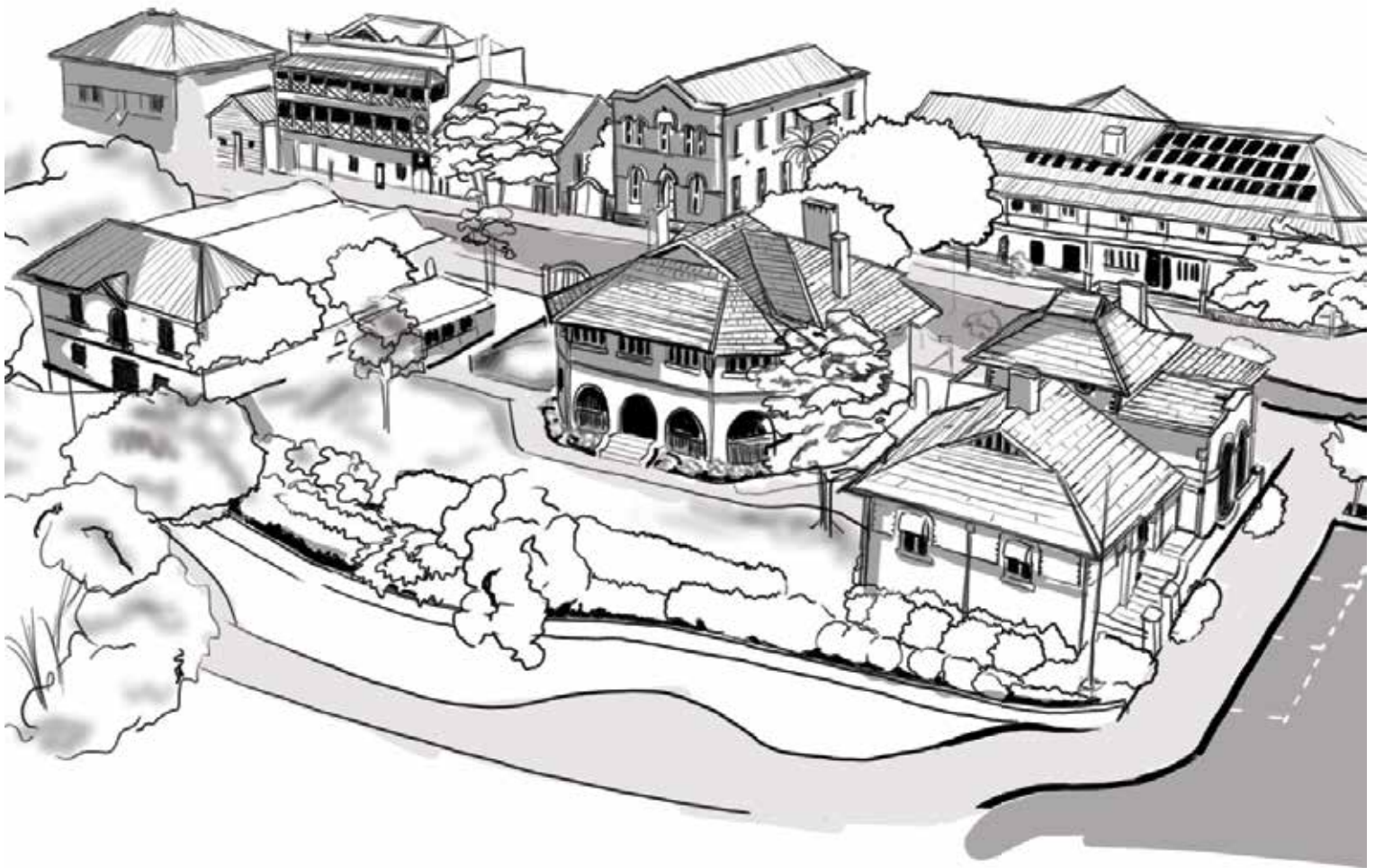
The residence has a large variety of openings which contribute to its complex form. Many of the windows in the house are glazed with pale glazed leadlight panels. Centrally placed in many of the internal rooms are decorative timber fretwork panels. Several fine fireplaces survive throughout the buildings. These twin buildings, along with the adjacent Bond Store, provide a strong contribution to the streetscape of Maryborough's historic Wharf Street Precinct.

Whilst Portside Cafe & Restaurant will try to accommodate requests for special needs meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Frances, Carl and the Team thank you for your company, we strive to be the best we can be and appreciate your feedback.

One bill per table please
Please advise of any dietary requirements

Portside Precinct



Coffee & Tea

7am - Late

we use dimattina beans and fresh cows milk from cooloola milk

	Cup	Mug	Grande
espresso.....	3		
macchiato your way	3.5		
piccolo	3.5		
hot chocolate	4	4.5	5
long black	4	4.5	5
vienna.....	4	4.5	5
flat white.....	4.4	4.9	5.4
cappuccino.....	4.4	4.9	5.4
latte.....	4.4	4.9	5.4
mocha.....	4.4	4.9	5.9
chai.....	4.4	4.9	5.4
wet chai	4.9	5.4	5.9

Syrups

caramel, vanilla, hazelnut.....+ .50

Fresh Ground Decaf

Specialty Milk

soy milk from bonsoy

lactose free milk from liddells.....

almond milk from alternative milk co

oat milk from alternative milk co.....

Loose-leaf Tea

Single

Double

4

7

english breakfast

earl grey

french earl grey

green tea

wild rosella

peppermint

dreaming infusion

green tea, crushed cinnamon, lemon myrtle, rosella

secret women's business

green tea, aniseed myrtle, wild rosella, lemon myrtle, strawberry gum

corroboree infusion

black tea, lemon myrtle, rosella flowers, aniseed myrtle, rainforest mint

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

Beverages

7am - Late

Cold Drinks

san pelligrino mineral water sparkling 250ml	4
san pelligrino 500ml.....	7
iced chocolate	7
iced coffee	7
iced latte.....	7
coke, diet coke, coke zero, mountain dew, fanta.....	4
angostura lemon lime & bitters 0.2%	6
jarrito mexican cola.....	6
jarrito watermelon.....	6
jarrito mandarin	6
jarrito lime	6
jarrito pineapple	6
jarrito mango	6
snap – e – tom	6
orange juice by the glass.....	6
pineapple juice by the glass	6

Bundaberg soft drink

ginger beer	5
lemon lime bitters.....	5
blood orange	5
sarsaparilla	5
creaming soda	5
passionfruit	5
traditional lemonade.....	5

Bundaberg Juice

orange and mango.....	5
orange and passionfruit	5
tropical	5
apple	5
apple and blackcurrant.....	5
old fashioned lemonade	5

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Beverages

10am - Late

Whites

150ml serving

		G	B
tate margaret river	sauvignon blanc semillon	9	42
okiwi marlborough	sauvignon blanc	10	48
scrubby rise adelaide hills	sauvignon blanc	11	52
yalumba	pinot grigio	10	42
starborough son of the soil	pinot gris	12	57

Sparkling & Rosé

150ml serving

		G	B
tread softly prosecco	dry	10	42
campo viejo cava	sparkling	12	56
fresita orange sunset	semi sweet	10	42
mud house marlborough	rosé	10	42
pierre damour barossa	rosé	12	57

Red

150ml serving

		G	B
brancott marlborough	pinot noir	10	42
little giant	shiraz	12	57
starborough son of the soil	pinot noir	78	
cat amongst the pigeons	barossa - cabernet sauvignon	9	46
campo viejo rioja	tempranillo	12	56

Beer & Cider

			B
peroni italy	leggera 3.5%	9	
miller chill us	chelada lager 4%	8	
miller genuine drafft us	lager 4.7%	9	
budweiser us	pale lager 4.5%	8	
james squire broken shackles ...	easy drinking lager 4.6%	9	
coors pale	lager 4.2%	9	
corona mexico	extra 4.5%	8	
pacifico clara mexico	pilsner 4.4%	8	
great northern yatala	aussie lager 4.2%	7	
hahn	premuim light 2.6%	6	
hahn	ultra crisp 4.2% - g.f.	6	
kosciuszko australia	pale ale 4.5%	9	
cheeky tiki bundaberg	sweet apple cider 6.1% - g.f / v.g.	9	
cheeky tiki bundaberg	pineapple 5.2% - g.f / v.g.	9	

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Off the Shelf

Vodka

grey goose france 12

Gin

bombay sapphire london 11

gordons premium pink distilled gin london 12

ink gin by husk distillers..... north tumbulgum 12

botanic australis mt uncle 12

wolf lane davidson plum..... cairns..... 14

Rum

bundaberg rum select vat aged 6 years... bundaberg..... 12

ratu signature blend rum liqueur ages 8 years 12

Bourbon / Whiskey / Scotch Whiskey

jack daniels gentlemen jack tennessee 12

chivas regal scotland..... 12

buffalo trace bourbon kentucky 12

Liqueur Coffee

The Truffle

frangelico, vodka, espresso 12

Irish Coffee

irish whiskey, espresso, maple syrup cream 12

Margarita Negra

cola jarrito, tequila, coffee liqueur, lime juice 12



Off the Shelf

Cocktails 19

Espresso Martini

kahlua, vodka, espresso

Old Fashioned

buffalo trace bourbon, angostura bitters, sugar syrup, peel

Ink & Tonic

ink gin, premium tonic, seasonal garnish

White Lady

gin, triple sec, fresh lemon juice, sugar syrup, egg white

Bees Knees

botanic australis gin, fresh lemon juice, fresh orange juice, ridgy didge local honey

Aviation

bombay gin, maraschino liqueur, fresh lemon juice, crème de violette

French 75

bombay gin, fresh lemon juice, sugar syrup, champagne brut

Margarita

patron silver tequila, Cointreau, fresh lime juice, salted rimmed glass

Trevors' Pride

plum gin, triple sec, lime soda, grenadine



Breakfast

7am - 11am

Chilli Eggs 20

chilli scrambled free range organic eggs, rosti, burrata on tumeric sourdough

Huevos Rancheros 18 - G.F / V / D.F

pan-fried peppers, black beans, jalapeno salsa, two free range organic fried eggs, sriracha served with a corn tortilla

Next Level Avocado 20 - V

fresh avocado, lime and mint smash, pico de gallo, house made dukkah, persian feta, sesame poached free range organic egg served on local sourdough

Bacon & Eggs 19

two rashers of local smoked thick cut bacon, two free range organic eggs your way on local sourdough

Eggs Benedict 20

local smoked thick cut bacon, baby spinach, two free range organic eggs on local sourdough with hollandaise

Green Breakfast 20 - V

seasonal steamed greens, baby spinach, two poached free range organic eggs on local sourdough with basil hollandaise

Eggs Atlantic 19

smoked salmon, fried capers, baby spinach, two poached free range organic eggs on local sourdough with hollandaise

Brown Sugar Waffles 18 - V

two belgian waffles, poached pear in winter spices, brown sugar, maple syrup, pistachios and mascapone

Local Mushrooms on Toast 24 - V

pan fried medley of locally grown mushrooms, wilted spinach, fried haloumi with white bean dip and avocado on local sourdough toast

Mexican Bacon & Egg Burrito 18

spicy scrambled free range organic eggs, local smoked thick cut bacon, trio of mexican cheese and baby spinach rolled in a 12" tortilla toasted

Big Breakfast 24

eggs your way, local smoked thick cut bacon, pork chipolata, fried mushrooms, fried cherry tomatoes, house made baked beans, hash brown on local sourdough

Breakfast Panna Cotta 20 - G.F

madagascan vanilla bean, orange and cardamon panna cotta, with granola, mascapone and fresh seasonal fruit

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

Starters

11 am - 2pm
6pm - 8pm

Mexican Papas Bravas G.F 14

twice cooked cubed paprika potatoes with pancetta, chipolte and lime aioli

Coffin Bay Oysters

price per oyster

natural4

tequila and lime5

kilpatrick5

Coffin Bay Oyster Taster Platter 56

four natural, four tequila and lime and four kilpatrick

Hervey Bay Scallops 22

five hervey bay scallops with sweet pea puree and crispy pancetta

Jalapeno Poppers 12

trio of whole stuffed deep fried spicy jalapenos with house made lime aioli

Classic Bruschetta 15

tomato, pesto, spanish onion, feta and balsamic glaze on local toasted sourdough

Mexican Trio of Dips 14 - D.F / V.G / G.F

guacamole, white bean dip and jalapeno salsa

House Made Arancini 17 (four)

ask your friendly waitperson for todays flavour

Tuna Tataki 20 - G.F / D.F

seared yellow fin tuna loin, japanese spice with a sesame dipping sauce

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Burgers & Tacos

11 am - 2pm
6pm - 8pm

Baja Fish Tacos 20

trio of soft flour tortillas with peppered barramundi, guacamole, spicy slaw, rocket, zesty lime aioli, coriander

Tacos Al Pastor 20

trio of soft flour tortillas with in house pulled pork, spicy slaw, chipotle, rocket, coriander

Cajun Pollo Tacos 20

trio of soft flour tortillas with cajun chicken thigh, avocado, spicy slaw, chargrilled capsicum and lime aioli

Sombrero Tacos 20 - V (available on G.F corn tortillas)

trio of soft flour tortillas, mushroom, zucchini, spicy slaw, fresh tropical mango salsa, white beans, rocket and coriander

Quesadilla 17

twelve-inch flour tortilla filled with in house pulled pork, mexican three blend cheese, fire roasted jalapeno salsa and chipotle

Carnita's Burger 18

made in house pulled pork, spicy slaw, chargrilled pineapple, american cheese, jalapenos, on a brioche bun served with rosemary salted fries

Fried Chicken Burger 20

southern fried chicken, local smoked thick cut bacon, american cheese, kewpie, tomato and leafy greens with rosemary salted fries

B.L.T 18 + avocado 5

local smoked thick cut bacon, vine ripened tomato, lime aioli and romaine lettuce on toasted sourdough served with rosemary salted fries

To Share

11 am - 2pm
6pm - 8pm

Cheeseboard for Two 42

trio of queensland cheeses, seasonal fruits, olives, pancetta and local sourdough

Chilli Lime Steak or Chicken Fajitas for Two 39

marinated rump steak or chicken thigh, sautéed bell peppers, spanish onions, black beans served with guacamole, fire roasted jalapeno salsa, zesty lime aioli and flour tortillas

Spicy Ground Beef Nachos for Two 34

authentic chilli con carne on a bed of house made corn chips, mexican cheese, fire roasted jalapeno salsa, guacamole, and zesty lime aioli

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V vegan

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Mains

11am - 2pm

6pm - 8pm

Chargrilled Beef and Beetroot Salad 24 - G.F

beetroot, tender beef strips, summer greens, feta with a beetroot and blood orange dressing

Burrata Lentil Salad 24 - G.F / V

burrata cheese, eggplant, zucchini, lentils, fresh herbs, preserved lemon

Cajun Pollo & Pumpkin Salad 24 - G.F

roast butternut pumpkin, grilled cajun chicken, toasted pinenut and feta salad tossed through summer greens

Wild Caught Australian Fish MP *coeliac option available

served grilled or battered with our house salad, house made tartare, rosemary salted fries or seasonal rustic farm house vegetables

Chimmichanga 26 *vegan option available

choose from either in house pulled pork or roasted vegetables rolled in a soft tortilla with mexican cheese, shallow fried and topped with fire roasted jalapeno salsa, guacamole, lime aioli served with house made corn chips and refried beans

California Waffles 26

belgian waffles topped with southern fried chicken, local smoked thick cut bacon, maple syrup and ice cream

Cancun Tart 26 - G.F / V.G

broccolini, charred vegetables, moroccan spice tart dressed with cashew cheese and sundried tomatoes served with a summer salad and a tangy tomato relish

Atlantic Salmon 30 - G.F

crispy skin atlantic salmon with dutch carrots, sweet pea mash, seasonal greens, burnt butter caper sauce

Jack Back Pork Loin Cutlet 28 - G.F

local pork loin cutlet with a sweet potato and basil mash, seasonal greens and house made Jack Daniels bbq sauce

New York Strip 34

350g grass fed porterhouse, house made onion rings, seasonal rustic farm house vegetables

Sauce: garlic, peppercorn, mushroom, red wine demi-glaze +3

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

Kids Breakfast

7am - 11am
12yrs and under

Kids bacon and cheese toasted wrap 13

Kids waffle served with vanilla ice cream, strawberries, drizzled with maple syrup 13

Bacon & Eggs & Hash Brown 13

Kids Mains

11am - 2pm
6pm - 8pm
12yrs and under

Michael's Fried Chicken Strips & Chips 13

Battered Fish & Chips with Tomato Sauce 13

Baby Chicken Waffle 13

Dessert

all made in house
7am - Late

Trio of Seasonal Sorbet 12
with fresh fruit

Mamas Triple Chocolate Brownie 10
with cream or ice cream

Chef's Specialty Cheesecake 10
ask your friendly waitperson about todays cheesecakes

Assiette of Chocolate 12
trio of house made chocolate desserts

Affogato 14
espresso, vanilla ice cream and frangelico liqueur

California Carrot Cake 10
with cream or Ice cream

Persian Orange & Almond Cake 10 - G.F
with cream or ice cream

House made Sweet Bread 6
ask your friendly waitperson about todays sweet bread

Aztec Chilli Chocolate Slice 10 - G.F
80% dark chocolate infused with chilli, served with chocolate shards and fresh cream

Banoffee Meringue Mess 12
fresh banana, caramel, crushed meringue, chocolate shards and fresh cream

High Tea

Devonshire Tea 15

available all day, everyday

freshly baked scone served with house made strawberry jam, thick dollop cream, seasonal fruit and your choice bottomless espresso coffee, loose-leaf fine tea (excludes cold drinks)

Traditional High Tea 39_{pp}

24 hour prior booking required

every high tea includes bottomless espresso coffee or loose-leaf fine tea
smoked salmon and dill ribbons

curried free-range egg and rocket ribbons

cucumber and lemon mayonnaise ribbons

petit fours

fresh baked scones served with thick dollop cream and house-made strawberry jam

Champagne High Tea 69_{pp}

24 hour prior booking required, minimum 4 guests

every high tea includes bottomless espresso coffee, loose-leaf fine tea, chilled fresh orange juice, glass of moët champagne upon arrival

tuscan ratatouille tartlet

smoked salmon, cucumber and dill ribbons

savoury scones with butter and relish

mini baked camembert studded with garlic and thyme

petit fours

mini rosewater panna cotta with persian fairy floss

fresh baked scones served with thick dollop cream and house made strawberry jam

bookings are essential. monday to sunday, 10:00am - 2:00pm by prior arrangement. final numbers for your booking to be finalised two days prior. please inform us of any dietary requirements prior so we can accommodate.

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian