



# Portside

CAFE | RESTAURANT

Bookings advised (07) 4122 2286



@portsidecafeandrestaurant #portsidemaryborough  
[www.portsidecafeandrestaurant.com.au](http://www.portsidecafeandrestaurant.com.au)



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# Portside

CAFE | RESTAURANT

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.

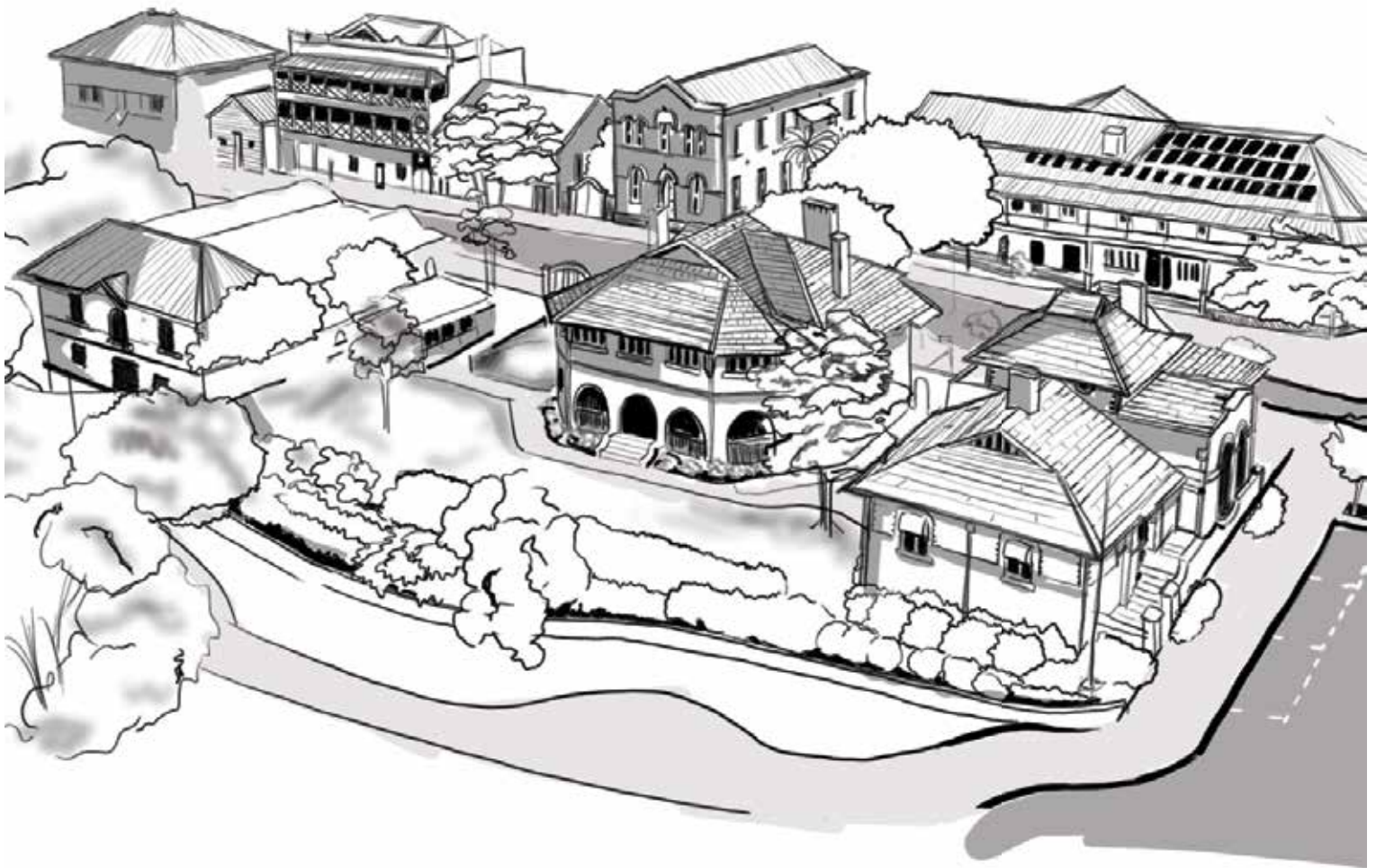
Whilst Portside Cafe & Restaurant will try to accommodate requests for special needs meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

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

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Portsider Precinct



# Coffee & Tea

7am - Late

	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**..... + .50

## Specialty Milk

soy milk from bonsoy ..... + .50

lactose free milk from liddells..... + .50

almond milk from milk lab..... + .50

## Loose-leaf Tea

Single

Double

english breakfast

4

5

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 vegetarian

D.F dairy free

V.G vegan

# Beverages

7am - Late

## Cold Drinks

san pelligrino mineral water sparkling 250ml .....	4
san pelligrino 500ml .....	9
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
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

G.F gluten free

V vegetarian

D.F dairy free

V.G vegan

# Beverages

10am - Late

## Whites

150ml serving

**G**

**B**

tate margaret river .....	sauvignon blanc semillon .....	9 .....	42
lobster reef marlborough.....	sauvignon blanc .....	10 .....	48
the natural wine co.....	organic sauvignon blanc .....	11.....	51
take it to the grave .....	clare valley riesling .....	10 .....	48

lu lu belle .....

kv moscato .....	15
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butterscotch bliss.....

californian chardonnay .....	11
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## Sparkling & Rosé

150ml serving

**G**

**B**

tread softly prosecco .....	dry.....	10 .....	42
fresita orange sunset .....	semi sweet .....	10 .....	42
chapel hill sangiovese .....	rose.....	10 .....	48
fleurs de prairie french.....	sparkling rose dry .....	.....	46
prestige dadimant.....	rose.....	12.....	57

## Red

150ml serving

**G**

**B**

scotchmans hill geelong .....	pinot noir .....	10 .....	48
morialta trails adelaide hills.....	pinot noir .....	12.....	57
cat amongst the pigeons.....	barossa - cabernet sauvignon .....	9 .....	46
the magic box yenda .....	spectacular shiraz .....	9 .....	42
casillero del diablo chile .....	merlot .....	9 .....	42

## Beer & Cider

**B**

peroni italy .....	leggera 3.5% .....	9
miller chill us .....	chelada lager 4% .....	8
miller genuine draft 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 .....	orange & ginger cider 8% - g.f / v.g .....	9

G.F gluten free

V vegetarian

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V.G vegan

# Beverages

7am - Late

## Off the Shelf

grey goose .....	france.....	12
bombay sapphire.....	london .....	10
gordons premium pink distilled gin .....	london .....	12
ink gin by husk distillers .....	north tumbulgum .....	12
floral infused dry gin		
bundaberg rum select vat aged 6 years.....	bundaberg.....	12
jack daniels gentlemen jack .....	tennessee .....	12
chivas regal.....	scotland .....	12
cognac croizet black legend .....	france.....	12

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# Breakfast

7am - 11am

gluten free bread available

## **Huevos Rancheros 17 - 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 18 - 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**

asparagus, baby spinach, baby peas, 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

## **QLD Mango & Macadamia Waffles 18 - V**

two belgian waffles drizzled in maple syrup with mango, candied macadamias and ice cream

## **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 panna cotta with granola, berry compote and fresh seasonal fruit

G.F gluten free

V vegetarian

D.F dairy free

V.G vegan



# Starters

11am - 2pm

6pm - 8pm

## **Warm Marinated Olives 9**

with local herb and garlic sourdough

## **Coffin Bay Oysters**

price per oyster

natural..... 4

tequila and lime ..... 5

kilpatrick..... 5

## **Coffin Bay Oyster Taster Platter 56**

four natural, four tequila and lime and four kilpatrick

## **Hervey Bay Scallops 15**

trio of hervey bay scallops with a fresh tropical mango salsa

## **Jalapeno Poppers 12**

trio of whole stuffed deep fried spicy jalapenos with nacho cheese dipping sauce

## **Classic Bruschetta 12 - D.F / V.G**

tomato, fresh basil, spanish onion and balsamic glaze on local toasted sourdough

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

guacamole, white bean dip and jalapeno salsa

## **House Made Arancini 15**

ask your friendly waitperson for todays flavour

## **Grilled Zucchini Boat 12 - V**

mediterranean vegetables and feta

G.F gluten free

V vegetarian

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V.G vegan

# Burgers & Tacos

11am - 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

## **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 2**

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

# To Share

11am - 2pm

6pm - 8pm

## **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

G.F gluten free

V vegetarian

D.F dairy free

V.G vegan

# Heritage Dining Decadence

11am - 2pm

6pm - 8pm

## **Caribbean Pork and Pineapple Couscous Salad 23 - G.F**

marinated pork belly, grilled pineapple, lebanese cucumber, cherry tomatoes and mint on a bed of warm spiced couscous

## **Smoked Chicken Caesar Salad 23 - G.F**

tea-smoked chicken, spanish onion, house-made croutons, romaine lettuce, anchovies and swiss cheese tossed through a creamy dressing finished with a soft poached egg

## **Thai Beef Salad 23 - G.F**

marinated beef with noodles, spanish onion, lebanese cucumber, beansprouts, cherry tomatoes, lemongrass coriander, mint, lime chilli dressing garnished with crispy fried shallots

## **Cajun Pollo & Pumpkin Salad 23 - G.F / D.F**

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

## **Wild Caught Australian Barramundi 24 \*coeliac option available**

served grilled or battered with our house salad, house made tartare, rosemary salted fries or roasted rosemary vegetable medley

## **Chimmichanga 24 \*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 24**

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

## **Cancun Tart 23 - 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 28 - G.F / D.F**

crispy skin atlantic salmon with grilled peach caprese salad

## **New York Strip 32**

350g grass fed porterhouse, house made onion rings, roasted rosemary vegetable medley

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

G.F gluten free

V vegetarian

D.F dairy free

V.G vegan



# 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

G.F gluten free

V vegetarian

D.F dairy free

V.G vegan





# Dessert



all made in house  
7am - Late

**Mamas Triple Chocolate Brownie 10**  
with cream or ice cream

**Shortcrust Citrus Tart 10**  
with cream or ice cream

**White Chocolate Mud Cake 10**  
with sour cream ganache

**Madagascar Vanilla Bean Panna Cotta 10**  
with raspberry coulis

**Poached Peaches 10 - G.F**  
with prosecco zabaglione

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

**Affogato 10**  
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

**Muffins Baked Fresh Daily 6**  
ask your friendly waitperson about today's flavour

**Spiced Banana Bread 6**  
made in house served with real butter

G.F gluten free

V vegetarian

D.F dairy free

V.G vegan



# High Tea

## **Devonshire Tea 10**

available all day, everyday

freshly baked scone served with house made strawberry jam, whipped double cream and your choice of loose leaf tea or cup of coffee.

## **Traditional High Tea 39pp**

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 whipped cream and house-made strawberry jam

## **Champagne High Tea 69pp**

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 billiecart – salmon 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 whipped 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 vegetarian

D.F dairy free

V.G vegan