

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, nuóc 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) (150g) **59**
cucumber & green mango, crispy ginger sambal

tasmanian salmon miso (gf) (150g) **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 **9**
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

pub & restaurant classics

steak frites (gf) **65**
 (cooked medium)
 250g black angus filet 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

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kids menu (gfo) **19**

fish & chips

fried chicken & chips

cheese burger & chips

chicken burger & chips

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

desserts

molten chocolate brownie **20**
 vanilla ice cream

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

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

THE
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BAR



DRINKS

cocktails

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

traditional raffles 25
singapore sling
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

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

rosé & moscato

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

white wine

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

red wine

jazz estate nero d'avola (served chilled)	14/70	rockbare shiraz, barossa valley, sa	16/80
jazz estate shiraz	14/70	penfolds st henri shiraz, barossa valley, sa	480
jazz estate cabernet sauvignon	14/70	three elms timbertops tempranillo, frankland river, wa (ve)	82
levant by levantine hill pinot noir, yarra valley, vic (ve)	89	moss wood amy's cabernet, merlot, wilyabrup, wa	125
hesketh pinot noir, adelaide hills, sa	16/80	fraser gallop estate cabernet, merlot, margaret river, wa	15/75
red claw pinot noir, morningson peninsula, vic (ve)	97	grace farm cabernet, malbec, margaret river, wa	108
nanny goat pinot noir, central otago, nz	125	giovanni rosso barolo docg nebbiolo, serralunga d'aiba, italy	560
unico zelo jungle jungle dolcetto, clare valley, sa	73	credaro kinship cabernet sauvignon, margaret river, wa (ve)	80
soul growers the debutant (served chilled) counoise carignan, barossa valley, sa (ve)	70	vasse felix premier cabernet sauvignon, margaret river, wa (ve)	175
gibson duke grenache, barossa, sa (ve)	105	origin of now cabernet sauvignon, margaret river, wa	250
gibson montepulciano, barossa, sa (ve)	70	nick spencer cabernet sauvignon, gundagai, nsw	99
poliziano chianti colli senesi docg sangiovese, montepulciano, t uscany, italy (ve)	88	cullen diana madeline cabernet sauvignon, merlot, cabernet franc, malbec, margaret river, wa (ve)	530
rocche costamagna doc nebbiolo, piemonte, italy	125		
soul growers equilibrium grenache, shiraz, mataro, barossa valley, sa (ve)	15/75		
plan b frespañol shiraz, frankland river, wa (ve)	85		
soul growers provident shiraz, barossa valley, sa (ve)	75		