



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.

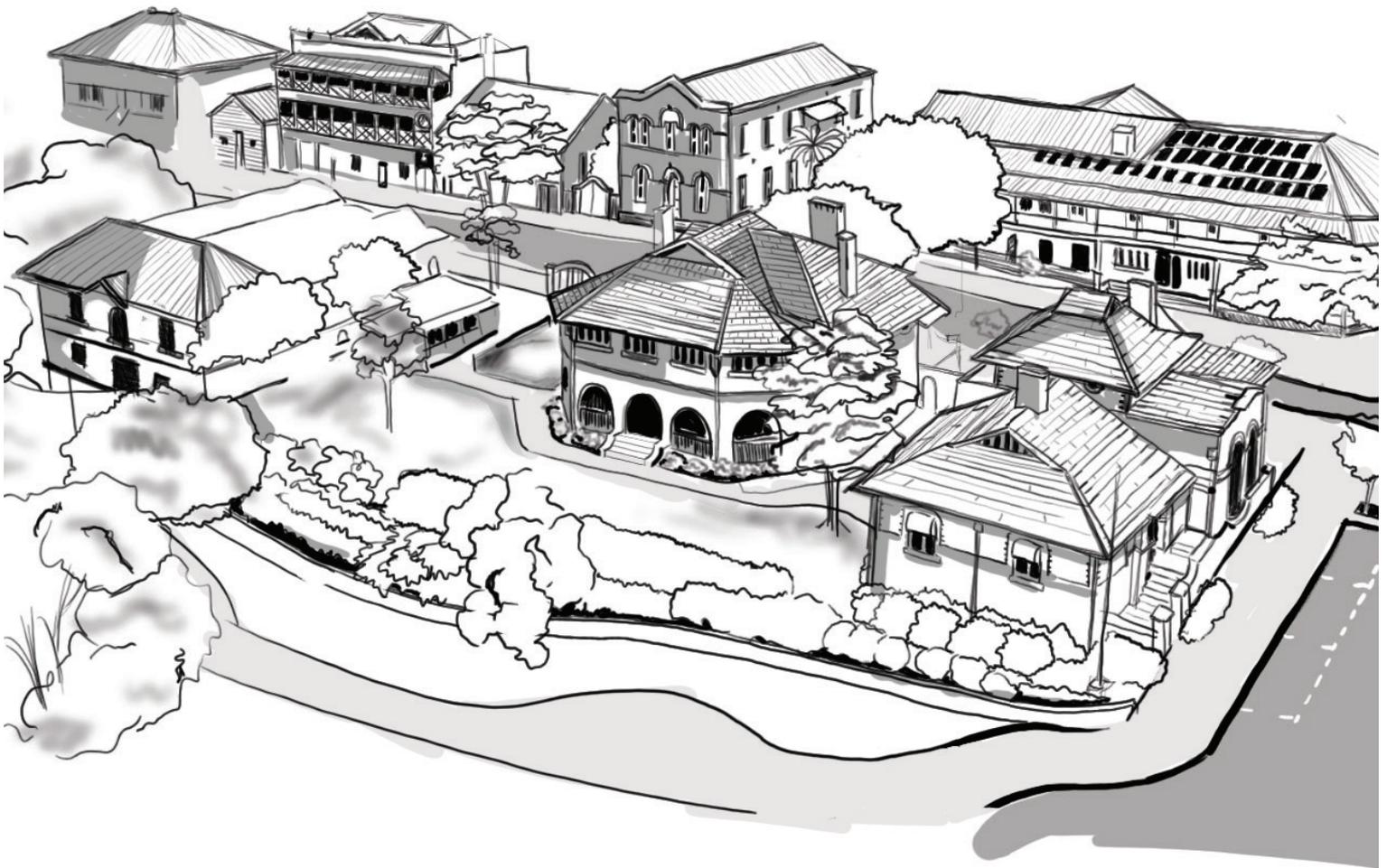
The residence has a large variety of openings which contribute to its complex form. Many of the windows in the house are glazed with pale glazed leadlight panels. Centrally placed in many of the internal rooms are decorative timber fretwork panels. Several fine fireplaces survive throughout the buildings. 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		
long black	4	4.5	5
flat white	4.5	5	5.90
cappuccino	4.5	5	5.90
latte	4.5	5	5.90
chai latte	4.5	5	5.90
belgium hot chocolate	4.5	5	6
belgium chilli hot chocolate	4.5	5	6
vienna	4.5	5	6
mocha	4.5	5	6
dirty chai latte	4.5	5	6
wet chai latte		5	6

Syrups

caramel, vanilla, hazelnut + .70

Fresh Ground Decaf + .70

Specialty Milk

soy milk from bonsoy + .70

lactose free milk from liddells + .70

almond milk from alternative milk co + .70

oat milk from alternative milk co. + .70

extra shot + .70

Loose-leaf Tea

Single

english breakfast

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 vegan

D.F dairy free

V.G vegetarian

Beverages

7am - Late

Cold Drinks

australian sparkling apani 500ml	8
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 mandarin	6
jarrito lime	6

orange juice by the glass	6
pineapple juice by the glass	6

Bundaberg soft drink

ginger beer	6
lemon lime bitters	6
blood orange	6
sarsaparilla	6
creaming soda	6
passionfruit	6
traditional lemonade	6

Bundaberg Juice

orange and mango	6
orange and passionfruit	6
tropical	6
apple	6
apple and blackcurrant	6
old fashioned lemonade	6

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Beverages

7am - Late

Whites			
150ml serving		G	B
tate margaret river	sauvignon blanc semillon	11	46
okiwi marlborough	sauvignon blanc	12	48
scrubby rise adelaide hills	sauvignon blanc	12	48
yalumba	pinot grigio	12	48
starborough son of the soil	pinot gris	13	50
tamburlaine organic	verdelho	13	50
fat bastard	california chardonnay	13	50
Sparkling & Rosé			
150ml serving		G	B
tread softly prosecco	dry	11	46
campo viejo cava	sparkling	14	54
fresita strawberry	semi sweet	12	48
mud house marlborough	rosé	11	50
pierre damour barossa	rosé	15	57
white zinfandel	california sweet rose	10	44
veuve cliquot france	champagne		110
Red			
150ml serving		G	B
tread softly S.A	pinot noir	10	42
little giant	shiraz	14	54
starborough son of the soil	pinot noir		85
wynns coonawarra	cabernet sauvignon	12	48
campo viejo rioja	tempranillo	13	50
Beer			B
hahn	premuim light 2.6%		7
great northern	aussie lager 4.2%		8
miller chill us	chelada lager 4%		8
budweiser us	pale lager 4.5%		8
pacifico clara mexico	pilsner 4.4%		8
dos equis xx mexico	lager 4.2%		8
tecate mexico	lager 4.5%		8
miller genuine draft us	lager 4.7%		9
coors USA	lager 4.2%		9
corona mexico	extra 4.5%		9
james squire broken shackles	easy drinking lager 4.6%		9
kosciuszko australia	pale ale 4.5%		9
hahn	ultra crisp 4.2% - g.f		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 tumbulgam

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 aged 8 years

12

Bourbon / Whiskey / Scotch Whiskey

jack daniels gentleman jack

tennessee

12

chivas regal

scotland

12

buffalo trace bourbon

kentucky

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

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

Cosmopolitan

vodka, triple sec, cranberry juice, lime juice



Breakfast

7am - 11am

Chilli Eggs 22

chilli scrambled free range organic eggs, housemade rosti, goats chevre on turmeric sourdough

Huevos Rancheros 22 - G.F / V.G / D.F

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

Bacon & Eggs 19

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

Eggs Benedict 22

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

Green Breakfast 22 - V.G.

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

Eggs Atlantic 22

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

California Waffles 29

belgian waffles topped with southern fried chicken, locally smoked bacon, maple syrup and ice cream

Local Mushrooms on Toast 24 - V.G.

pan fried medley of locally grown mushrooms, wilted spinach, fried haloumi, white bean, poached free range organic egg on local sourdough toast

Mexican Bacon & Egg Burrito 18

chilli scrambled free range organic eggs, locally smoked bacon, trio of mexican cheese and baby spinach rolled in a 12" tortilla toasted

Big Breakfast 26

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

Tres Leches French Toast 23

thick cut toast soaked in tres leches "three milks" dusted in cinnamon sugar with strawberry compote and passionfruit labneh

add ons

G.F bread 2 mushrooms 4 haloumi 5 bacon 5
egg 2 tomato 2 salmon 5 housemade baked beans 5

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

Starters

11am - 2pm
6pm - 8pm

Taquitos 15 G.F

ground beef, bean and cheese fried white corn tortillas served with pineapple pico de gallo, chilli lime aioli

Hervey Bay Scallops 22 G.F

five hervey bay scallops with local manuka honeyed butter and macadamia crumble

Trio of Dips 15 V.G / G.F

chefs selection of dips with housemade corn chips

House Made Arancini 20 (four)

ask your friendly waitperson for todays flavour

Bruschetta V.G. 16

pan fried local mushrooms, beetroot relish, goats chevre on local sour-dough

Zucchini Flowers 17

local zucchini flowers stuffed with housemade herbed ricotta with a fennel and walnut salad

Chilli Tempura Local Mushrooms 15 V.G

with goats chevre, white bean dip, chimmi churri

Burgers & Tacos

11 am - 2 pm

Baja Fish Tacos 23 (available on G.F corn tortillas)
trio of soft flour tortillas with peppered local reef fish, guacamole, slaw, chipotle, rocket, chilli lime aioli, coriander

Cajun Pollo Tacos 23 (available on G.F corn tortillas)
trio of soft flour tortillas with cajun chicken thigh, pineapple pico de gallo, slaw, chipotle, chargrilled capsicum and chilli lime aioli

Sombrero Tacos 23 - V (available on G.F corn tortillas)
trio of soft flour tortillas, mushroom, zucchini, slaw, guacamole, white beans, rocket and coriander

Quesadilla 20
twelve-inch flour tortilla filled with in house pulled pork, mexican three blend cheese, fire roasted jalapeno salsa and chipotle

Carnitas Burger 23
house pulled pork, spicy slaw, chargrilled pineapple, american cheese, jalapenos, served with rosemary salted fries

Fried Chicken Burger 23
southern fried chicken, local smoked bacon, american cheese, kewpie, pickles, tomato and leafy greens with rosemary salted fries

To Share

11 am - 2 pm

Cheeseboard for Two 44
trio of queensland cheeses, seasonal fruits, olives, pancetta and local sourdough

Chilli Lime Chicken Fajitas for Two 44
chicken thigh, sautéed bell peppers, spanish onions, black beans served with guacamole, fire roasted jalapeno salsa, chilli lime aioli and flour tortillas

Spicy Ground Beef Nachos for Two 38 G.F
authentic chilli con carne on a bed of house made corn chips, mexican cheese, fire roasted jalapeno salsa, guacamole, and chilli lime aioli

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

Mains

11 am - 2pm
6pm - 8pm

Granville Butchery Pork Cutlet 32 G.F
green tomato relish, apple slaw, greens in season

Cajun Pollo & Pumpkin Salad 28 G.F
roast butternut pumpkin, grilled cajun chicken, toasted pinenut, goats
chevre salad tossed through green spring salad

Grilled Local Seafood Platter MP
hervey bay scallops, local prawns, tasmanian salmon steak, seasonal fresh
local fish served with our house salad and rosemary salted fries

Spring Lamb 36 G.F
sumac seared lamb rump served medium rare, with baby zucchini, broccolini,
garden peas and crème fraîche

Grilled Tasmanian Salmon 30
grilled tasmanian salmon steak with a citrus, date, leafy green and pistachio
salad

Chilli Prawn Linguine 30
local prawns, blistered cherry tomatoes, garlic, chilli and basil pesto tossed
through fraser coast artisan pasta linguine finished with pecorino

Wild Caught Australian Fish MP *coeliac option available
served grilled or battered with our house salad, house made tartare, rosemary
salted fries or greens in season

Chimmichanga 29 *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 29
belgian waffles topped with southern fried chicken, local smoked thick cut
bacon, maple syrup and ice cream

Cancun Tart 28 G.F / V / D.F
broccolini, charred vegetables, moroccan spice tart dressed with cashew
cheese and sundried tomatoes served with a spring salad and a tangy tomato
relish

Rib Fillet 47
350g grass-fed angus fat score 2+
paris mash, rainbow dutch carrots, greens in season, housemade onion rings
choose your sauce mushroom, green peppercorn, red wine or garlic

Kids Breakfast

7am - 11am
12yrs and under

Kids bacon and cheese toasted wrap 15

Kids waffle served with vanilla ice cream, strawberries, drizzled with maple syrup 15

Bacon & Eggs & Hash Brown 15

All kids meals come with bundy oj

Kids Mains

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

Andre's Fried Chicken Strips & Chips 16

Keira's Battered Fish & Chips with Tomato Sauce 16

Shardés Baby Chicken Waffle 16

All kids meals come with bundy oj and a bowl of ice cream

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

Dessert

all made in house
7am - Late

Caramel Tiramisu 14

layered mascarpone, espresso soaked lady fingers, cream, dulce de leche

Mamas Triple Chocolate Brownie 12

with cream or ice cream

Vegan Brownie 12 G.F / V / D.F

sweet potato, cacao, walnut brownie served with seasonal fruit

Chef's Specialty Cheesecake 12

ask your friendly waitperson about todays cheesecakes

Affogato 14

espresso, vanilla ice cream and liqueur of your choice

California Carrot Cake 12

with cream or Ice cream

Persian Orange & Almond Cake 12 G.F

with cream or ice cream

House made Sweet Bread 9

ask your friendly waitperson about todays sweet bread

Trio of Churros 12

served with chocolate ganache or dulce de leche + cinnamon sugar

Liquorice Panna Cotta 12

strawberry couli, persian rosewater fairy floss

Sticky Date Pudding 12

butterscotch sauce, vanilla ice cream, peanut brittle

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian

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 of 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 and a glass of 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 your needs

G.F gluten free

V vegan

D.F dairy free

V.G vegetarian