

# SNACKS

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

# PIZZA'S - CALI STYLE

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

Please note! From 3-5pm serving pizzas and chips only.



# EST. HARBORD 1928 HOTEL

## FRESHIE FAVOURITES

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

## FROM THE FIRE

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

### 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

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

# SIDES

<b>CHAR-GRILLED ASPARAGUS</b> .....	<b>12</b>
w. salsa verde, almonds, orange zest <sup>(gf)(ve)(n)</sup>	
<b>PEACH &amp; FENNEL SALAD</b> .....	<b>14</b>
w. goats cheese, mint, white balsamic <sup>(gf)(veo)</sup>	
<b>VINE RIPENED TOMATO SALAD</b> .....	<b>14</b>
w. red onion, rocket, EVOO, aged balsamic <sup>(gf)(ve)</sup>	
<b>CHIPS</b> .....	<b>11</b>
w. chipotle ketchup <sup>(gf)(ve)</sup>	
<b>SWEET POTATO CHIPS</b> .....	<b>13</b>
w. aioli <sup>(gf)(ve)</sup>	

# DESSERTS

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

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

2096 - The birthplace of Australian surfing

Good vibes optimal, shoes optional

Boards down the side, Beers out the back

# 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
- Griiter 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
- Griiter Watermelon Pilsner 4.4% Marrickville 12
- Griiter 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
- Chandon Sparkling
- Mercer Wines Prosecco
- Chandon Rose Sparkling
- Moet & Chandon Rose Imperial
- Veuve Cliquot
- Veuve Cliquot (Magnum)
- Louis Roederer Collection
- Ruinart Blanc de Blancs

- NV Hunter Valley, NSW 12 66
- NV Yarra Valley, VIC 82
- NV Hilltops, NSW 12 66
- NV Yarra Valley, VIC 15 82
- NV Epemay, FRA 129
- NV Reims, FRA 26 146
- NV Reims, FRA 240
- NV Reims, FRA 170
- NV Reims, FRA 220

## WHITE

- Riesling Freak No.3
- Tai Tira Sauvignon Blanc
- Cloudy Bay Sauvignon Blanc
- Andrew Thomas Sem Sauv Blanc
- Vinuva Pinot Grigio (o)
- Even Keel Pinot Gris (o)
- Deep Woods Chardonnay
- Kendall Jackson Chardonnay

- 2024 Clare Valley, SA 14 65
- 2023 Marlborough, NZ 11 50
- 2023 Marlborough, NZ 89
- 2023 Hunter Valley, NSW 12 56
- 2023 Sicily, ITA 12 56
- 2023 Mornington Peninsula, VIC 65
- 2023 Margaret River, WA 14 65
- 2021 Sonoma County, USA 79

## PINK

- Gilbert Rosé
- Rammeau d'Or Rosé
- Maison Saint AIX Rosé
- Maison Saint AIX (Magnum)

- 2023 Mudgee, NSW 12 56
- 2022 Provence, FRA 15 70
- 2022 Provence, FRA 18 85
- 2022 Provence, FRA 145

## RED

- Storm Bay Pinot Noir
- Scorpo 'Noirien' Pinot Noir<sup>(o)</sup>
- Terrazas 'Reserva' Malbec
- Rusden 'Driftsand' Grenache Shiraz Mataro<sup>(ve)</sup>
- Semprevino Shiraz
- Tomfoolery 'Son of a Gun' Cabernet Shiraz
- Elderton Cabernet Sauvignon
- Henschke 'Five Shillings' Shiraz<sup>(o)</sup>

- 2023 Coal River, TAS 13 62
- 2023 Mornington Peninsula, VIC 76
- 2021 Mendoza, ARG 17 79
- 2022 Barossa Valley, SA 11 50
- 2021 McLaren Vale, SA 15 70
- 2023 Barossa Valley, SA 16 75
- 2021 Barossa Valley, SA 75
- 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.