

SNACKS

OYSTERS	6 EA / 32 ½ DOZ
Sydney Rock oysters, cava vinegar mignonette, lemon ^{(gf)(df)}	
WOOD-FIRED FOCACCIA	10
w. chilli marinated olives, EVOO, sea salt ^(ve)	
BURRATA	21
w. nectarine, basil, white balsamic, EVOO ^{(gf)(v)}	
4 CHEESE ARANCINI	18
w. blue cheese ranch ^(v)	
CRISPY ZUCCHINI FLOWERS	16
w. eschalots, baby capers, fetta, kale crisps ^{(gf)(v)(veo)}	
POTATO SCALLOPS	16
w. wakame vinegar salt ^{(gf)(df)(veo)}	
SNAPPER CEVICHE	17
w. red onion, coriander, chilli, lemon juice, tiger's milk, cassava cracker ^{(gf)(df)}	
RAW TUNA TOSTADA	19
w. pickled melon, avocado, jalapeño, chilli, coriander ^{(gf)(df)}	
LOBSTER ROLL	24
w. lemon mayo, gem lettuce, salt & vinegar crisps ^(gf)	
BUTTERMILK FRIED CHICKEN WINGS	16
w. wood-fired hot sauce ^(gf)	
WOOD-FIRED PORK BELLY BITES	20
w. pineapple bbq glaze ^{(gf)(df)}	
SMOKED PORK ROLLS (3)	23
w. coriander, cucumber, slaw, chipotle mayo	

PIZZA'S - CALI STYLE

4 CHEESUS	26
w. pecorino, goats cheese, gorgonzola, mozzarella, sugo, oregano ^(v)	
SHROOOOM	26
w. mushroom, confit zucchini, spinach, mozzarella, sugo, parsley ^{(veo)(v)}	
SHRIMP THE BEST	32
w. prawn, whipped ricotta, leek, chilli, mozzarella, parsley	
PROSCIUTTO	28
w. peach, rocket, balsamic, mozzarella, sugo	
HENNY PENNY	26
w. shredded rotisserie chicken, black olives, ranch sauce, mozzarella, sugo	
PEPPERONI	28
w. pepperoni, red onion, oregano, mozzarella, sugo	
BO PEEP	28
w. wood-fired lamb, fig jam, verde, rocket, goats cheese ^(df)	



EST. HARBORD 1928 HOTEL

FRESHIE FAVOURITES

HARBORD CAESAR	20
w. baby gem, focaccia croutons, Caesar dressing, soft boiled egg, pancetta, pecorino ^(gf) Salmon ^{(gf)(df)} 10 Roasted chicken ^{(gf)(df)} 7 Grilled haloumi ^{(gf)(v)} 6	
CALIFORNIA BOWL	20
w. quinoa, bean, corn, avocado, salad leaves, tomato salsa, lime Salmon ^{(gf)(df)} 10 Roasted chicken ^{(gf)(df)} 7 Grilled haloumi ^{(gf)(v)} 6	
CHARRED CAULI BLOSSOM	27
w. romesco, red peppers, smoked almonds, petit bouche ^{(gf)(df)(ve)}	
PRAWN LINGUINE	34
w. tiger prawns, chilli, confit tomatoes, lemon zest, butter, basil ^(gf)	
WOOD-FIRED BARRAMUNDI	38
w. romesco, asparagus, lemon, petit bouche ^{(gf)(df)}	
FISH N CHIPS	29
w. NZ Dory fillets, chips, salad, tartare, lemon ^{(gf)(df)}	
HAND CRUMBED CHICKEN SCHNITZEL	27
w. salad, chips, gravy, garlic, parsley, lemon butter ^(gf) + <i>parmi it</i>	
CRUMBED PORK CUTLET	32
w. thyme, remoulade, lemon	

FROM THE FIRE

ROTISSERIE CHICKEN	HALF 32 / WHOLE 59
w. Dutch baby carrots, dukkha, gravy ^{(gf)(df)(n)}	
250GM HUNTER VALLEY RUMP	36
w. fried egg, chips, rocket salad, gravy ^{(gf)(df)}	
HARBORD FRITES	38
w. 250gm Red Gum Creek sirloin, green peppercorn butter, chips, rocket salad ^{(gf)(df)}	
350GM GREAT SOUTHERN SCOTCH FILLET	42
w. chips, rocket salad, gravy ^{(gf)(df)}	
GRILLED LAMB CUTLETS	42
w. baby leeks, roasted tomato salsa, herbed crumbs ^{(gf)(df)}	
SLOW ROASTED WHOLE LAMB SHOULDER ON THE BONE	69
w. seasonal leaves, dukkha, grilled lemon ⁽ⁿ⁾	

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.



GOOGLE PLAY STORE



APPLE APP STORE

SCAN TO SIGN UP FOR A FREE
4 PINES JAPANESE LAGER
you'd be silly not to!

BURGERS

VEGO BURGER	23
w. falafel patty, avocado, lettuce, tomato, beetroot, chipotle ketchup, chips ^{(gf)(veo)}	
CHICKEN BURGER	25
w. southern crumbed chicken breast, pineapple, bacon, cheese, lettuce, chipotle aioli, chips	
WAGYU BURGER	25
w. wagyu patty, lettuce, tomato, cheese, onions, pickles, aioli, chipotle ketchup, chips ^{(gf)(df)}	
DELUXE BURGER	32
w. wagyu patty, egg, bacon, pineapple, cheese, lettuce, tomato, beetroot, burger sauce, onion rings, chips ^{(gf)(df)}	
STEAK SAMBO	29
w. scotch fillet, Turkish bread, Swiss cheese, aioli, BBQ sauce, lettuce, tomato, beetroot, chips ^{(gf)(df)}	

SIDES

CHAR-GRILLED GREEN BEANS	12
w. salsa verde, almonds, orange zest ^{(gf)(ve)(n)}	
PEACH & FENNEL SALAD	14
w. goats cheese, mint, white balsamic ^{(gf)(veo)}	
VINE RIPENED TOMATO SALAD	14
w. red onion, rocket, EVOO, aged balsamic ^{(gf)(ve)}	
CHIPS	11
w. chipotle ketchup ^{(gf)(ve)}	
SWEET POTATO CHIPS	13
w. aioli ^{(gf)(ve)}	

DESSERTS

CHURROS	15
w. cinnamon sugar, dark chocolate sauce ^(v)	
MANGOMISU	15
w. caramelised mango, mascarpone, passionfruit, coconut ^{(gf)(v)}	
BRULEED CARROT CAKE	15
w. anglaise sauce, vanilla bean ice cream, toasted almonds ^{(gf)(v)(n)}	
KIDS	
PASTA	13
w. tomato & cheese ^{(gf)(v)(df)}	
FISH & CHIPS	13
w. tomato ketchup ^{(gf)(df)}	
CHEESEBURGER	13
w. beef patty, cheddar, ketchup, fries ^(gf)	
HAM & CHEESE PIZZA	13
w. ham, mozzarella, tomato sugo ^(vo)	

Ask our staff for a kids colouring page



◆ WE ARE OCEAN FRIENDLY CERTIFIED ◆

Heads Up! 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.

V VEGETARIAN | GF GLUTEN FREE | VE VEGAN | DF DAIRY FREE | N NUTS | O OPTION

• Good vibes optimal, shoes optional •

COCKTAILS

SIGNATURES

LONGBOARD MARTINI	20
Vodka, aloe juice, lychee liqueur, lemon, vanilla	
BLUE COCONUT MARGARITA	20
Coconut washed tequila, Marionette Mandarin Blue Curacao, flat champagne syrup, lime	
GRAPEROL FIZZ	20
Aperol, Noilly Prat dry vermouth, champagne acid, grapefruit, whites	
THE DUCHESS	20
Bombay Dry Gin, St. Germain, blueberry, lemon	

SPRITZERS & SODAS

SUN-TOUCHED SPRITZ	19
Tanica, grapefruit, prosecco, soda	
FRESHIE COLLINS	19
Orange peel infused Bombay Sapphire, vanilla, lemon, soda	
SALTED RASPBERRY LEMONADE	13
Vodka, housemade raspberry cordial, lemon, salt, soda	
PINEAPPLE RUM & SODA	14
Bacardi Gold, housemade pineapple cordial, soda	

CLASSICS

NEGRONI	22
Bombay Sapphire Gin, Campari, sweet vermouth	
ESPRESSO MARTINI	20
Grey Goose Vodka, Kawa Coffee Liqueur, vanilla, espresso	
MARGARITA	19
Tequila, Triple Sec, agave, lime	
SPICY MARGARITA	22
Patron Silver Tequila, Triple Sec, agave, lime, habanero	
OLD FASHIONED	20
Buffalo Trace Bourbon, Angostura Bitters, sugar, orange bitters	
MOJITO	19
Bacardi Carta Blanca Rum, lime, sugar, mint	

All classic cocktails are available upon request.

NON-ALC

APERTIVO SPRITZ Lyre's Italian Spritz, tonic, soda, orange ..	14
DRIVE HOME G&T	14
Lyre's London Dry, Fever-Tree Light Tonic, orange peel, rosemary	
SPICY N'ARG Seadrift Marine, lime, agave, habanero	14
HOUSEMADE SODAS	8
Raspberry, pineapple, blueberry & grapefruit	

ICE COLD BEERS

SESSIONABLE

TINNIES

4 Pines Pacific Ale	3.5%	Brookvale	9
7th Day Pilsner	4.9%	Brookvale	11
Beaches Brewery Hazy Lager	4.8%	Brookvale	10
Better Beer Middy	3.8%	Torquay	9
Bucketty's Cerveza De Brookvale	4.2%	Brookvale	10
Coopers Australian Lager	4.2%	Adelaide	10
Freshwater Freshie Pils	4.2%	Brookvale	11
Gage Roads Airtime	4.2%	Fremantle	12
Little Creatures Pacific Ale	4.4%	Geelong	10
Pirate Life Frontside Ale	4.5%	Port Adelaide	10
Surfcraft Pintail Lager	4.2%	Brookvale	10
Surfcraft Vee Bottom Session Ale	3.5%	Brookvale	9
Wayward Everyday Ale	4.2%	Camperdown	11
Wayward Hazy Mid	3.5%	Camperdown	9
Young Henrys Natural Lager	4.2%	Newtown	10

BOTTLES

4 Pines Kolsch	4.6%	Brookvale	9
Balter Cerveza	4.0%	Currumbin	11
Stone & Wood Green Coast	3.5%	Byron Bay	10

INTERNATIONAL

Asahi Super Dry	5.0%	Japan	11
Corona	4.6%	Mexico	11
Dos Equis XX	4.4%	Mexico	8
Heineken	5.0%	Netherlands	11

HEAVY

TINNIES

Akasha Mosaic IPA	6.8%	Five Dock	11
Balter Hazy IPA	6.0%	Currumbin	12
Bentspoke Crankshaft IPA	5.8%	Canberra	12
Big Shed Boozy Fruit NEIPA	6.0%	Royal park	13
Capital Hang Loose Juice NEIPA	6.0%	Canberra	12
Green Beacon Windjammer IPA	6.0%	Teneriffe	10
Grifter Big Sur	6.7%	Marrickville	12
Modus Sonic Prayer IPA	6.0%	Mona Vale	12
Stone & Wood Jasper Red Ale	5.4%	Byron Bay	12

BOTTLES

4 Pines Nitro Stout	5.1%	Brookvale	11
White Rabbit Dark Ale	4.9%	Geelong	11

FLAVOURED

TINNIES

Batch Pash The Magic Dragon	4.5%	Marrickville	11
Brookvale Union Lemon Squash	6.0%	Brookvale	13
Brookvale Union Peach Ice Tea	4.0%	Brookvale	12
Brookvale Union Vodka LLB	4.0%	Brookvale	12
Capital Blackberry Lemonade	3.5%	Canberra	11
Doozy Watermelon Seltzer	4.2%	Bondi	12
Grifter Watermelon Pilsner	4.4%	Marrickville	12
Grifter Pink Galah Pink Sour	4.5%	Marrickville	12
Hard Fizz Passionfruit & Guava	4.0%	Burleigh	12
Little Dragon Ginger Beer	4.0%	Byron Bay	11
Pirate Life Acai & Passionfruit	3.5%	Port Adelaide	10
Suntory 196 Double Grape	6.0%	Tokyo	13
Wayward Weisse Raspberry	3.8%	Camperdown	12
White Claw Seltzer Lime	4.5%	Dublin	13
White Claw Seltzer Mango	4.5%	Dublin	13

PALE ALES

TINNIES

4 Pines Pale Ale	5.1%	Brookvale	9
7th Day XPA	4.7%	Brookvale	11
Akasha Freshwater Pale Ale	5.0%	Five Dock	11
Beaches Brewery Crisp Pale	5.0%	Brookvale	11
Capital Trail Pale	4.7%	Canberra	10
Gage Roads Single Fin	4.5%	Fremantle	10
Green Beacon Tropical Pale	4.9%	Teneriffe	11
Lord Nelson 3 Sheets Pale Ale	4.9%	The Rocks	11
Mountain Culture Status Quo	5.2%	Katoomba	11
Nomad South Pacific Pale Ale	4.1%	Brookvale	10
Ocean Reach Pale Ale	5.0%	Phillip Island	11
Philter Hazy Pale	5.3%	Marrickville	11
Pirate Life South Coast Pale Ale	4.4%	Port Adelaide	11
Two Bays Pale Ale (GF)	4.5%	Mornington	13
Your Mates Larry Pale Ale	4.5%	Warana	11

CIDER

Barossa Crushed Apple	5.1%	Barossa	10
Batlow Cloudy Apple	4.3%	Batlow	11
The Hills Pear	5.1%	Adelaide Hills	11
Bilpin Blush	3.4%	Bilpin	11
Somersby Apple	4.5%	Denmark	10
Strongbow Dry	5.1%	Hereford	10

NON ALCOHOLIC

Heineken 0.0 Lager	0.0%	Netherlands	7
Heaps Normal Quiet XPA	0.5%	Canberra	8

BEER OF THE MONTH?

CHECK WHAT'S TAPPED FROM OUR FAVOURITE BREWERIES

WINES

FIZZ

Tyrrell's Sparkling	NV	Hunter Valley, NSW	12	66
Chandon Sparkling	NV	Yarra Valley, VIC		82
Mercer Wines Prosecco	NV	Hilltops, NSW	12	66
Chandon Rose Sparkling	NV	Yarra Valley, VIC	15	82
Moet & Chandon Rose Imperial	NV	Epemay, FRA		129
Veuve Cliquot	NV	Reims, FRA	26	146
Veuve Cliquot (Magnum)	NV	Reims, FRA		240
Louis Roederer Collection	NV	Reims, FRA		170
Ruinart Blanc de Blancs	NV	Reims, FRA		220

WHITE

Riesling Freak No.3	2024	Clare Valley, SA	14	65
Tai Tira Sauvignon Blanc	2023	Marlborough, NZ	11	50
Cloudy Bay Sauvignon Blanc	2023	Marlborough, NZ		89
Andrew Thomas Sem Sauv Blanc	2023	Hunter Valley, NSW	12	56
Vinuva Pinot Grigio (o)	2023	Sicily, ITA	12	56
Even Keel Pinot Gris (o)	2023	Mornington Peninsula, VIC		65
Deep Woods Chardonnay	2023	Margaret River, WA	14	65
Kendall Jackson Chardonnay	2021	Sonoma County, USA		79

PINK

Gilbert Rosé	2023	Mudgee, NSW	12	56
Rammeau d'Or Rosé	2022	Provence, FRA	15	70
Maison Saint AIX Rosé	2022	Provence, FRA	18	85
Maison Saint AIX (Magnum)	2022	Provence, FRA		145

RED

Storm Bay Pinot Noir	2023	Coal River, TAS	13	62
Scorpo 'Noirien' Pinot Noir ^(o)	2023	Mornington Peninsula, VIC		76
Terrazas 'Reserva' Malbec	2021	Mendoza, ARG	17	79
Rusden 'Driftsand' Grenache Shiraz Mataro ^(ve)	2022	Barossa Valley, SA	11	50
Semprevino Shiraz	2021	McLaren Vale, SA	15	70
Tomfoolery 'Son of a Gun' Cabernet Shiraz	2023	Barossa Valley, SA	16	75
Elderton Cabernet Sauvignon	2021	Barossa Valley, SA		75
Henschke 'Five Shillings' Shiraz ^(o)	2023	Barossa Valley, SA		72

EXTENDED WINE LIST AVAILABLE ON REQUEST



HAPPY HOUR ✦ 4-6PM

MONDAY-FRIDAY HOUSE BEERS, WINES & SPIRITS 7
DID SOMEONE SAY MARGARITAS? 12

Happy hour is not available on public holidays & special event days.