

# THE HARBOUR BAR

## small share plates cold

**freshly shucked oysters (6)** (gf) 43  
classic mignonette, micro coriander, lime, dill,  
finger lime, tabasco

**hiramasa kingfish sashimi** (gf) 27  
yuzu soy, truffle oil, green chilli, dill

**tuna tartare** 27  
sriracha kewpie, crispy rice crackers, black sesame,  
chives, onion, jalapeno, ponzu

**salmon sashimi nashi pear** 20  
nashi pear, dry miso, coriander oil, daikon, truffle oil,  
yuzu, lemon

**steak tartare** 29  
sesame, crispy ginger, sriracha kewpie, togarashi,  
onion, jalapeno, sesame rice crisp

**cured cucumber salad** 19  
chilli oil, black vinegar, soy, sesame seeds,  
sesame oil, sambal

**watermelon salad** (gf) 18  
fresh mint, fresh thai basil, fresh coriander,  
fried ginger, fresh green chilli, nuoc châm dressing

## mini crispy shell tacos

(3 per serve - cannot be mixed,,,cranky chef)

**wa rock lobster** 24

**spicy tuna tartare** 24

**beef tartare** 24

**king fish tartare** 24

garnished with sriracha kewpie, wasabi, micro herbs



## asian inspired dishes

great for sharing, all served with steamed rice

**humpty doo barramundi miso** (gf) 59  
cucumber & green mango, crispy ginger sambal

**tasmanian salmon miso** (gf) 55  
cucumber & green mango, crispy ginger sambal

**balinese betutu duck yellow curry** 46  
sambal match, fried shallots

**indian spiced charcoal chicken** 35  
home made garlic & coriander butter,  
raita, mango chutney

## bao buns

(3 per serve - cannot be mixed,,,very cranky chef)

all with pickled onion, slaw, sriracha kewpie,  
gochujang sauce

**crispy pork belly** 24

**korean fried chicken** 24

**korean fried eggplant** 24

**popcorn prawns** 24

## on the side

**wood fired roti canai** 8  
garlic butter

**steamed fragrant jasmine rice** (gf) 9

**fries** 12

## small share plates hot

**chicken curry puffs (3)** 20  
ajat dipping sauce

**korean sweet & spicy wings** (gf) 23  
gochujang yoghurt, black sesame,  
spring onion, red chilli

**tempura cauliflower** 18  
curry leaf, chilli, curry kewpie

**jalapeno poppers (x 6 halves)** 20  
crispy bacon, cream cheese, cheddar, panko,  
smoked yoghurt

**fire roasted corn ribs (6)** (gf) 19  
gochujang butter

**pakora fried fish bites** 19  
spiced yoghurt dip

**pork belly bites (4)** (gf) 27  
chilli caramel

**wild caught popcorn prawns** (gfo) 26  
wasabi kewpie

**charcoal roasted fremantle octopus** 30  
sambal, honey, lime, crispy ginger

**tempura eggplant** 18  
sticky chilli, spring onion, sesame

*Dear customers, all of our food may be cross-contaminated with traces of nuts, seafood or gluten during preparation in our kitchen. Should you be severely allergic to any of these ingredients, we cannot recommend eating here.  
Thank you for your understanding.*

please turn over

# THE HARBOUR BAR

## pub & restaurant classics

**steak frites** (gf) **65**  
(cooked medium)  
250g black angus fillet mignon, cognac peppercorn  
cream sauce, rocket parmesan salad, hand cut chips

**steak sandwich, chips &  
king onion ring** (gfo) **38**  
sliced margaret river black angus beef &  
fried onions, toasted ciabatta, rocket, jameson irish  
whiskey peppercorn sauce, red onion,  
mozzarella cheese  
(2023-2024 wa best steak sandwich winner)

**korean fried chicken burger & chips** **34**  
kimchi mayo, asian slaw, gochujang sauce,  
fresh onion

**house made smashed  
cheeseburger & chips** (gfo) **34**  
angus beef, secret sauce, cheddar, onions,  
pickles, lettuce

**traditional fish & chips** (gfo) **36**  
chippy shop style battered fish, mushy peas,  
tartare sauce, pickled onion, malt vinegar  
on the side



## sunday roast menu

*midday to 9pm every sunday*

**margaret river roast  
black angus fillet 40**  
(cooked medium)  
yorkshire pudding, roast potatoes,  
roasted veg, cauliflower cheese, stuffing,  
grandma's gravy

**mount barker free range roast  
chicken maryland 37**  
(on the bone)  
yorkshire pudding, roast potatoes,  
roasted veg, cauliflower cheese, stuffing,  
grandma's gravy

**roast duck leg 44**  
(on the bone)  
yorkshire pudding, roast potatoes,  
roasted veg, cauliflower cheese, stuffing,  
grandma's gravy



## kids menu (gfo) **19**

### fish & chips

**fried chicken & chips**

**cheese burger & chips**

**chicken burger & chips**

**kids gelato** **9**  
chocolate, strawberry, vanilla, lemon sorbet

## desserts

**passionfruit panacotta** **20**  
sesame tulle, coconut, crispy meringue

**warm sticky date pudding** **20**  
palm sugar, coconut cream caramel,  
coconut ice cream, toasted coconut flakes

**warm molten dark chocolate brownie** **20**  
hot chocolate sauce, green tea ice cream

## complimentary dessert

Indulge in any of our homemade desserts with  
compliments from us.

All you have to do is leave a short review on our Google  
page or TripAdvisor and present the posted review at the  
food ordering counter.

For your kind efforts we will prepare a delicious dessert of  
your choice.

If we have fallen short for whatever reason please let us  
know directly or by emailing [howsthecraic@icloud.com](mailto:howsthecraic@icloud.com)

please turn over

THE  
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DRINKS

## cocktails

**kashmiri margarita** 23  
tequila, ginger beer, fresh lime juice, kashmiri chilli salt, fresh chilli, micro coriander, kaffir lime leaf

**traditional raffles singapore sling** 25  
dry gin, cherry heering, cointreau, dom benedictine, grenadine, fresh lime juice, pineapple juice, dash of bitters, fresh pineapple, fresh cherry

**ginger espresso martini** 22  
vodka, grafton st. espresso, kahlua, freshly juiced ginger

**classic cosmopolitan** 22  
vodka, cointreau, fresh lime juice, cranberry juice

**lotus blossom** 23  
pavlova vodka, mango liqueur, fresh lime juice, pineapple juice, seasonal flower

**passionfruit martini** 22  
vodka, passoa liqueur, passionfruit, fresh lime juice, tropical flower

**piña colada** 23  
white rum, malibu, coconut liqueur, coconut milk, fresh pineapple juice, fresh lime juice, fresh pineapple, fresh cherry

**juice of the jungle (mocktail)** 16  
pineapple juice, guava juice, coconut water, fresh lime juice

## seasonal gin

choose from a top up of tonic, light tonic, soda or soft drink

**tattarang springs bottle blush pink gin** 20  
this pink gin is uniquely different. hand picked bottle brush flower from the farm

**tattarang springs bush lemon & butterfly pea flower gin** 20  
bush lemon. citrus forward with balanced spices, the blue pea flowers bringing a fresh slightly floral nose

**tattarang springs botanical gin** 20  
local red gum flower, wild aniseed, wild lavender, bush lemons

**hillarys distillery signature dry gin** 20  
juniper, rosemary and cassia bark add spicy herbal notes while the coriander seed, lemon myrtle and kaffir lime provides citrus in this vapour infused london dry style gin

**hillarys distillery pink gin** 20  
handcrafted using local, organically grown rosella (wild hibiscus) and pomegranate to create a rich, syrupy blend. floral aroma and fruity flavour

**zero alcohol four pillars bloody shiraz** 16  
botanicals favourite, tasmanian pepperberry leaf and citrus

## spritz cocktails

**aperol spritz** aperol, prosecco, soda, orange slice 19

**campari spritz** campari, prosecco, soda, orange slice 19

**limoncello spritz** limoncello, prosecco, soda, lemon slice, basil leaf 19

**hugo spritz** elderflower liqueur, prosecco, soda, fresh lime slice, fresh mint 19

**passoa spritz** passionfruit liqueur, prosecco, soda, fresh passionfruit 19

**cucumber gin spritz** gin, prosecco, soda, cucumber finger, fresh basil 19

## bubbles

<b>jazz estate prosecco</b>	<b>14/70</b>
<b>strelley farm rose (pet nat)</b>	<b>76</b>
sauvignon blanc, chardonnay, pinot noir, gewurztraminer, tasmania	
<b>campo viejo brut reserve</b>	<b>72</b>
cava, rioja, spain	
<b>42 degrees south sparkling</b>	<b>16/80</b>
tasmania	
<b>dal zotto nv</b>	<b>75</b>
prosecco, king valley, vic (ve)	
<b>mumm grand cordon nv brut</b>	<b>25/120</b>
champagne, france	
<b>vasse felix idée fixe</b>	<b>110</b>
blanc de blancs, margaret river, wa	
<b>breton fils blanc de noirs millesime brut</b>	<b>140</b>
pinot noir, champagne, france (ve)	
<b>louis roederer 'collect 242' brut nv</b>	<b>220</b>
pinot noir chardonnay, pinot meunier champagne, france (ve)	

## rosé &amp; moscato

<b>jazz estate rosé</b>	<b>14/70</b>
<b>rameau d'or rosé</b>	<b>18/90</b>
grenache, carignan, cinsault, syrah, cote de provence, france (ve)	
<b>swings &amp; roundabouts</b>	<b>65</b>
shiraz, merlot, margaret river, wa	
<b>tomfoolery trouble &amp; strife</b>	<b>75</b>
cabernet franc, barossa, sa	
<b>kismet moscato</b>	<b>15/75</b>
moscato, vic (ve)	

## white wine

<b>jazz estate sauvignon blanc semillon</b>	<b>14/70</b>
<b>jazz estate chardonnay</b>	<b>14/70</b>
<b>alkoomi</b>	<b>15/75</b>
riesling, frankland river, wa	
<b>soul growers vine vale</b>	<b>15/75</b>
grenache blanc, barossa, sa	
<b>tomfoolery fox whistle</b>	<b>84</b>
pinot gris, barossa, sa	
<b>st hugo</b>	<b>105</b>
riesling, barossa valley, sa	
<b>gibson burkes hill</b>	<b>105</b>
riesling, eden valley, sa	
<b>amberley</b>	<b>15/75</b>
chenin blanc, margaret river y, wa	
<b>riff pinot grigio</b>	<b>15/75</b>
delle venezie, italy (ve, o)	
<b>fraser gallop estate</b>	<b>75</b>
semillon sauvignon blanc, margaret river, wa	
<b>pala i fiori</b>	<b>74</b>
vermentino, sardegna, italy (ve)	
<b>grace farm</b>	<b>75</b>
sauvignon blanc, semillon, margaret river, wa	
<b>shaw and smith</b>	<b>98</b>
sauvignon blanc, adelaide hills, sa (ve)	
<b>catalina sounds "sounds of white"</b>	<b>16/80</b>
sauvignon blanc, marlborough, nz (ve)	
<b>monte tondo soave classico</b>	<b>72</b>
garganega, veneto, italy (ve)	
<b>domaine de chaumes</b>	<b>285</b>
chablis, maligny, france	
<b>credaro kinship</b>	<b>75</b>
chardonnay, margaret river, wa (ve)	
<b>st hugo</b>	<b>105</b>
chardonnay, barossa valley, sa	
<b>grace farm</b>	<b>106</b>
chardonnay, margaret river, wa	
<b>nanny goat</b>	<b>115</b>
chardonnay, central otago, nz (ve)	

## red wine

<b>jazz estate nero d'avola</b> (served chilled)	<b>14/70</b>	<b>rockbare</b> shiraz, barossa valley, sa	<b>16/80</b>
<b>jazz estate shiraz</b>	<b>14/70</b>	<b>penfolds st henri</b> shiraz, barossa valley, sa	<b>480</b>
<b>jazz estate cabernet sauvignon</b>	<b>14/70</b>	<b>three elms timbertops</b> tempranillo, frankland river, wa (ve)	<b>82</b>
<b>levant by levantine hill</b> pinot noir, yarra valley, vic (ve)	<b>89</b>	<b>moss wood amy's</b> cabernet, merlot, wilyabrup, wa	<b>125</b>
<b>hesketh</b> pinot noir, adelaide hills, sa	<b>16/80</b>	<b>fraser gallop estate</b> cabernet, merlot, margaret river, wa	<b>15/75</b>
<b>red claw</b> pinot noir, mornington peninsula, vic (ve)	<b>97</b>	<b>grace farm</b> cabernet, malbec, margaret river, wa	<b>108</b>
<b>nanny goat</b> pinot noir, central otago, nz	<b>125</b>	<b>giovanni rosso barolo docg</b> nebbiolo, serralunga d'alba, italy	<b>560</b>
<b>unico zelo jungle jungle</b> dolcetto, clare valley, sa	<b>73</b>	<b>credaro kinship</b> cabernet sauvignon, margaret river, wa (ve)	<b>80</b>
<b>soul growers the debutant</b> (served chilled) counoise carignan, barossa valley, sa (ve)	<b>70</b>	<b>vasse felix premier</b> cabernet sauvignon, margaret river, wa (ve)	<b>175</b>
<b>gibson duke</b> grenache, barossa, sa (ve)	<b>105</b>	<b>origin of now</b> cabernet sauvignon, margaret river, wa	<b>250</b>
<b>gibson</b> montepulciano, barossa, sa (ve)	<b>70</b>	<b>nick spencer</b> cabernet sauvignon, gundagai, nsw	<b>99</b>
<b>poliziano chianti colli senesi docg</b> sangiovese, montepulciano, tuscany, italy (ve)	<b>88</b>	<b>cullen diana madeline</b> cabernet sauvignon, merlot, cabernet franc, malbec, margaret river, wa (ve)	<b>530</b>
<b>rocche costamagna doc</b> nebbiolo, piemonte, italy	<b>125</b>		
<b>soul growers equilibrium</b> grenache, shiraz, mataro, barossa valley, sa (ve)	<b>15/75</b>		
<b>plan b frespañol</b> shiraz, frankland river, wa (ve)	<b>85</b>		
<b>soul growers provident</b> shiraz, barossa valley, sa (ve)	<b>75</b>		