

SNACKS

Oysters

w. lemon mignonette dressing (gf)(df)
\$4.5 ea | \$24 ½ doz

Tostada raw tuna, avocado, pickled melon,
chilli, corn tortilla (gf)(df)
\$15

Lobster roll lemon mayo, pink peppercorn,
gem lettuce (gfo)(dfo)
\$19

Wood-fired octopus w. smoked olive oil, lemon (gf)(df)
\$19

Potato scallops w. wakame-vinegar salt, aioli (gf)(v)(veo)
\$10

Buttermilk fried chicken wings w. wood-fired hot sauce (gf)
\$12

Charcuterie w spiced fig relish, charred flatbread (gfo)(df)
LP's spiced salami \$15
prosciutto \$15

FLATBREADS

Smoked pumpkin

w. ricotta, spinach, toasted almonds (v)(veo)(n)
\$18

Mushroom

w. truffle, silverbeet, pickled mushrooms (ve)
\$18

Spiced prawn

w. smoked cheek bacon, feta bell peppers (dfo)
\$21

Prosciutto

w. roasted pear, rocket & gorgonzola (dfo)
\$18



HARBORD HOTEL



FRESHIE FAVOURITES

Winter bowl roasted beets, lentils, fennel, kale,
candied grains, hazelnut vinaigrette (gf)(ve)(n)
\$18
add rotisserie chicken + \$6 | hot smoked salmon + \$8

Fish & chips battered snapper fillet,
lemon, tartare, fries (gf)(df)
\$26

Market fish fillet Jerusalem artichoke, rocket (gf)(df)
\$32

Rotisserie chicken half chook,
wood-fired baby carrots (gf)(df)
\$26

Chicken schnitzel crumbed chicken breast,
garlic parsley butter, capers, gravy, fries (gfo)
\$20
Parmigiana + \$5

Lamb ragu casarecce pasta, braised lamb shoulder,
shaved pecorino (dfo)(gfo)
\$32

Steak & chips rump 250g grain-fed, fried egg,
fries, gravy (gf)
\$26

BURGERS

Vego burger beet and quinoa patty, pickled carrot,
rocket, fries (ve)(gfo)
\$21

Cheeseburger beef patty, lettuce, tomato, cheddar
cheese, caramelised onion, fries (gfo)
\$21

SIDES

Wood-roasted Brussels sprouts
w. cheek bacon (gf)(df)(veo) \$9

Baby gem leaves w. buttermilk dressing (gf)(v)(veo) \$9

Smoky creamed corn (gf)(v) \$9

Fries w. chipotle ketchup (gf)(ve) \$9

Sweet potato fries w. aioli (gf)(v)(veo) \$12

KIDS MENU

Loopy pasta tomato & cheese (v)(dfo) \$10

Rotisserie chicken cos leaves, creamed corn (gf) \$10

Fish & chips tomato ketchup (gf)(df) \$10

Cheeseburger beef, cheddar, ketchup, fries (dfo) \$10

Tomato & cheese flatbread (veo) \$10

DESSERT

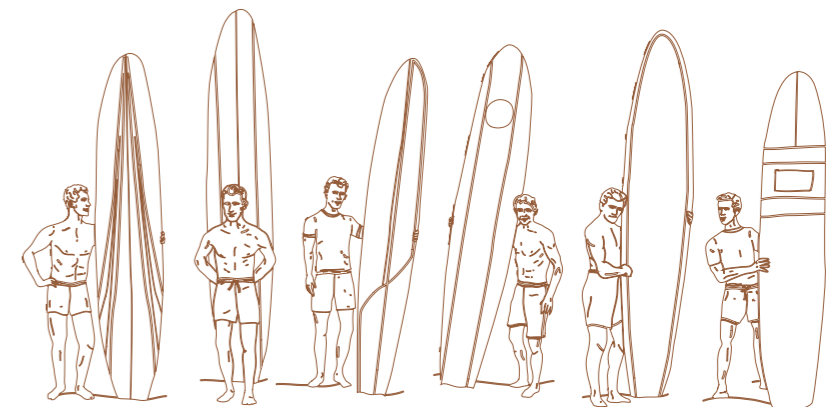
Harbord Splice vanilla ice cream, pine lime sorbet (gf) \$8

Milk choc & caramel brownie

w. vanilla bean gelato, salted caramel popcorn (gf) \$14

Our Philosophy

Simple. Fresh. Delicious. At Harbord Hotel, we use the best and most ethical local produce we can find, to serve you classic pub fare with a coastal twist. Life doesn't need to be complicated when you've got the fundamentals down to a fine art.
Good mates. Great food. Cold beer. Juicy wines. Cracking tunes.
And of course, the ocean.



BROOKVALE 6



FOOD

V Vegetarian **GF** Gluten Free **VE** Vegan **DF** Dairy Free **N** Nuts **O** Option

Monday - Thursday Lunch 12 - 3pm | Dinner 5 - 9pm
3pm - 5pm serving flatbreads and fries
All day dining Friday - Sunday from 12 noon

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy & soy product.
Card transaction surcharge applies to all EFTPOS & credit card purchases. 15% surcharge on public holidays.

SIGNATURE COCKTAILS

Longboard Martini Vanilla Vodka, aloe juice, lychee liqueur, lemon, dehydrated dragon fruit 17

Succulent Smash 78 Degrees Better Gin, elderflower liqueur, Lillet Blanc, saline, mint 18

Yeah Nah Nah Brookie's Mac macadamia liqueur, Havana Especial rum, Banane Du Bresil 18

Strawberries & Cream Rose Spritz Chandon Sparkling Rose, Fraise de Bois, vanilla, soda 15

Creaming Campari Soda Campari, house creaming soda, orange 15

Sundream Sour Brookie's cumquat gin, mandarin infused Aperol, lemon, egg whites 17

Cloud Break Coconut washed gin, mango liqueur, housemade pineapple skin cordial 17

Oceanside Manly Spirits Coastal Gin, mango syrup, blackberry liqueur, coastal botanicals 18

Mandarin Aperol Spritz Mandarin infused Aperol, prosecco, soda 16

Pineapple Rum & Soda Havana Club Anejo, housemade pineapple cordial, lime 11

THE CLASSICS

Blood Mary Vodka, tomato juice, herbs & spices 18
Negroni Bombay Gin, Campari, sweet vermouth 18
Espresso Martini Mr. Black, vodka, vanilla, espresso 18
Margarita Tequila, Triple Sec, Agave Nectar, lime 18
Old Fashioned Woodford reserve bourbon, Angostura Bitters, sugar, orange bitters 19

WINE

FIZZ

A' By Arras Cuvee Sparkling
 Amanti Prosecco
 Chandon Rose Sparkling
 Veuve Cliquot
 Moet & Chandon Rose Imperial
 Veuve Cliquot (Magnum)

VINTAGE	REGION	GLS	BTL
NV	Tamar Valley, TAS	11	62
NV	Veneto, ITA	9.5	55
NV	Yarra Valley, VIC	14	74
NV	Reims, FRA	22	119
NV	Epernay, FRA		129
NV	Reims, FRA		230

WHITE

Riesling Freak No.3
 Soho Peggy Sauvignon Blanc
 Cloudy Bay Sauvignon Blanc
 Cape Mentelle Semillon Sauvignon Blanc
 Vinuva Pinot Grigio (Organic)
 Even Keel Pinot Gris
 Clarence House 'Estate' Chardonnay
 Scorpo 'Aubaine' Chardonnay

VINTAGE	REGION	GLS	BTL
2020	Clare Valley, SA	13	62
2020	Marlborough NZ	9.5	45
2020	Marlborough NZ		82
2019	Margaret River, WA	11	50
2019	Sicily, ITA	11	50
2019	Mornington Peninsula, VIC		65
2018	Cambridge, TAS	15	69
2019	Mornington Peninsula, VIC		77

WINE

PINK

Vinteloper Rose
 Ete de Elodie Rose
 Maison Saint AIX Rose
 Chateau L'Aumerade 'Marie Christine' Rose
 Maison Saint AIX (Magnum)

VINTAGE	REGION	GLS	BTL
2020	Adelaide Hills, SA	11	50
2018	Provence, FRA	12	56
2019	Provence, FRA		76
2018	Provence, FRA		86
2019	Provence, FRA		145

RED

Terra Sancta 'Mysterious Diggings' Pinot Noir
 Stargazer 'Rada' Pinot Muenier / Pinot Noir
 Terrazas 'Reserva' Malbec
 Cork Cutters Merlot
 Rusden 'Driftsand' Grenache Shiraz Mataro
 McHenry Hohnen 'Rocky Road' Cabernet Merlot
 Petaluma Cabernet Sauvignon
 Semprevino Shiraz
 Henschke 'Five Shillings' Shiraz

VINTAGE	REGION	GLS	BTL
2019	Central Otago, NZ	9.5	45
2020	Coal/Pipers River, TAS		79
2017	Mendoza, ARG	14	65
2018	Margaret River, WA		60
2019	Barossa Valley, SA	11	50
2017	Margaret River, WA		62
2018	Coonawarra, SA	15	69
2019	McLaren Vale, SA	14	65
2019	Barossa Valley, SA		72

NON - ALCOHOLIC

Apertivo Spritz Lyre's Italian Spritz, tonic, soda, orange 11
Harbord Horchata almonds, rice, cinnamon, oat milk, sugar 8
Pinetree Punch Searrift spirit, pineapple skin cordial, lime, rosemary, soda 11
Drive Home G&T Lyre's gin, Fever Tree Light Tonic, orange peel, rosemary 11

Heineken 0.0 Lager 0.0% Netherlands 6
Heaps Normal Quiet XPA 0.5% Canberra 7
Big Drop Milk Stout 0.5% Docklands 7

DRINKS

BEER OF THE MONTH



Young Henrys Rolling Stone The Unifier



5.4% Newtown, NSW 8

SESSIONABLE

TINNIES

4 Pines Indian Summer 4.2% Brookvale 8
 4 Pines Pacific Ale 3.5% Brookvale 7
 Balter Lager 5.0% Currumbin 9
 Capital Coast Ale 4.3% Canberra 9
 Mornington Draught 4.6% Mornington 7
 Mountain Goat Billy The Mid 3.5% Richmond 7
 Pirate Life Lager 4.5% Port Adelaide 9
 Stomping Ground Lager 4.7% Collingwood 8
 Young & Henrys Natural Lager 4.2% Newtown 9

BOTTLES

4 Pines Kolsch 4.6% Brookvale 8
 Big Wave 4.2% Hawaii 11
 Byron Bay Lager 4.4% Byron Bay 8
 Longboard 4.6% Hawaii 11
 Moon Dog Lager 4.5% Abbotsford 8
 Stone & Wood Green Coast 4.7% Byron Bay 9

CIDER

Barossa Crushed Apple 5.1% Barossa Valley 9
 Batlow Cloudy Apple 4.3% Batlow 10
 The Hills Pear 5.1% Adelaide Hills 9
 Bilpin Blush 3.4% Bilpin 11
 Bulmers 4.8% Herefordshire 9
 Strongbow Dry 5.1% Herefordshire 9

DRAUGHT

4 Pines Pale Ale 10
 4 Pines IPA 11
 Balter Captain Sensible 9
 Balter Easy Hazy 9
 Balter XPA 10
 Brookvale Ginger Beer 11
 Byron Bay Hazy 9
 Carlton Draught 8

Coopers Pale Ale 8.5
 Furphy 8.5
 Great Northern 7.5
 Hahn Super Dry 8.5
 Peroni 12

Pure Blonde 8.5
 Reschs 8
 Single Fin Pale Ale 9.5
 Somersby Cider 9
 Stone & Wood Pacific Ale 10
 Tooheys New 8
 Tooheys Old 8
 The Grifter Brewing Co. Serpents Kiss 9
 Victoria Bitter 8
 XXXX Gold 7.5
 Young Henrys 9.5
 Newtowner

FLAVOURED

TINNIES

Brookvale Union Peach Ice Tea 4.0% Brookvale 11
 Moon Dog Fizzer Tropical 4.0% Abbotsford 11
 Moon Dog Lagoon Matata 4.2% Abbotsford 9
 Nomad Luau 4.1% Brookvale 10
 Nomad Rosie's Raspberry 3.8% Brookvale 9
 Pirate Life Acai & Passionfruit 3.5% Port Adelaide 9
 Stone & Wood Gatherer 4.2% Bryon Bay 11
 Wayward Weisse Raspberry 3.8% Camperdown 11
 White Claw Seltzer 4.5% Dublin 12

BOTTLES

Dirty Bucha Vodka 4.2% Byron Bay 12
 Matso's Ginger Beer 3.5% Broome 12
 Matso's Mango Beer 4.5% Broome 11

PALE ALES

TINNIES

Akasha Freshwater Pale Ale 5.0% Five Dock 10
 Atomic Pale Ale 4.7% Palmyra 9
 Cooper's XPA 5.2% Adelaide 9
 Modus Pale Ale 5.3% Mona Vale 11
 Mountain Goat Pale Ale 5.2% Richmond 9
 Philter XPA 4.2% Marrickville 9
 Seventh Day XPA 4.7% Brookvale 10
 Side Track XPA 3.5% Palmyra 7
 Two Bays Pale Ale (Gluten Free) 4.5% Mornington 11
 Your Mates Larry Pale Ale 4.5% Sunshine Coast 11

BOTTLES

Bridge Road Beechworth 4.8% Beechworth 11
 Lord Nelson 3 Sheets 4.9% The Rocks 10
 Stone & Wood Cloud Catcher 5.0% Byron Bay 10

HEAVY

TINNIES

Balter Hazy IPA 6.0% Currumbin 11
 Balter Strong Pale Ale 5.9% Currumbin 10
 Batch "Elsie The Milk" Stout 4.4% Marrickville 11
 Bentspoke Crankshaft IPA 5.8% Canberra 11
 Big Shed Boozy Fruit NEIPA 6.0% Royal park 13
 Green Beacon Windjammer IPA 6.0% Teneriffe 9
 Hop Nation Jedi Juice NEIPA 7.1% Footscray 14
 Modus Sonic Prayer IPA 6.0% Mona Vale 12
 Mornington Brown 5.0% Mornington 8

BOTTLES

4 Pines Nitro Stout 5.1% Brookvale 8
 Mountain Goat High Tale Ale 4.5% Richmond 9
 White Rabbit Dark Ale 4.9% Geelong 9

INTERNATIONAL

Asahi Super Dry 5.0% Tokyo 10
 Corona 4.6% Mexico City 10
 Heineken 5.0% Netherlands 10
 Pacifico 4.4% Mexico 10

THE
²⁰ FRESHWATER ⁹⁶
 Beach House