

SNACKS

Oysters

w. dill oil, lemon (gf)(df)
\$5 ea | \$25 ½ doz

Tostada w. raw tuna, pickled melon, avocado, chilli,
corn tortilla (gf)(df)
\$19

Lobster roll w. lemon mayo, pink peppercorn,
gem lettuce, salt 'n' vinegar crisps (gfo)(dfo)
\$22

Heirloom tomatoes & burrata w. basil,
black olive crumb (v)(gf)(veo)
\$19

Mac n cheese croquette w. chipotle ketchup, aioli (v)
\$14

Potato scallops w. wakame-vinegar salt, aioli (gf)(v)(veo)
\$15

Buttermilk fried chicken wings w. wood-fired hot sauce (gf)
\$15

FLATBREADS

Potato & zucchini

w. gorgonzola, pomegranate (veo)(dfo)
\$22

Spicy prawn

w. cheek bacon, roasted capsicum, feta (dfo)
\$25

Prosciutto

w. roasted pear, rocket, blue cheese (dfo)
\$23

Wood-fired lamb shoulder

w. mint salsa verde, goat's cheese (dfo)
\$24



HARBORD HOTEL



FRESHIE FAVOURITES

Summer bowl

edamame, slaw, black quinoa, dukkah,
sesame seed dressing
w. falafel (gf)(ve) \$23
w. ocean trout (gf)(df) \$25
w. rotisserie chicken (gf)(df) \$24

Wood-fired barramundi

charred cos, salsa verde (gf)(df)
\$36

Spanner crab spaghetti

garlic lemon butter, chilli, chives (gfo)(dfo)
\$36

Fish & chips

battered dory fillet, lemon, tartare, fries (gf)(df)
\$28

Lemon & paprika rotisserie chicken

wood-fired baby carrots, rosemary gravy (gf)(df)
\$27

Chicken schnitzel

herb garlic butter, gravy, fries (gfo)(dfo)
\$25
Parmigiana + \$3

Steak & chips

250g grain-fed rump, fried egg, fries, gravy (gf)(df)
\$32

BURGERS

Vego burger smoked kale & quinoa patty, avocado,
rocket, fries (ve)(gfo)
\$21

Cheeseburger beef patty, swiss cheese, pickles,
onion jam, fries (gfo)
\$23

SIDES

Wood-fired broccolini

w. pesto (gf)(dfo) \$12

Summer leaf salad

w. agave, mustard dressing (gf)(df) \$9

Smoky creamed corn (gf)(v) \$10

Fries w. chipotle ketchup (gf)(ve) \$11

Sweet potato fries w. aioli (gf)(v)(veo) \$13

KIDS MENU

Pasta tomato & cheese (gf)(v)(dfo) \$12

Fish & chips tomato ketchup (gf)(df) \$12

Cheeseburger beef patty, cheddar,
ketchup, fries (gfo) \$12

Tomato & cheese flatbread (veo) \$12

DESSERT

Lemon & lime ice cream w. pineapple gel (gf) \$8

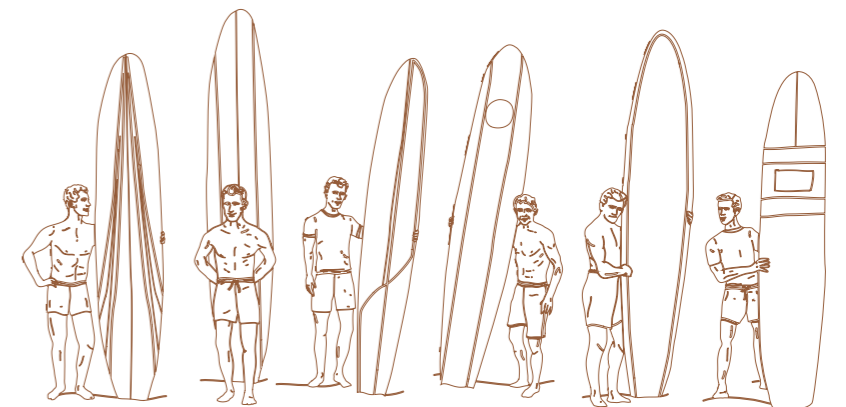
Passionfruit gelato w. smashed meringue,
whipped cream (gf) \$14

Dark chocolate delice w. summer berries,
shaved white chocolate (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

Lunch 12 - 3pm | Dinner 5 - 9pm
3pm - 5pm serving flatbreads and fries

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 18

Garden Variety Hickson Rd. Aussie Gin, triple sec, elderflower, apple lactic, cucumber 20

One Night In Paris Bombay Dry Gin, raspberry, pineapple, dry vermouht 18

SPRITZERS & SODAS

Strawberries & Cream Spritz Chandon Sparkling Rose, fraise de bois, vanilla, soda, stawberries 17

Açaí Spritz Four Pillars Bloody Shiraz Gin, Chambord, Arras Cuvee, acai, soda, goji berries 19

Acai Bowl Fizz Bacardi Carta Blanca, Creme de Banane, Coconut Bacardi, acai, soda 20

Sunset Stretch Corazon Blanco Tequila, pineapple, honey infused vermouht, passionfruit pulp 19

Peanut Butter & Honey Espresso Mr.Black, Sheep Dog Peanut Butter Whiskey, espresso, salt 20

Salted Raspberry Lemonade Vodka, housemade raspberry cordial, lemon, salt, soda 12

Pineapple Rum & Soda Bacardi Gold, housemade pineapple cordial, lime, soda 13

THE CLASSICS

Mai Tai White & dark rum, curacao, orgeat, lime 19

Negroni Bombay Gin, Campari, sweet vermouht 19

Espresso Martini Mr. Black, vodka, vanilla, espresso 19

Margarita Tequila, triple sec, agave nectar, lime 19

Old Fashioned Woodford Reserve Bourbon, Angostura Bitters, sugar, orange bitters 20

WINE

FIZZ

Jarretts Sparkling
Chandon Sparkling
Amanti Prosecco
Chandon Rose Sparkling
Moet & Chandon Rose Imperial
Veuve Cliquot
Ruinart Blanc de Blancs
Veuve Cliquot (Magnum)

WHITE

Riesling Freak No.3
Soho Peggy Sauvignon Blanc
Shaw + Smith Sauvignon Blanc
Cloudy Bay Sauvignon Blanc
Andrew Thomas Semillon Sauvignon Blanc
Vinuva Pinot Grigio (o)
Even Keel Pinot Gris (o)
Cape Mentelle Brooks Chardonnay
Clarence House 'Estate' Chardonnay

VINTAGE	REGION	GLS	BTL
NV	Orange, NSW	12	66
NV	Yarra Valley, VIC		82
NV	Veneto, ITA	10	55
NV	Yarra Valley, VIC	15	82
NV	Epernay, FRA		129
NV	Reims, FRA	25	140
NV	Reims, FRA		220
NV	Reims, FRA		230

2022	Clare Valley, SA	13	62
2021	Marlborough, NZ	10	45
2022	Adelaide Hills, SA		78
2022	Marlborough NZ		89
2022	Hunter Valley, NSW	11	50
2021	Sicily, ITA	11	50
2022	Mornington Peninsula, VIC		65
2022	Margaret River, WA	12	56
2022	Cambridge, TAS		75

PINK

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

RED

Terra Sancta 'Mysterious Diggings' Pinot Noir
Scorpo 'Noirien' Pinot Noir (o)
Terrazas 'Reserva' Malbec
Chianti Colli Senesi (ve)
Oates End Tempranillo
Rusden 'Driftsand' Grenache Shiraz Mataro (ve)
Semprevino Shiraz
Henschke 'Five Shillings' Shiraz (o)
McHenry Hohnen 'Rocky Road' Cabernet Merlot (o,b,ve)
Elderton Cabernet Sauvignon
Hesketh Penola Cabernet Sauvignon

VINTAGE	REGION	GLS	BTL
2021	Adelaide Hills, SA	12	56
2021	Provence, FRA	12	56
2021	Provence, FRA	17	79
2021	Provence, FRA		86
2021	Provence, FRA		145
2020	Central Otago, NZ	10	45
2022	Mornington Peninsula, VIC		76
2019	Mendoza, ARG	15	70
2020	Tuscany, ITA		56
2021	Margaret River, WA		56
2021	Barossa Valley, SA	11	50
2018	McLaren Vale, SA	15	70
2021	Barossa Valley, SA		72
2017	Margaret River, WA		62
2021	Barossa Valley, SA		75
2019	Coonawarra, SA	14	65

| (o) organic | (b) biodynamic | (ve) vegan |

NON - ALCOHOLIC

Apertivo Spritz Lyre's Italian Spritz, tonic, soda, orange 12

Pinetree Punch Seadrift spirit, pineapple skin cordial, lime, rosemary, soda 12

Drive Home G&T Lyre's gin, Fever-Tree Light Tonic, orange peel, rosemary 12

Dry Tai Lyre's Amaretti, spiced orgeat, lime 12

Housemade Sodas Açaí & passionfruit, raspberry or pineapple 7

Heineken 0.0 Lager 0.0% Netherlands 6

Heaps Normal Quiet XPA 0.5% Canberra 7

SESSIONABLE

TINNIES

4 Pines Indian Summer	4.2%	Brookvale	8
7th Day Pilsner	4.9%	Brookvale	10
Balter Lager	5.0%	Currumbin	9
Beaches Brewery Hazy Lager	4.8%	Brookvale	9
Bells Beach Session Ale	3.5%	Torquay	8
Bucketty's Lager	4.5%	Brookvale	9
Freshwater Freshie Pils	4.2%	Brookvale	10
Freshwater Wedge Cerveza	4.6%	Brookvale	10
Little Creatures Pacific Ale	4.4%	Geelong	9
Moon Dog Lager	4.5%	Abbotsford	8
Pipe Dreams	4.2%	Fremantle	8
Pirate Life Lager	4.5%	Port Adelaide	9
Steel City All Day Lager	3.5%	Merewether	9
Surfcraft Brewing Pintail Lager	4.2%	Brookvale	9
Young Henrys Natural Lager	4.2%	Newtown	9

BOTTLES

4 Pines Kolsch	4.6%	Brookvale	8
Big Wave	4.2%	Hawaii	11
Stone & Wood Green Coast	3.5%	Byron Bay	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

FLAVOURED

TINNIES

Batch Pash The Magic Dragon	4.5%	Marrickville	10
Brookvale Union Lemon Squash	6.0%	Brookvale	12
Brookvale Union Peach Ice Tea	4.0%	Brookvale	11
Brookvale Union Vodka LLB	4.0%	Brookvale	11
Doozy Watermelon Seltzer	4.2%	Bondi	11
Fizzer Pink Flamingo Seltzer	4.0%	Abbotsford	9
Griiter Watermelon Pilsner	4.4%	Marrickville	11
Griiter Pink Galah Pink Sour	4.5%	Marrickville	11
Little Dragon Ginger Beer	4.0%	Byron Bay	10
Nomad Rosie's Raspberry	3.8%	Brookvale	9
Pirate Life Acai & Passionfruit	3.5%	Port Adelaide	9
Suntory 196 Double Grape	6.0%	Tokyo	12
Wayward Weisse Raspberry	3.8%	Camperdown	11
White Claw Seltzer Lime	4.5%	Dublin	12
White Claw Seltzer Mango	4.5%	Dublin	12

HAPPY HOUR

MONDAY - FRIDAY 4pm till 6pm
\$6 House Beer, Wines & Spirits
\$12 Margaritas
Excluding public holidays

PALE ALES

TINNIES

7th Day XPA	4.7%	Brookvale	10
Akasha Freshwater Pale Ale	5.0%	Five Dock	10
Ballistic Hawaiian Haze Pale	4.8%	Salisbury	11
Batch American Pale Ale	5.2%	Marrickville	10
Bucketty's Aussie Hazy Pale	4.5%	Brookvale	9
Capital Trail Pale	4.7%	Canberra	8
Green Beacon Wayfarer	4.9%	Teneriffe	10
Lord Nelson 3 Sheets Pale Ale	4.9%	The Rocks	11
Modus Pale Ale	5.3%	Mona Vale	8
Nomad South Pacific Pale Ale	4.1%	Brookvale	9
Ocean Reach Pale Ale	5.0%	Phillip Island	10
Pirate Life South Coast Pale Ale	4.4%	Port Adelaide	10
Single Fin Summer Ale	4.5%	Perth	9
Two Bays Pale Ale (GF)	4.5%	Mornington	12
Your Mates Larry Pale Ale	4.5%	Sunshine Coast	11

BEER OF THE MONTH



Check what's tapped today from our favourite breweries



HEAVY

TINNIES

7th day Red IPA	6.2%	Brookvale	11
Balter Hazy IPA	6.0%	Currumbin	11
Bentspoke Crankshaft IPA	5.8%	Canberra	11
Big Shed Boozy Fruit NEIPA	6.0%	Royal park	12
Bucketty's West Coast IPA	7.0%	Brookvale	12
Capital Hang Loose Juice NEIPA	6.0%	Canberra	11
Green Beacon Windjammer IPA	6.0%	Teneriffe	9
Modus Sonic Prayer IPA	6.0%	Mona Vale	11
Pirate Life Mosaic IPA	7.0%	Port Adelaide	11

BOTTLES

4 Pines Nitro Stout	5.1%	Brookvale	8
White Rabbit Dark Ale	4.9%	Geelong	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
Somersby Apple Cider	4.5%	Sydney	9
Strongbow Dry	5.1%	Herefordshire	9

DRINKS