



# Portside

CAFE | RESTAURANT

Bookings advised (07) 4122 2286



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



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# Portside

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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.

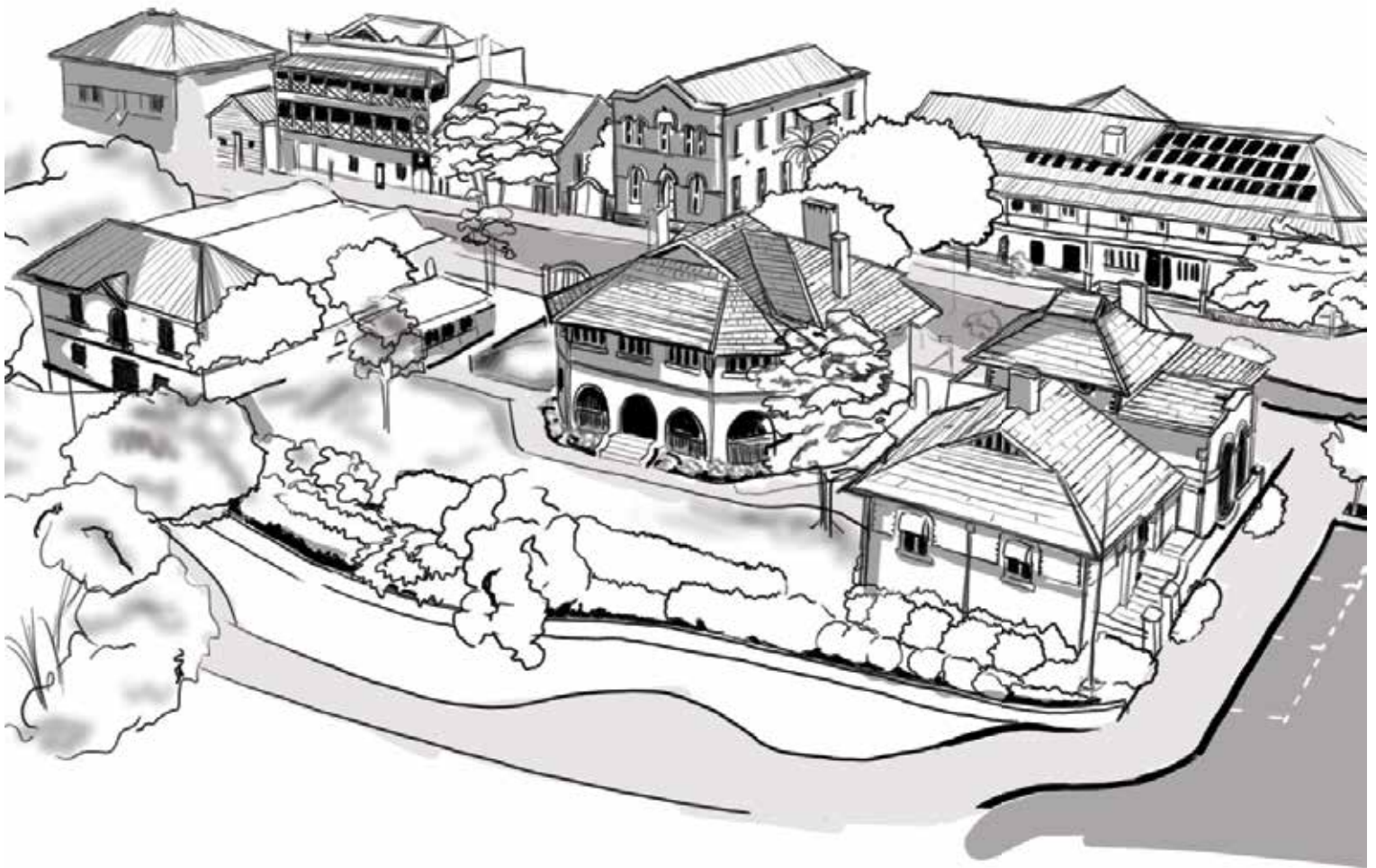
Whilst Portside Cafe & Restaurant will try to accommodate requests for special needs meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

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

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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

Lemon Myrtle

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



gluten free



vegetarian



dairy free



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
lemon myrtle.....	5
blood orange.....	5
sarsaparilla.....	5
creaming soda.....	5
passionfruit.....	5

## Bundaberg Juice

orange and mango.....	5
orange and passionfruit.....	5
tropical.....	5
apple.....	5
apple and blackcurrant.....	5
traditional lemonade.....	5



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# Beverages

10am - Late

## Whites

G

B

150ml serving

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
Sandpiper .....	Pinot Gris .....	10 .....	48

Brown Brothers .....	Victoria Moscato .....	15
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275ml Piccolo

Jacobs Creek.....	Barossa Chardonnay .....	11
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187ml Piccolo

## Sparkling & Rosé

150ml serving






Tread Softly Prosecco .....	dry.....	42	
Fresita orange sunset.....	semi sweet .....	42	
Chapel Hill Sangiovese .....	Rose.....	10 .....	48
Fleurs de Prairie French.....	Sparkling Rose dry .....	46	

## Red

150ml serving

Take it to the grave .....	SA - Pinot Noir .....	9 .....	46
Take it to the grave .....	Coonawarra - cabernet sauvignon .....	9 .....	46
The magic box yenda .....	NSW - spectacular Shiraz .....	9 .....	42
Casillero Del Diablo .....	Chile - merlot .....	9 .....	42

## Beer & Cider

XX Dos Equis Mexico .....	Lager Special 4.2% .....	7
Miller Chill US .....	Chelada Lager 4% .....	8
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
Corona Mexico.....	Ligera 3.2% .....	8
Great Northern Yatala .....	Aussie Lager 4.2% .....	7
Hahn .....	Premuim Light 2.6% .....	6
Hahn.....	Ultra Crisp 4.2% 	6
Kosciuszko Australia.....	Pale Ale 4.5% .....	9
Cheeky Tiki Bundaberg .....	sweet apple cider 6.1%  	9
Cheeky Tiki Bundaberg.....	orange & ginger cider 8%  	9



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# Beverages

7am - Late

## Off the Shelf

Grey goose .....	France .....	12
SKKY .....	USA .....	10
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

## Mixers

indian tonic water  
coca cola  
lemonade  
soda water  
dry Ginger ale



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# Breakfast

## Huevos Rancheros 17

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

## Next Level Avocado 18

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

## Eggs Benedict 19

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

## Green Breakfast 19

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

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

## Mushroom Delight 20

pan fried medley of mushrooms, bell peppers, onions, black beans, coriander served with avocado and persian feta

## Mexican Bacon & Egg Burrito 18

spicy scrambled free range organic eggs, local smoked thick cut bacon, trio of mexican cheese and baby spinach toasted

## Big Breakfast 24

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

## Banoffee Pancake Stack 20

buttermilk pancakes with caramelized banana, dulce de leche and ice cream



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# Starters

11am - 2pm

6pm - 8pm

## Hervey Bay Scallops 15

with turmeric citrus butter

## Jalapeno Poppers 12

trio of whole stuffed deep fried spicy jalapenos with jalapeno relish

## Classic Bruschetta 12

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

## Mexican Trio of Dips 17

guacamole, drunken black bean salsa and refried bean hummus with house made corn chips

## Arancini 15

house made smoked salmon and dill arancini

## Chicken Karrage with Wasabi Mayonnaise 15

fried marinated soy and ginger chicken

## Grilled Zucchini Boat 12

mediterranean vegetables and feta

## Coffin Bay Oysters

price per oyster

natural..... 4

tequila and lime..... 5

kilpatrick..... 5



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# 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 18**

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

## **Quesadilla 17**

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

## **Sloppy Joe 17**

ground chilli beef, american cheese, rocket, chipotle on a brioche bun served with rosemary salted fries

## **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 18**

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

## **Maple Sriracha Tempeh Sandwich 18**

tempeh infused with maple and sriracha, caramelized onions, vine ripened tomato, romaine lettuce, vegan mayo and 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 28**

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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# Heritage Dining Decadence

11am - 2pm

6pm - 8pm

## **Chargrilled Beef & Beetroot Salad 22**

roasted beetroot and tender beef strips tossed with summer greens, feta, lebanese cucumber, radish, spanish onion drizzled with house made horseradish beetroot and blood orange dressing

## **Prawn & Chorizo Caesar Salad 22**

pan-fried prawns, butchers chorizo, house made croutons, romaine lettuce, anchovies, parmesan cheese tossed in a creamy dressing topped with a poached egg

## **Barramundi \*coeliac option available 24**

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

## **Paella Con Pollo & Chorizo 26**

chicken thigh, spanish sausage, mediterranean olives, turmeric arborio rice with a corn tortilla

## **Salmon Fettuccine 28**

atlantic salmon, blistered cherry tomatoes, garlic, white wine, dill, capers, tossed through fresh artisan pasta

## **Chimmichanga \*vegan option available 22**

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

## **Lemon Pepper Chicken 24**

marinated lemon pepper chicken breast resting on a roast vegetable stack finished with a creamy béarnaise sauce

## **Cancun Tart 20**

brocolini, charred vegetables, moroccan spice, tart dressed with cashew cheese and sundried tomatoes served with a salad

## **Atlantic Salmon 28**

crispy skin atlantic salmon, grilled asparagus zesty green mango salad

## **Handcrafted Gnocchi 28**



gluten free



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dairy free



vegan

# Heritage Dining Decadence

fresh artisan handcrafted potato gnocchi with swiss brown mushroom ragu, crispy prosciutto flake

## **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

## Kids Breakfast

7am - 11am  
age limit 12yrs

Baby QLD Waffle 13

Buttermilk Pancakes with Maple Syrup & Ice Cream 13

Bacon & Eggs & Hash Brown 13

## Kids Mains

11am - 2pm  
6pm - 8pm  
age limit 12yrs

Michael's Chicken Strips & Chips 13

Fish & Chips with Tomato Sauce 13

Baby Chicken Waffle 13



gluten free



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dairy free



vegan

# Dessert

7am - Late

## **Redskin Panna Cotta 10**

with rose floss, milko ganache and pistachio

## **Chef's Specialty Cheesecake 10**

ask your friendly waitperson about today's cheesecakes

## **Affogato 10**

espresso, vanilla ice cream and Frangelico liqueur

## **Deep Fried Ice Cream 10**

with Dulce De Leche

## **California Carrot Cake 10**

with Cream or Ice Cream

## **Licorice Panna Cotta 10**

with berry compote and ginger crumb

## **Persian Orange & Almond Cake 10**

with cream or ice cream

## **Aztec Chilli Chocolate Tart 10**

80% dark chocolate tart infused with chilli served with whipped double cream

## **Mama's Chocolate Rolo Brownie 10**

triple chocolate brownie with rolo chunks served with double 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



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# 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  
mini lemon meringue tart  
chocolate brownie bite  
mini raspberry and white chocolate tart  
fresh baked scones served with whipped cream and house-made strawberry jam

## Champagne High Tea 69pp

24 hour prior booking required

every high tea includes a piccolo Moët & Chandon champagne, bottomless espresso coffee, loose-leaf fine tea, chilled fresh orange juice

mini baked camembert studded with garlic and thyme  
queensland spanner crab and cucumber mini brioche  
poached chicken and avocado finger sandwiches  
mini decadent chocolate cups  
assorted delicate macarons  
mini lemon curd tart with torched meringue  
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



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