

Portside

CAFE | RESTAURANT

Bookings advised (07) 4122 2286



@portsidecafeandrestaurant #portsidemaryborough
www.portsidecafeandrestaurant.com.au

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.

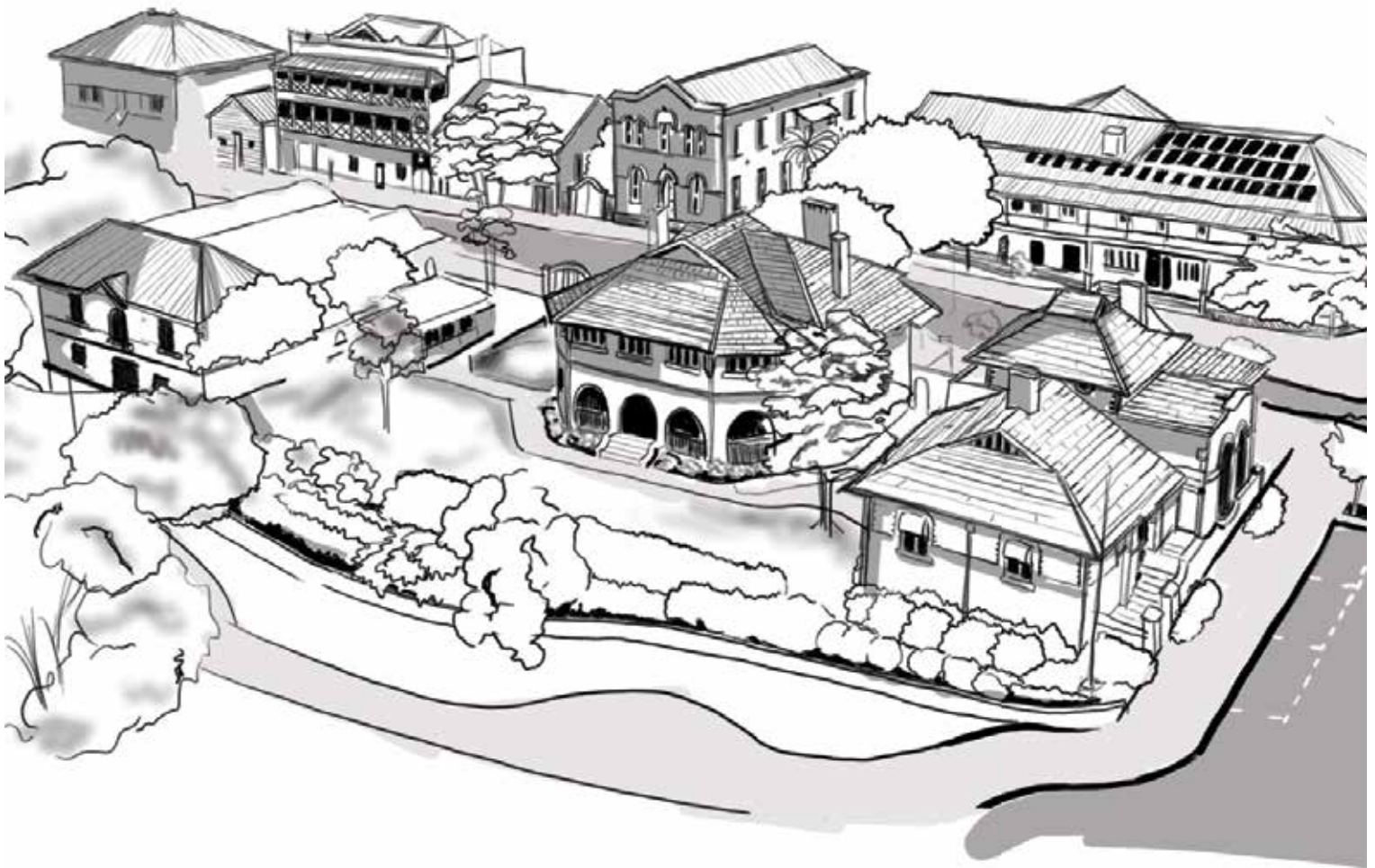
The residence has a large variety of openings which contribute to its complex form. Many of the windows in the house are glazed with pale glazed leadlight panels. Centrally placed in many of the internal rooms are decorative timber fretwork panels. Several fine fireplaces survive throughout the buildings. 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

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

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

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
fat bastard california chardonnay	12	56

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
white zinfandel california sweet rose	10	42

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 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 pineapple 5.2% - g.f / v.g.	9	

G.F gluten free V vegan D.F dairy free V.G vegetarian

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

Brandy Alexander
cognac, creme de cacao, cream, nutmeg

Espresso Martini
kahlua, vodka, espresso

Old Fashioned
buffalo trace bourbon, angostura bitters, sugar syrup, peel

Ink & Tonic
ink gin, premium tonic, seasonal garnish

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

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

Tequila Sunrise
patron silver tequila, bundaberg orange juice, grenadine



Breakfast

7am - 11am

Chilli Eggs 20

chilli scrambled free range organic eggs, rosti, boccocini 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.G.

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.G.

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

Eggs Atlantic 20

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

Banana + Brown Sugar Waffles 18 - V.G.

two belgian waffles, caramelized banana in brown sugar, meringue, dulce de leche, maple syrup, pistachios and icecream

Local Mushrooms on Toast 24 - V.G.

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

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

Starters

11am - 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

mornay5

Hervey Bay Scallops 22

five hervey bay scallops with sweet corn puree, pancetta, coriander

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

selection of house made dips with toasted sourdough

House Made Arancini 17 (four)

ask your friendly waitperson for todays flavour

Spicy Chicken Satay 21

chicken satay with a peanut dipping sauce, cucumber + mint salad

Bruschetta V.G. 15

roast pumpkin, basil pesto, spanish onion, feta balsamic on tumeric sourdough

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

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, guacamole, white beans, rocket and coriander

Quesadilla 18

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

Carnita's Burger 20

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

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 40

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 36

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 vegan

D.F dairy free

V.G vegetarian

Mains

11am - 2pm

6pm - 8pm

Salmon Fettuccine 30

atlantic salmon, preserved lemon, capers white wine, parmasean, dill tossed through fresh fettuccine from Fraser Coast Artisian Pasta

Mushroom Gnocchi 30

locally grown mushrooms from Fraser Coast mushrooms, sage, white wine, parmasean, fresh Gnocchi from Fraser Coast Artisian Pasta

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

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

Jack Back Pork Loin Cutlet 30 - G.F

local pork loin cutlet with a sweet potato and basil mash, congo potatoes, greens in season and house made Jack Daniels bbq sauce

Rib Fillet 47

350g grass-fed angus fat score 2+

congo potato smash with sage, walnut and garlic, rainbow dutch carrots and greens in season or mixed tomato and caprese salad with steakhouse fries

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

Andre's Fried Chicken Strips & Chips 13

Keira's Battered Fish & Chips with Tomato Sauce 13

Shardés Baby Chicken Waffle 13

Dessert

all made in house
7am - Late

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 liqueur of your choice

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

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

Apple + Cinnamon Bread and Butter Pudding 12
served with caramel mascarpone

Sticky Date Pudding 12
served with butterscotch sauce

Poached Pears 14
in ginger, whiskey + honey, vanilla bean icecream + nut brittle

Trio of Churros 12
served with hershey's chocolate sauce or dulce de leche + cinnamon sugar

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